



# BARON'S

## EATERY & BAR

# LUNCH & DINNER

### Appetizers

<b>AVOCADO TOAST</b>	12.50
toasted baguette, shredded mozzarella, avocado aioli, marinated Roma tomatoes, fresh avocado, balsamic reduction	
<b>FIRECRACKER CHICKEN EGG ROLLS</b>	11.00
buffalo chicken, bleu cheese, celery, buffalo sauce, drizzle of chipotle crema, diced tomatoes	
<b>CRISPY CALAMARI</b>	14.50
spring greens, basil chiffonade, fresh lemon, Baron's seasoning, served with lemon aioli	
<b>NACHOS</b>	10.00
house-chips, queso blanco, shredded lettuce, roasted corn & black bean salsa, chipotle crema, sour cream, guacamole	
	<i>add chicken or seasoned beef</i> 2.00
<b>GOUDA FONDUE</b>	16.00
smoked gouda cheese, for dipping: citrus herb chicken, granny smith apples, hand cut seasoned croutons	
	<i>add rosemary steak</i> 4.00
<b>BANG BANG SHRIMP</b>	15.00
asian slaw, bib lettuce, cilantro rice, chipotle crema, scallion	
<b>GOUDA TATOR TOTS</b>	12.00
house-made gouda tots, drizzle of gouda cheese, crumbled bacon, scallion, served with chive sour cream	
<b>SOUTHERN FRIED SLIDERS</b>	13.00
locally sourced chicken, hand breaded, habanero cheese, Carolina cabbage slaw, pickles, on butter toasted bun	
<b>CHEESE CURDS</b>	12.50
hand battered cheese curds, served with house made ranch & chipotle crema	
<b>JUMBO ONION RINGS</b>	12.50
Baron's parmesan seasoning blend, served with seasoned sour cream	
<b>BARON'S FRIES</b>	10.00
Baron's parmesan seasoning blend, served with seasoned sour cream	
<b>BONELESS BUFFALO WINGS</b>	13.50
hand trimmed breaded boneless chicken breast, served with seasoned sour cream & bleu cheese dressing	
<b>WALLEYE FINGERS</b>	15.00
lightly breaded walleye fingers, golden fried, house made tartar, lemon	

### Pizzas

*add a side salad, caesar salad, or cup of soup 3*

*substitute any pizza crust for a GF crust 2*

<b>MARGHERITA</b>	13.00
infused olive oil, marinated plum tomato, fresh mozzarella, balsamic reduction, basil	
<b>CLASSIC PEPPERONI</b>	13.50
five cheese blend, mozzarella, pepperoni	
<b>BRIE</b>	14.00
Brie cheese spread, onion jam, prosciutto, roasted tomato, roasted artichoke, basil chiffonade	
<b>TACO</b>	13.50
spiced beef or chicken, five cheese blend, queso blanco, chipotle crema, roasted corn & black bean salsa, shredded lettuce, tomato, black olives	
<b>BUFFALO CHICKEN</b>	14.00
mozzarella, crispy buffalo chicken, celery, bleu cheese crumbles, house made buffalo sauce	
<b>CHICKEN ALFREDO</b>	14.00
five cheese blend, house made alfredo sauce, grilled chicken, roasted red peppers, basil chiffonade	

### Salads

*add a cup of soup 4    add a bowl of soup 6*

<b>SANTA MARIA STRAWBERRY SALAD</b>	17.00
chopped mixed greens, grilled chicken, strawberries, apples, candied pecans, bleu cheese crumbles, honey lime dressing, finished with honey	
<b>THAI SESAME CHICKEN</b>	17.00
shredded iceberg lettuce, Thai peanut grilled chicken, shredded carrots, pea pods, cilantro, cucumbers, mandarin oranges, crispy wontons, sesame lime dressing	
<b>AVOCADO SALMON*</b>	19.00
chopped lettuce, seared salmon, heirloom tomatoes, feta cheese, kalamata olives, red onion, cucumber, lemon, Mediterranean dressing	

### Soup

	CUP / BOWL
<b>CREAMY CHICKEN WILD RICE</b>	4.00 6.00
<b>WHITE BEAN CHICKEN CHILI</b>	4.00 6.00

### Handhelds

*all handhelds served with Baron's parmesan seasoned fries with seasoned sour cream substitute onion rings, gouda tater tots, cup of soup, side salad, or caesar salad 2    sub Impossible™ burger patty 2*

<b>PHILLY BURGER*</b>	15.50
Philly meat, queso blanco sauce, leaf lettuce, aioli, crispy onion strings, pub bun	
<b>BARON'S BURGER*</b>	14.50
smoked Gouda, thick-cut bacon, caramelized onion, shredded lettuce, pub bun	
<b>CHEDDAR BBQ BURGER*</b>	14.50
BBQ sauce, shredded cheddar cheese, thick-cut bacon, pub bun	
<b>FOUR ALARM BURGER*</b>	15.00
ghost pepper cheese, buffalo sauce, sautéed jalapenos, pub bun	
<b>BRIE CHICKEN</b>	15.00
chicken breast, spring greens, onion jam, Brie cheese, smoked bacon, pub bun	
<b>SOUTHERN FRIED CHICKEN</b>	16.00
habanero jack cheese, shredded lettuce, tomato, sriracha mayo, pub bun	

### Tacos

*add a side salad, caesar salad, or cup of soup 3*

*three tacos served in flour tortillas, cilantro rice & fresh guacamole*

<b>SPICY SHRIMP</b>	16.00
bang bang shrimp, napa slaw, roasted corn & black bean salsa, chipotle crema	
<b>ROSEMARY STEAK</b>	16.00
charbroiled rosemary tenderloin, napa slaw, roasted corn & black bean salsa, chipotle crema	
<b>WALLEYE</b>	17.00
fried walleye, napa slaw, roasted corn & black bean salsa, chipotle crema	
<b>KOREAN BBQ PORK BELLY</b>	16.00
marinated Korean pork belly, napa slaw, roasted corn & black bean salsa, chipotle crema	

### Entrees

*add a side salad, caesar salad, or cup of soup 3*

<b>GRILLED SHRIMP &amp; SCALLOP SKEWER</b>	21.00
jumbo shrimp, scallops, peppers, onion, house made shrimp sauce	
<b>LEMON BEURRE BLANC JUMBO SHRIMP</b>	20.00
herb crusted jumbo shrimp, lemon cream beurre blanc sauce, saffron accented jasmine rice, lemon, fresh herbs	
<b>NEW ORLEANS SHRIMP TCHOUPITOULAS</b>	19.00
charbroiled cajun jumbo shrimp, crispy potatoes, andouille sausage, mushrooms, green onion, béarnaise sauce	

<b>MEDITERRANEAN</b>	18.00
mixed greens, grilled chicken, chickpeas, lentils, roasted tomato, roasted artichoke, red onion, feta cheese, kalamata olives, lemon tahini dressing	
<b>CHOPPED CHICKEN</b>	17.00
mixed greens, grilled chicken, granny smith apples, cucumber, candied pecans, raisins, bleu cheese crumbles, honey lime dressing	
<b>BUFFALO CHICKEN</b>	17.00
lettuce blend, crispy buffalo chicken, black olives, cucumbers, diced celery, heirloom tomatoes, bleu cheese crumble, celery, house made ranch dressing	
<b>CAESAR</b>	13.00
chopped romaine, house made croutons, parmesan, lemon Caesar dressing	
	<i>add crispy calamari or chicken</i> 4.00
	<i>add salmon</i> 5.00

<b>AMERICANA WRAP</b>	14.50
seasoned ground beef, american cheese, bacon, seasoned Baron's fries, house made Americana sauce, all wrapped into a flour tortilla	
<b>BARON'S CLUB</b>	15.00
roasted turkey, smoked bacon, Monterey & American cheeses, lettuce, tomato, aioli, country white	
<b>FRENCH DIP</b>	16.00
roasted beef, Monterey jack, aioli, french loaf	
<b>HAWAIIAN CHICKEN</b>	15.00
pineapple marinated chicken, Swiss cheese, leaf lettuce, tomato, grilled pineapple, pub bun	
<b>WALLEYE</b>	17.00
beer battered walleye, house made tartar, napa cilantro slaw, pub bun	

### Pastas

*add a side salad, caesar salad, or cup of soup 3*

<b>CAJUN CHICKEN FETTUCCINI</b>	18.50
house made alfredo sauce, fresh parmesan	
<b>CAVATAPPI WITH SAUSAGE &amp; PEPPERS</b>	17.50
andouille, peppers, vine-ripe marinara, fresh parmesan	
<b>CHICKEN FETTUCCINI ALFREDO</b>	18.00
house made alfredo sauce, fresh parmesan	
<b>SPAGHETTI &amp; MEATBALLS</b>	17.50
vine-ripe marinara, house made Italian meatballs, fresh parmesan	
<b>TUSCAN CHICKEN FETTUCCINI</b>	18.00
kale, arugula, roasted tomato, kalamata olives, feta, capers, Mediterranean infused olive oil	

<b>FISH N CHIPS</b>	18.00
crispy fish, house made coleslaw, house made tartar, Baron's parmesan season blend fries	
<b>CHICKEN &amp; WAFFLES</b>	17.00
maple caramel, garlic mashed potatoes, peppered gravy	
<b>ROSEMARY FILET*</b>	27.00
marinated choice tenderloin, roasted rosemary potatoes or garlic mashed potatoes, grilled asparagus served with béarnaise	
<b>TERIYAKI SALMON*</b>	21.00
pan-seared Norwegian salmon, jasmine rice, pineapple citrus salsa, ginger orange teriyaki sauce	

*If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.*

*Our meat and seafood can be cooked to order. Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# DESSERTS & MORE



## Sides

SCALLOP POTATOES	6.00	FRIES	5.00
ROASTED ROSEMARY POTATOES	5.00	GARLIC MASHED POTATOES	6.00
ASPARAGUS	5.00	CILANTRO RICE	5.00

## Desserts

S'MORES toasted marshmallows, Hershey chocolate, graham crackers	8.00	CHEESECAKE fresh strawberries, whipped cream	8.00
CHOCOLATE CAKE vanilla bean ice cream, house made caramel sauce, fresh whipped cream	10.00	RASPBERRY DONUT CHEESECAKE raspberry infused cheesecake, crumbled donuts, whipped cream, raspberry drizzle	8.50
RED VELVET CAKE vanilla bean ice cream	10.00		

## Beverages

PEPSI PRODUCTS pepsi, diet pepsi, sierra mist, orange crush, mt. dew, diet mt. dew, dr. pepper	2.95
LEMONADE regular, strawberry, raspberry	2.95
COFFEE regular, decaf	2.95
UNSWEETENED ICED TEA regular, raspberry	2.95
HOT TEA	2.50
JUICE orange, cranberry, grapefruit, tomato, pineapple	3.00
HOT CHOCOLATE	2.50
MILK (2%)	2.50
HOUSE MADE GINGER ALE*	3.00
refills	1.00

# FROM THE BAR

## Beer

### ON TAP

BUD LIGHT  
COORS LIGHT  
BLUE MOON  
KONA BIG WAVE  
LAGUNITAS IPA  
FARGO STONES THROW  
MODELO  
BRECKENRIDGE SEASONAL  
CIDER BOYS SEASONAL  
SAM ADAMS SEASONAL  
DREKKER BREWING SEASONAL  
SWEET WATER SEASONAL

### BOTTLED

BUDWEISER  
BUSCH LIGHT (CAN)  
CORONA EXTRA  
GOOSE ISLAND IPA  
GUINNESS  
MICHELOB ULTRA  
MICHELOB GOLDEN LIGHT  
STELLA ARTOIS  
SURLY FURIOUS (CAN)  
O'DOULS N/A  
ANGRY ORCHARD HARD CIDER  
HIGH NOON VARIETY (CAN)

## Cocktails

MIDWEST MULE 2 Gingers Irish Whiskey, bitters, fresh lime, ginger beer
BLUE-POM MULE Stoli Blueberri, pomegranate juice, bitters, ginger beer
TILTED LONG ISLAND Smirnoff Vodka, Bacardi Rum, Triple Sec, St. Germain, sweet & sour, blackberry syrup & sierra mist
THE ELITE Four Roses Bourbon, Tattersall Sour Cherry, pure maple syrup & orange bitters
COSMO Absolut Citron, Triple Sec, pomegranate juice & fresh lemon
BLACKBERRY OLD FASHIONED Keeper's Heart Whiskey, blackberry syrup, orange bitters & traditional bitters
PASSIONFRUIT STRIKE Kinky liqueur, peach schnapps, sierra mist, pineapple juice & cranberry
BARON-RITA Cuervo Gold, Grand Marnier, sweet & sour, fresh lime & orange
POMEGRANATE MOJITO Bacardi Razz, muddled mint, fresh lime & pomegranate juice
MANGO TANGO mango vodka, peach schnapps, orange juice, pineapple juice

## Wines

### WHITES

	GLASS / BOTTLE
MOSCATO Risata Moscato d' Asti   Asti, Italy	\$9.50 / \$38.00
RIESLING Tattoo Girl   Washington	\$9.00 / \$36.00
PINOT GRIGIO Seaglass   Santa Barbara, California	\$7.50 / \$30.00
SAUVIGNON BLANC 13° Celsius   Marlborough, New Zealand Joel Gott   California	\$7.50 / \$30.00 \$9.50 / \$38.00
CHARDONNAY Tattoo Girl   Washington Blackstone   Monterey, California Sea Sun (Wagner Family)   California	\$8.00 / \$32.00 \$9.00 / \$36.00 \$11.00 / \$44.00
SPARKLING WINES LaMarca, Prosecco   Veneto, Italy Chandon Brut Rosé   Carneros, California Chandon Brut   Carneros, California	- / \$12.00 - / \$10.00 - / \$10.00

ROSÉ Tattoo Girl   Washington	\$9.00 / \$36.00
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### REDS

	GLASS / BOTTLE
PINOT NOIR Seaglass   Santa Barbara, California Sea Sun (Wagner Family)   California	\$8.00 / \$32.00 \$10.00 / \$40.00
RED BLENDS Chloe Red No. 249   California	\$7.50 / \$30.00
MALBEC Dona Paula   Mendoza, Argentina	\$7.50 / \$30.00
MERLOT Silver Gate   California	\$7.50 / \$30.00
CABERNET SAUVIGNON Tribute   California William Hill   Sonoma, California Joel Gott 815   California	\$8.00 / \$32.00 \$10.00 / \$40.00 \$12.00 / \$48.00

## HAPPY HOUR

MONDAY - FRIDAY from 3 - 6 PM

\$2 OFF PIZZAS  
\$2 OFF APPETIZERS

\$3.50 TAP BEER  
\$2 OFF SPECIALITY COCKTAILS

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