



BARON'S

EATERY & BAR

LUNCH & DINNER

Appetizers

BLEU CHIPS	11.50
house made potato chips, special blend of seasonings, crispy smoked bacon, mozzarella, bleu cheese crumbles, fresh basil, served with seasoned sour cream & choice of signature sauce	
FIRECRACKER CHICKEN	
EGG ROLLS	11.00
buffalo chicken, bleu cheese, celery, buffalo sauce, drizzle of chipotle crema, diced tomatoes	
CRISPY CALAMARI	14.50
spring greens, basil chiffonade, fresh lemon, Baron's seasoning, served with lemon aioli	
NACHOS	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
BANG BANG SHRIMP	15.00
asian slaw, bib lettuce, cilantro rice, chipotle crema, scallion	
GOUDA TATOR TOTS	12.00
house-made gouda tots, drizzle of gouda cheese, crumbled bacon, scallion, served with chive sour cream	
SOUTHERN FRIED SLIDERS	13.00
locally sourced chicken, hand breaded, habanero cheese, Carolina cabbage slaw, pickles, on butter toasted bun	
CHEESE CURDS	12.50
hand battered cheese curds, served with house made ranch & chipotle crema	
JUMBO ONION RINGS	12.50
Baron's parmesan seasoning blend, served with seasoned sour cream	
BARON'S FRIES	10.00
Baron's parmesan seasoning blend, served with seasoned sour cream	
BONELESS BUFFALO WINGS	13.50
hand trimmed breaded boneless chicken breast, served with seasoned sour cream & bleu cheese dressing	
WALLEYE FINGERS	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

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

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

Soup

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

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

SPICY SHRIMP	16.00
bang bang shrimp, napa slaw, roasted corn & black bean salsa, chipotle crema	
ROSEMARY STEAK	16.00
charbroiled rosemary tenderloin, napa slaw, roasted corn & black bean salsa, chipotle crema	
WALLEYE	17.00
fried walleye, napa slaw, roasted corn & black bean salsa, chipotle crema	
KOREAN BBQ PORK BELLY	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

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

MEDITERRANEAN	18.00
mixed greens, grilled chicken, chickpeas, lentils, roasted tomato, roasted artichoke, red onion, feta cheese, kalamata olives, lemon tahini dressing	
CHOPPED CHICKEN	17.00
mixed greens, grilled chicken, granny smith apples, cucumber, candied pecans, raisins, bleu cheese crumbles, honey lime dressing	
BUFFALO CHICKEN	17.00
lettuce blend, crispy buffalo chicken, black olives, cucumbers, diced celery, heirloom tomatoes, bleu cheese crumble, celery, house made ranch dressing	
CAESAR	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

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

CAJUN CHICKEN FETTUCCINI	18.50
house made alfredo sauce, fresh parmesan	
CAVATAPPI WITH SAUSAGE & PEPPERS	17.50
andouille, peppers, vine-ripe marinara, fresh parmesan	
CHICKEN FETTUCCINI ALFREDO	18.00
house made alfredo sauce, fresh parmesan	
SPAGHETTI & MEATBALLS	17.50
vine-ripe marinara, house made Italian meatballs, fresh parmesan	
BUFFALO MAC N CHEESE	17.00
cheesy cavatappi noodles, crispy buffalo chicken, smoked bacon crumbles, chopped green onions	

FISH N CHIPS	18.00
crispy fish, house made coleslaw, house made tartar, Baron's parmesan season blend fries	
CHICKEN & WAFFLES	17.00
maple caramel, garlic mashed potatoes, peppered gravy	
ROSEMARY FILET*	27.00
marinated choice tenderloin, roasted rosemary potatoes or garlic mashed potatoes, grilled asparagus served with béarnaise	
TERIYAKI SALMON*	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		

Kids Menu

12 & under please

fountain beverage or milk included

CHICKEN STRIPS & FRIES	7.00
CHEESE PIZZA	7.00
SAUSAGE PIZZA	7.00
PEPPERONI PIZZA	7.00
CHEESEBURGER	7.00
MAC N CHEESE	7.00

FROM THE BAR

Beer

ON TAP

BUD LIGHT
COORS LIGHT
BLUE MOON
KONA BIG WAVE
LAGUNITAS IPA
FARGO STONES THROW
MODELO
MICHELOB ULTRA
LEINENKUGELS SEASONAL
CIDER BOYS SEASONAL
SAM ADAMS SEASONAL
DREKKER BREWING SEASONAL

BOTTLED

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

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 13° Celsius Marlborough, New Zealand	\$8.00 / \$32.00 \$8.00 / \$32.00
SAUVIGNON BLANC Joel Gott California	\$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 Carneros, California	- / \$12.00 - / \$10.00
ROSÉ Tattoo Girl Washington	\$9.00 / \$36.00

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	\$8.00 / \$32.00
MALBEC Dona Paula Mendoza, Argentina	\$8.00 / \$32.00
MERLOT Silver Gate California	\$8.00 / \$32.00
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

\$4 OFF PIZZAS
\$3 OFF APPETIZERS

\$3.50 TAP BEER
\$2 OFF SPECIALTY COCKTAILS

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