



# BARON'S

## EATERY & BAR

# LUNCH & DINNER

### Appetizers

<b>FIRECRACKER CHICKEN EGG ROLLS</b>	12.00
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 made chips, queso blanco, shredded lettuce, sour cream, guacamole, served with house made salsa	
	add chicken or seasoned beef 2.00
<b>BANG BANG SHRIMP</b>	15.00
asian slaw, bib lettuce, cilantro rice, 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>BARON'S SLIDERS</b>	13.00
four mini beef burgers, Gouda cheese, BBQ sauce, bacon, on butter toasted buns	
<b>CHEESE CURDS</b>	12.50
hand battered cheese curds, served with house made ranch & sriracha ranch	
<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>	14.00
infused olive oil, marinated plum tomato, fresh mozzarella, balsamic reduction, basil	
<b>CLASSIC PEPPERONI</b>	14.50
five cheese blend, mozzarella, pepperoni	
<b>BRIE</b>	15.00
Brie cheese spread, onion jam, prosciutto, roasted tomato, roasted artichoke, basil chiffonade	
<b>TACO</b>	14.00
spiced beef or chicken, five cheese blend, queso blanco, chipotle crema, pico de gallo, shredded lettuce, black olives	
<b>BUFFALO CHICKEN</b>	14.00
mozzarella, crispy buffalo chicken, celery, bleu cheese crumbles, house made buffalo sauce	

## SUNDAY BRUNCH

EVERY SUNDAY from 10 AM - 2 PM

Menu Featuring

WAFFLE BAR, CARVED HONEY HAM, EGG BAKE, SMOKED BACON, CHEF'S SPECIALS & MORE!

FULL MENU ONLINE | KINGPINZ.COM

### Salads

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

<b>THAI SESAME CHICKEN</b>	18.00
shredded iceberg lettuce, Thai peanut grilled chicken, shredded carrots, pea pods, cilantro, cucumbers, mandarin oranges, crispy wontons, sesame lime dressing	
<b>AVOCADO SALMON*</b>	20.00
chopped lettuce, seared salmon, heirloom tomatoes, feta cheese, kalamata olives, red onion, cucumber, lemon, Mediterranean dressing	
<b>BARON'S COBB SALAD</b>	18.00
mixed greens, avocado, smoked bacon, egg, bleu cheese, tomato, grilled chicken, buttermilk dressing	

<b>CHOPPED CHICKEN</b>	17.50
mixed greens, grilled chicken, granny smith apples, cucumber, candied pecans, raisins, bleu cheese crumbles, honey lime dressing	
<b>BUFFALO CHICKEN</b>	17.50
lettuce blend, crispy buffalo chicken, black olives, cucumbers, diced celery, heirloom tomatoes, bleu cheese crumble, celery, house made ranch dressing	
<b>CAESAR</b>	14.00
chopped romaine, house made croutons, Parmesan, lemon Caesar dressing	
	add crispy calamari or chicken 4.00
	add salmon 5.00

### Soup

	CUP / BOWL
<b>CREAMY CHICKEN WILD RICE</b>	4.00 6.00
<b>SOUP OF THE DAY</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>	16.00
Philly meat, queso blanco sauce, leaf lettuce, aioli, crispy onion strings, pub bun	
<b>BARON'S BURGER*</b>	15.00
smoked Gouda, thick-cut bacon, caramelized onion, shredded lettuce, pub bun	
<b>CHEDDAR BBQ BURGER*</b>	15.00
BBQ sauce, shredded cheddar cheese, thick-cut bacon, pub bun	
<b>BREAKFAST BURGER*</b>	15.50
fried egg, thick-cut bacon, American cheese, pub bun	
<b>BRIE CHICKEN</b>	16.00
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	
<b>AMERICANA WRAP</b>	15.00
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>WALLEYE</b>	17.00
beer battered walleye, house made tartar, napa cilantro slaw, pub bun	

### Tacos

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

three tacos served in flour tortillas

<b>SPICY SHRIMP</b>	17.00
bang bang shrimp, napa slaw, citrus salsa, chipotle crema, guacamole, served with choice of cilantro rice or Baron's Parmesan seasoned fries	
<b>ROSEMARY STEAK</b>	17.50
charbroiled rosemary tenderloin, napa slaw, citrus salsa, chipotle crema, guacamole, served with choice of cilantro rice or Baron's Parmesan seasoned fries	
<b>WALLEYE</b>	17.50
fried walleye, napa slaw, citrus salsa, chipotle crema, guacamole, served with choice of cilantro rice or Baron's Parmesan seasoned fries	

### 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>CHICKEN FETTUCCINI ALFREDO</b>	18.00
house made alfredo sauce, fresh Parmesan	
<b>BAKED SPAGHETTI</b>	19.00
italian sausage, pepperoni, marinara and house made alfredo sauce, mozzarella, fresh Parmesan	
<b>BAKED RAVIOLI WITH CHICKEN</b>	19.50
pulled chicken, roasted garlic, marinara and house made alfredo sauce, cheese stuffed ravioli, mozzarella, fresh Parmesan	

### Entrees

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

<b>CHICKEN SKEWERS</b>	21.00
cilantro lime chicken breast, red onion, green and red bell pepper, jasmine rice, topped with house made alfredo sauce	
<b>NEW ORLEANS SHRIMP TCHOUPITOULAS</b>	19.00
charbroiled cajun jumbo shrimp, crispy potatoes, andouille sausage, mushrooms, green onion, béarnaise sauce	
<b>FISH N CHIPS</b>	18.00
crispy fish, house made coleslaw, house made tarter, Baron's Parmesan seasoned 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

ROASTED ROSEMARY POTATOES	5.00	GARLIC MASHED POTATOES	6.00
ASPARAGUS	5.00	CILANTRO RICE	5.00
FRIES	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  
SURLY BREWING SEASONAL  
FARGO BREWING SEASONAL  
MODELO  
MICHELOB ULTRA  
LEINENKUGEL'S SEASONAL  
CIDER BOYS SEASONAL  
SAM ADAMS SEASONAL  
DREKKER BREWING SEASONAL

#### BOTTLED

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

### HAPPY HOUR

MONDAY - FRIDAY *from* 3 - 6 PM

\$4 OFF PIZZAS

\$3 OFF APPETIZERS

\$4 TAP BEER (16 OZ SELECT DOMESTICS ONLY)

\$2 OFF SPECIALTY COCKTAILS

\$2 OFF WINE BY THE GLASS

## Cocktails

### MULES

MIDWEST MULE 2 Gingers Irish Whiskey, bitters, fresh lime, ginger beer
BLUE-POM MULE Stoli Blueberri, pomegranate juice, bitters, ginger beer
PINEAPPLE MULE Pineapple vodka, muddled pineapple, orange bitters, ginger beer
BLACKBERRY LEMON MULE Absolute Citron, Stoli Raspberry, blackberry syrup, fresh lemon & lime, mint, ginger beer

### SPECIALTY

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
PASSIONFRUIT STRIKE Kinky liqueur, peach schnapps, sierra mist, pineapple juice & cranberry
BARON'S MIMOSA Deep Eddy's Grapefruit Vodka, peach schnapps, mango purée, champagne, fresh orange & fresh pomegranate
BARON-RITA Cuervo Gold, Grand Marnier, sweet & sour, fresh lime & orange
POMEGRANATE MOJITO Bacardi Razz, muddled mint, fresh lime & pomegranate juice
SPARE SANGRIA Chloe Red Blend, Brandy, St. Germain, Triple Sec, orange & cranberry juice, fresh lemon & orange
CUCUMBER BASIL GINGER Hendricks Gin, fresh lemon & lime, cucumber, basil, ginger
CINNAMON ROLL RumChata, Kahlua, cream

### MARTINIS

ANGEL FOOD CAKE Amaretto, Stoli Vanilla, cranberry, pineapple
MANGO TANGO Mango vodka, peach schnapps, orange juice, pineapple juice
KINGPINZ 75 Deep Eddy's Grapefruit Vodka, simple syrup, lemon juice & champagne

## 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

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