



# BARON'S

## EATERY & BAR

# LUNCH & DINNER

### Appetizers

<b>SPINACH ARTICHOKE DIP</b>	14.00
artichoke hearts, spinach, five cheese blend, Parmesan cheese, cream cheese, garlic, served with toasted baguette	
<b>PRETZELS</b>	11.00
four warm pretzels brushed with butter, dusted with a seeded spice blend, served with queso blanco & beer mustard	
<b>NACHOS</b>	12.50
house made chips, queso blanco, shredded lettuce, sour cream, guacamole, diced tomato, served with house made salsa	
add chicken or seasoned beef 2.00	
<b>BANG BANG SHRIMP</b>	15.50
asian slaw, bib lettuce, cilantro rice, scallion	
<b>GOUDA TATOR TOTS</b>	13.00
house made Gouda tots, drizzle of Gouda cheese, crumbled bacon, scallion, served with chive sour cream	
<b>BARON'S SLIDERS</b>	14.00
four mini beef burgers, Gouda cheese, BBQ sauce, bacon, on butter toasted buns	
<b>CHEESE CURDS</b>	13.00
hand battered cheese curds, served with house made ranch & sriracha ranch	
<b>JUMBO ONION RINGS</b>	14.00
Baron's Parmesan seasoning blend, served with seasoned sour cream	
<b>BARON'S FRIES</b>	11.00
Baron's Parmesan seasoning blend, served with seasoned sour cream	
<b>BONELESS BUFFALO WINGS</b>	15.50
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 4

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>	16.00
Brie cheese spread, onion jam, prosciutto, roasted tomato, roasted artichoke, basil chiffonade	
<b>TACO</b>	15.00
spiced beef or chicken, five cheese blend, queso blanco, chipotle crema, pico de gallo, shredded lettuce, black olives, tortilla strips	
<b>THAI CHICKEN</b>	15.00
five cheese blend, crispy sesame chicken, ginger teriyaki, onions, red peppers, carrots, wonton strips, Thai peanut sauce	

## SUNDAY BRUNCH

EVERY SUNDAY from 10 AM - 2 PM

Menu Featuring

WAFFLE BAR, CARVED ROAST BEEF, EGG BAKE, SMOKED BACON, CHEF'S SPECIALS & MORE!  
[BRUNCHATBARONS.COM](http://BRUNCHATBARONS.COM)

### Salads

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

<b>THAI SESAME CHICKEN</b>	19.00	<b>CHOPPED CHICKEN</b>	18.00
shredded iceberg lettuce, crispy sesame chicken, shredded carrots, pea pods, cilantro, cucumbers, mandarin oranges, crispy wontons, sesame lime dressing		mixed greens, grilled chicken, granny smith apples, cucumber, candied pecans, raisins, bleu cheese crumbles, honey lime dressing	
<b>AVOCADO SALMON*</b>	21.00	<b>BUFFALO CHICKEN</b>	18.00
chopped lettuce, seared salmon, heirloom tomatoes, feta cheese, kalamata olives, red onion, cucumber, lemon, Mediterranean dressing		lettuce blend, crispy buffalo chicken, cucumbers, diced celery, heirloom tomatoes, bleu cheese crumbles, house made ranch dressing	
<b>BARON'S COBB SALAD</b>	19.00	<b>CAESAR</b>	15.00
mixed greens, avocado, smoked bacon, egg, bleu cheese, tomato, grilled chicken, buttermilk dressing		chopped romaine, house made croutons, Parmesan, lemon Caesar dressing	
		add chicken	4.00
		add salmon	5.00

### Soup

	CUP / BOWL
<b>CREAMY CHICKEN WILD RICE</b>	5.00 7.00
<b>SOUP OF THE DAY</b>	5.00 7.00

### Handhelds

all handhelds served with Baron's parmesan seasoned fries, house made chips, or coleslaw  
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	<b>SOUTHERN FRIED CHICKEN</b>	16.00
Philly meat, queso blanco, leaf lettuce, aioli, crispy onion strings, pub bun		habanero jack cheese, shredded lettuce, tomato, sriracha mayo, pub bun	
<b>BARON'S BURGER*</b>	15.50	<b>PARMESAN ENCRUSTED STEAK &amp; MUSHROOM</b>	18.00
smoked Gouda, thick-cut bacon, caramelized onion, shredded lettuce, pub bun		tender flank steak, sautéed mushrooms, Monterey jack cheese, Parmesan encrusted sourdough	
<b>CHEDDAR BBQ BURGER*</b>	15.50	<b>BARON'S CLUB</b>	17.00
BBQ sauce, shredded cheddar cheese, thick-cut bacon, pub bun		roasted turkey, smoked bacon, Monterey & American cheeses, lettuce, tomato, aioli, country white	
<b>BREAKFAST BURGER*</b>	15.50	<b>FRENCH DIP</b>	17.00
fried egg, thick-cut bacon, cheddar cheese, croissant bun		roasted beef, Monterey jack cheese, aioli, french loaf	
<b>BRIE CHICKEN</b>	16.50	<b>WALLEYE</b>	19.00
chicken breast, spring greens, onion jam, Brie cheese, smoked bacon, pub bun		beer battered walleye, house made tartar, napa cilantro slaw, pub bun	

### Tacos

add a side salad, caesar salad, or cup of soup 4

three tacos served in flour tortillas

<b>SPICY SHRIMP</b>	18.00
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>	18.50
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>	18.50
fried walleye, napa slaw, citrus salsa, chipotle crema, guacamole, served with choice of cilantro rice or Baron's Parmesan seasoned fries	

### Entrees

add a side salad, caesar salad, or cup of soup 4

<b>RIO DOSO</b>	19.00	<b>TUSCAN CHICKEN</b>	18.00
cilantro lime chicken breast, rio doso rice, warm flour tortillas, chipotle beurre blanc sauce, shredded lettuce, sour cream, guacamole, fresh lime		chicken breast sauteed with olive oil, fresh garlic, spinach, mushrooms, sun dried tomatoes, green onion, topped with garlic parmesan sauce, served with choice of roasted rosemary potatoes or garlic mashed potatoes	
<b>SMOTHERED BEEF</b>	17.50	<b>ROSEMARY FILET*</b>	31.00
served open face over thick sliced vienna bread, sliced roast beef, burgundy mushroom sauce, mozzarella cheese, fresh Parmesan, served with garlic mashed potatoes		marinated choice tenderloin, roasted rosemary potatoes or garlic mashed potatoes, grilled asparagus served with béarnaise	
<b>FISH N CHIPS</b>	18.50	<b>WALLEYE DINNER</b>	21.00
crispy fish, house made coleslaw, house made tartar, Baron's Parmesan seasoned fries		lightly breaded walleye filet fried golden, bleu buffalo Brussels sprouts, house made tartar, fresh lemon, choice of roasted rosemary potatoes or garlic mashed potatoes	

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	6.00	GARLIC MASHED POTATOES	6.00
ASPARAGUS	6.00	CILANTRO RICE	5.00
FRIES	6.00	BLEU BUFFALO BRUSSELS SPROUTS	6.00

## Desserts

GLUTEN FREE CHOCOLATE TORTE chocolate ganache, espresso whipped cream, raspberry coulis	8.50	CHEESECAKE fresh strawberries, whipped cream	9.00
CHOCOLATE CAKE vanilla bean ice cream, house made caramel sauce, fresh whipped cream	11.00	MIXED BERRY CAKE sponge cake soaked in vanilla syrup, layered mascarpone pastry cream, blueberries, raspberries, blackberries, strawberries, white chocolate curls, whipped cream	9.00
RED VELVET CAKE vanilla bean ice cream	11.00		

## Kids Menu

12 & under please

*fountain beverage or milk included*

CHICKEN STRIPS*	7.50
CHEESE PIZZA	7.50
CHEESE QUESADILLA*	7.50
GRILLED CHEESE*	7.50
MINI CHEESEBURGERS*	7.50
MAC N CHEESE	7.50

*\*served with fries, mashed potatoes or apple*

# 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  
VOODOO 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)  
CARBLISS (CAN)  
WHITE CLAW VARIETY (CAN)  
TWISTED TEA (CAN)  
LAGUNITAS HOPPY REFRESHER N/A

## HAPPY HOUR

MONDAY - FRIDAY  
3 - 6 PM & 9 PM - CLOSE

\$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 Blueberi, pomegranate juice, bitters, fresh lime, ginger beer
PINEAPPLE MULE Pineapple vodka, muddled pineapple, orange bitters, ginger beer
BLACKBERRY LEMON MULE Absolut Citron, Stoli Razberi, blackberry syrup, fresh lemon & lime, mint, ginger beer

### SPECIALTY

TILTED LONG ISLAND Smirnoff Vodka, Bacardi Rum, Triple Sec, St. Germain, sweet & sour, blackberry syrup & Starry
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, Starry, pineapple & cranberry juice
BARON'S MIMOSA Deep Eddy's Grapefruit Vodka, peach schnapps, mango purée, champagne, fresh orange & pomegranate juice
BARON-RITA Cuervo Gold, Grand Marnier, sweet & sour, fresh lime & orange
POMEGRANATE MOJITO Bacardi Razz, muddled mint, fresh lime, simple syrup, pomegranate juice
BERRY BLUSH Raspberry vodka, St. Germain, simple syrup, blackberry syrup, fresh mint, fresh lemon & lime, Starry
SUMMER IN EUROPE Hendricks Gin, St. Germain, Topped with Prosecco

### MARTINIS

ANGEL FOOD CAKE Amaretto, Stoli Vanilla, cranberry & pineapple juice
MANGO TANGO Mango vodka, peach schnapps, orange juice, pineapple juice, Starry
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 Chandon Rosé   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	\$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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