



BARON'S

EATERY & BAR

LUNCH & DINNER

Appetizers

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

substitute any pizza crust for a GF crust 2

MARGHERITA	14.00
infused olive oil, marinated plum tomato, fresh mozzarella, balsamic reduction, basil	
CLASSIC PEPPERONI	14.50
five cheese blend, mozzarella, pepperoni	
BRIE	16.00
Brie cheese spread, onion jam, prosciutto, roasted tomato, roasted artichoke, basil chiffonade	
TACO	15.00
spiced beef or chicken, five cheese blend, queso blanco, chipotle crema, pico de gallo, shredded lettuce, black olives, tortilla strips	
THAI CHICKEN	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

Salads

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

THAI SESAME CHICKEN	19.00	CHOPPED CHICKEN	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	
AVOCADO SALMON*	21.00	BUFFALO CHICKEN	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	
BARON'S COBB SALAD	19.00	CAESAR	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
CREAMY CHICKEN WILD RICE	5.00 7.00
SOUP OF THE DAY	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

PHILLY BURGER*	16.00	SOUTHERN FRIED CHICKEN	16.00
Philly meat, queso blanco, leaf lettuce, aioli, crispy onion strings, pub bun		habanero jack cheese, shredded lettuce, tomato, sriracha mayo, pub bun	
BARON'S BURGER*	15.50	PARMESAN ENCRUSTED STEAK & MUSHROOM	18.00
smoked Gouda, thick-cut bacon, caramelized onion, shredded lettuce, pub bun		tender flank steak, sautéed mushrooms, Monterey jack cheese, Parmesan encrusted sourdough	
CHEDDAR BBQ BURGER*	15.50	BARON'S CLUB	17.00
BBQ sauce, shredded cheddar cheese, thick-cut bacon, pub bun		roasted turkey, smoked bacon, Monterey & American cheeses, lettuce, tomato, aioli, country white	
BREAKFAST BURGER*	15.50	FRENCH DIP	17.00
fried egg, thick-cut bacon, cheddar cheese, croissant bun		roasted beef, Monterey jack cheese, aioli, french loaf	
BRIE CHICKEN	16.50	WALLEYE	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

SPICY SHRIMP	18.00
bang bang shrimp, napa slaw, citrus salsa, chipotle crema, guacamole, served with choice of cilantro rice or Baron's Parmesan seasoned fries	
ROSEMARY STEAK	18.50
charbroiled rosemary tenderloin, napa slaw, citrus salsa, chipotle crema, guacamole, served with choice of cilantro rice or Baron's Parmesan seasoned fries	
WALLEYE	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

RIO DOSO	19.00	TUSCAN CHICKEN	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	
SMOTHERED BEEF	17.50	ROSEMARY FILET*	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	
FISH N CHIPS	18.50	WALLEYE DINNER	21.00
crispy fish, house made coleslaw, house made tarter, 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*	8.00
CHEESE PIZZA	8.00
CHEESE QUESADILLA*	8.50
GRILLED CHEESE*	8.00
MINI CHEESEBURGERS*	8.00
MAC N CHEESE	8.50

**served with fries, mashed potatoes or apple*

FROM THE BAR

Beer

ON TAP

BUD LIGHT
COORS LIGHT
BLUE MOON
KONA BIG WAVE
SURLY FURIOUS IPA
FARGO BREWING STONES THROW
MODELO
MICHELOB ULTRA
DESCHUTES BLACK BUTTE
CIDER BOYS
SAM ADAMS CHERRY WHEAT
VOODOO RANGER IPA

BOTTLED

BUDWEISER
BUSCH LIGHT POUNDER (CAN)
COORS BANQUET POUNDER (CAN)
CORONA EXTRA
GUINNESS
GOLDEN ROAD MANGO CART POUNDER (CAN)
MICHELOB GOLDEN LIGHT
MILLER LITE POUNDER (CAN)
STELLA ARTOIS
ANGRY ORCHARD HARD CIDER
HIGH NOON VARIETY (CAN)
CARBLISS VARIETY (CAN)
WHITE CLAW VARIETY (CAN)
TWISTED TEA POUNDER (CAN)
O'DOULS N/A
HEINEKEN ZERO
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

BUMBU MULE
Bumbu Rum, pineapple, orange & cranberry juice, citrus agave, ginger beer

BLUE-POM MULE
Stoli Blueberi, pomegranate juice, bitters, fresh lime, ginger beer

PINEAPPLE MULE
Pineapple vodka, muddled pineapple, orange bitters, ginger beer

CRANBERRY ORANGE
Stoli, Stoli Ohranj, elderflower liqueur, cranberry juice, mint, lime, ginger beer



HUCKLEBERRY
Tito's Vodka, huckleberry syrup, lemon & lime, mint, ginger beer

SPECIALTY

WITTY COMEBACK
Blanco tequila, Cointreau, cranberry juice, lime juice, citrus agave

TILTED LONG ISLAND
Smirnoff Vodka, Bacardi Rum, Triple Sec, elderflower liqueur, sweet & sour, blackberry syrup & Starry

THE ELITE
Four Roses Bourbon, Tattersall Sour Cherry, pure maple syrup, orange bitters



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, elderflower liqueur, simple syrup, blackberry syrup, fresh mint, fresh lemon & lime, Starry

MARTINIS

MANGO TANGO
Mango vodka, peach schnapps, orange juice, pineapple juice, Starry

PEAR OF ACES
Absolut Pear Vodka, apple juice, lemon juice, ginger beer

PIXELBERRY
Stoli Razberi, Stoli Blueberi, blackberry syrup, strawberry purée, lemon juice, topped with Starry



KINGPINZ ESPRESSO MARTINI
Mr. Black Cold Brew Coffee Liqueur, Stoli Vanil, Kahlua, Frangelico, topped with house made Baileys foam

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

REDS

	GLASS / BOTTLE
PINOT NOIR Seaglass Santa Barbara, California Sea Sun (Wagner Family) California	\$8.00 / \$32.00 \$10.00 / \$40.00
RED BLENDS Dona Paula Estate Black Edition California	\$9.00 / \$36.00
MALBEC Dona Paula Estate 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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