

TRADITIONAL ENTRÉES

All selections served with salad bar

LAKE SUPERIOR'S FISH CATCH OF THE DAY DINNER \$19

What's freshest available and prepared as you'd like. Offering styles:

Oven Baked with butter, wine, and fresh herbs with potato and vegetable.

Fish-n-Chips Style Beer Battered or Panko Breaded, deep fried, with fries, slaw, and dill pickle.

New Orleans Amandine with gumbo Add \$2

BLACK TIGER SHRIMP \$20

Choice of herb butter baked, breaded and deep fried, or Cajun Char Grilled.

Served with choice of starch and seasoned vegetables.

FETTUCCINI ALFREDO \$16

Pasta tossed with clarified butter, fresh garlic, parmesan cheese, and a white wine cream reduction. Served with a side of seasoned vegetables.

Blackened Chicken \$4

Seafood Scampi \$7

Northern Forest \$3

UP NORTH JAMBALAYA \$22

Grilled sharp cheddar sausage, shrimp, onions, bell peppers, tomatoes, wild rice pilaf, hot pepper herb broth

BBQ BABY BACK PORK RIBS

HALF RACK \$18 / **FULL RACK** \$24

Smoked in house and slow roasted until tender with a sweet and tangy BBQ sauce.

Served with your choice of starch and seasoned vegetables.

ROSEMARY GARLIC RIBEYE \$24

Hand-cut and Char Grilled 14oz. Certified Angus Beef, red wine mushroom demi-glace, choice of starch, seasoned vegetables

SICILIAN STYLE MEATBALLS AND LINGUINI \$18 / WITHOUT MEAT \$15

Roasted red pepper marinara, basil pesto, mozzarella and parmesan cheeses, and oven crusted garlic crostini.

GRILLED SIRLOIN STEAK DINNER \$17

6oz certified angus beef with sautéed vegetables and choice of potato

Choice of starch includes: Smashed Baby Reds, Wild Rice Pilaf, French Fries, Sweet Potato French Fries, Hash Browns, Mashed Yukon Gold Potatoes

After 4pm: Baked Potatoes

SIGNATURE ENTRÉES

[SERVED AFTER 4PM]

All selections served with salad bar

HOUSE SMOKED BONELESS PORK LOIN CHOP \$18

Pan Seared with apple chutney, cheddar jack mashed potatoes

SEAFOOD FETTUCCINI \$24

Lobster, shrimp, scallops, crab, bell peppers, onions, tomatoes, parmesan garlic cream

MUSHROOM STUFFED MEATLOAF \$19

Wild mushrooms, mozzarella cheese, and seasoned beef served on smashed red potatoes with honey bourbon peppercorn gravy

BARKERS WATERFRONT CARRE DE VIANDE \$25

Char Grilled boneless pork loin chop, chicken breast, tiger prawns, and beef sirloin steak with accompanying sauces and shallot roasted root vegetables

GRILLED YELLOWFIN TUNA \$22

Brunoise vegetable hash and béarnaise

SMOKED BEEF BRISKET \$21

Collard greens au gratins, smashed reds, smoky jus demi-glace

GNOCCHI CARBONARA \$18

Onions, bell peppers, tomatoes, garlic, bacon, parmesan cheese, fresh herbs, and potato dumplings

CHICKEN MARSALA \$19

Butter pan fried chicken breasts with forest mushrooms, shallots, garlic, marsala reduction, and wild rice pilaf.

OVEN ROASTED SALMON OSCAR \$19

Lump crab meat, grilled asparagus, wild rice pilaf, and béarnaise

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BARKERS WATERFRONT GRILLE



Our story began in the late 1800s,

when Captain Charles S. Barker was hired to dredge the shipping canals in the Duluth/Superior harbor. The sand from that dredging operation is right under your feet as it eventually became "Barker's Island". This facility opened in May 1982 as the Radisson Inn and Yacht Club, and eventually became what it is today: Barker's Island Inn. Our dining establishment has taken on many faces over 30+ years and we are excited today to introduce and welcome you to the new Barkers Waterfront Grille.

We will continue the long lasting dining tradition by keeping local favorites along with introducing new, fresh, straight-forward ingredients. Our food will be prepared by chefs using modern cooking techniques while utilizing safe and healthy steps to bring out the true identity of the food we serve. Our mission is to provide food and spirits in an atmosphere that you will want to tell all of your friends about. Thank you for choosing us today.

300 MARINA DRIVE SUPERIOR, WI 54880 | 715.392.7152 or 800.344.7515 | BARKERSISLANDINN.COM

APPETIZERS

HOMEMADE SMOKED MOZZARELLA STICKS \$9

With a crunchy Italian breading and roasted red pepper coulis

SHORELINE NACHOS \$12

Layered tortilla chips with seasoned black beans, smoked beef brisket, cheddar jack cheese, tomatoes, black olives, scallions, sour cream, and salsa Fresca

Add guacamole \$3

IRISH PUB SAMPLER \$11

Irish Bangers, Soft Pretzel, Pickled and Fresh Vegetables, and Warm Cheddar Ale Fondue

CHICKEN WINGS, THREE STYLES \$11

Orange Grilled Teriyaki

Thai Peanut with Sesame Ginger Slaw

Buffalo with Bleu Cheese Dressing and Celery Sticks

CRAB CAKES \$10

Lump crab, minced vegetables, panko, and seasonings with remoulade

STEAMED MUSSELS MEDITERRANEAN \$12

With capers, tomatoes, saffron, garlic, white wine, and lemon herb butter.

Served with oven crusted parmesan baguette.

TRIO CAJUN WHITEFISH SLIDERS \$11

Red onion, spinach, tomato, and ranch dressing on butter grilled brioche slider buns

DEEP FRIED STUFFED MUSHROOMS \$9

Italian sausage, spinach, garlic, and cream cheese stuffing with roasted red pepper coulis

GARLIC SHRIMP GRILLED TOAST \$12

Shallots, basil, lemon, marsala, and sweet cream butter on grilled crostini toast

SOUPS & SALADS

FISHERMAN'S CHOWDER \$4/6

Freshwater fish, ocean clams, potatoes, vegetables, creamy dill broth

CREAM OF WILD RICE WITH HAM AND MUSHROOMS \$4/6

Smoked ham, tender sliced mushrooms, and wild rice in a creamy ham broth.

CHEF'S CHOICE SOUP DU JOUR \$3/5

Utilizing what's in season, or, what's on hand.

This soup changes daily, so be sure to ask your server what delicious creation is being offered today

SOUP AND SALAD BAR \$9

An array of fresh greens, garden vegetables, and homemade salads with a cup of homemade soup.

Salad bar only \$8

BALSAMIC BEEF ROMAINE SALAD \$14

Seared beef tips, red onion, tomato, feta, and herb garlic balsamic vinaigrette

CAESAR SALAD \$9

Romaine lettuce, garlic croutons, parmesan cheese, roasted garlic dijon caesar dressing.

Add grilled chicken \$4

CRANBERRY PECAN CHICKEN SALAD \$12

Mixed salad greens, grilled chicken breast, dried cranberries, candied pecans, mandarin oranges, strawberry vinaigrette

SOUTHWESTERN TACO SALAD \$13

Crisp lettuce, tomato, black olives, scallions, and shredded cheddar jack cheese in a fried cheddar jalapeño tortilla bowl.

Served with salsa Fresca, sour cream, and guacamole.

Choose smoked beef brisket or seasoned chicken

CUP OF SOUP AND HALF OF A SANDWICH \$8

BOWL OF SOUP AND A HALF SANDWICH \$9

BOWL OF SOUP AND WHOLE SANDWICH \$11

Choice sandwich of shaved ham, roast turkey, or slow roasted beef.

Served with lettuce, tomato, aioli on your choice of white, wheat, or marble rye.

SANDWICHES, BURGERS & WRAPS

With French fries, sweet potato French fries, cup of soup, coleslaw, or Asian slaw

Fresh Fruit add \$2

FRESHWATER FISH SANDWICH \$12

Lake Superior Whitefish or Trout on butter toasted hoagie with spinach, tomato, shaved red onion, and a dill peppercorn sauce.

Have your fish prepared one of three ways:

Herb and butter baked, breaded and deep fried, or Cajun.

BEER BATTERED FISH AND CHIPS \$12

Fresh ale batter and deep fried with house made French fries and coleslaw

STEAK BURGER - CHAR GRILLED \$12 • DEEP FRIED PEPPER BURGER \$13

Half pound patty served on toasted Bianco bun with greens, tomato, and aioli.

Make it your own and add: garlic sautéed mushrooms, fried onions, or jalapeños \$1.50

Add bacon, sliced cheese, or egg \$1.00

RUEBEN/RACHEL/RICHIE \$10

Your choice of either corned beef, smoked turkey, or both on butter grilled caraway rye with steamed sauerkraut, Swiss cheese, and Barkers Island dressing

GRILLED BLACK BEAN VEGETABLE WRAP \$9

With lettuce, tomato, red onion, guacamole, and melted cheddar jack cheese in a crispy grilled jalapeño cheddar tortilla.

FRENCH DIP \$12

Thinly shaved roast beef steeped in rich au jus until hot and served on a toasted French baguette. Served with a cup of hot beef au jus.

Philly Style: sautéed onions, bell peppers, American cheese. \$14

CHAR GRILLED CHICKEN CORDON BLEU \$11

Seasoned grilled chicken breast, shaved smoked ham, and melted baby Swiss on butter toasted sourdough with lettuce, tomato, and aioli.

CUBAN STYLE PANINI \$10

Smoked ham, pulled pork, Swiss cheese, Dijon mustard, and sliced dill pickles on press grilled ciabatta hoagie

ROAST TURKEY AND BRIE SANDWICH \$9

Toasted with tomato, red onion, and Dijon mustard on marble rye

SMOKED BEEF BRISKET AND SHARP WISCONSIN CHEDDAR MELT \$13

With crispy onion straws and tangy BBQ sauce on grilled bianco bun

FISH TACOS \$12

3 grilled soft shell flour tortillas stuffed with crispy fried haddock and cheddar jack cheese.

Served with lettuce, tomatoes, black olives, scallions, salsa fresca, and sour cream.

Try grilled tuna \$2 • Add guacamole \$2