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# 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.

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## APPETIZERS

### **HOMEMADE SMOKED MOZZARELLA STICKS \$9**

With a crunchy Italian breading and marinara

### **SHORELINE NACHOS \$12**

Layered tortilla chips with seasoned black beans, choose between pulled pork or 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

BBQ Sauce with Coleslaw

Buffalo with Bleu Cheese Dressing and Celery Sticks

### **CRAB CAKES \$10**

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

### **DEEP FRIED STUFFED MUSHROOMS \$9**

Italian sausage, spinach, garlic, and cream cheese stuffing with marinara

### **GARLIC SHRIMP GRILLED TOAST \$12**

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

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## SOUPS & SALADS

### **FISHERMAN'S CHOWDER \$4/\$6**

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

### **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 pulled pork, 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.

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# SANDWICHES, BURGERS & WRAPS

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

## 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 \$13

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

## STEAK BURGER - CHAR GRILLED \$12

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 \$.50*

*Add bacon, sliced cheese, or egg \$1.00*

## RUEBEN/RACHEL/RICHIE \$11

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.

## PRIME RIB FRENCH DIP \$14

Thinly shaved prime rib 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. \$16*

## CHAR GRILLED CHICKEN CORDON BLEU \$12

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

## 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*

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## 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 deep fried, with fries, slaw, and dill pickle.  
**Panko Breaded Deep Fried** with potato and vegetable.

### WILD CAUGHT RED SHRIMP \$20

Choice of herb butter baked, breaded and deep fried, or Cajun Char Grilled.  
Served with choice of starch and seasoned vegetables.

### FETTUCINI 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

### 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.

### RIBEYE \$26

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

### GRILLED SIRLOIN STEAK DINNER \$19

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

**After 4pm:**

Baked Potatoes, Mashed Yukon Gold Potatoes

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## 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 \$25

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

### GRILLED YELLOWFIN TUNA \$22

Orange Teriyaki, Soba Noodles, and Asian vegetables

### 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, wild rice pilaf, and béarnaise