
BARKERS

W A T E R F R O N T G R I L L E



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.

APPETIZERS

WISCONSIN CHEESE CURDS \$9

White cheddar curds deep fried and served with marinara or ranch

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
Add guacamole \$3

ARTICHOKE AND SPINACH DIP \$11

Baked with garlic, parmesan, and cream cheese.
Served with fresh veggies and fried pita

CHICKEN WINGS, THREE STYLES \$11

Garlic, Parmesan, and Truffle
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

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 \$11

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

Salad bar only \$9

CAESAR SALAD \$10

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

Add grilled chicken \$3

CRANBERRY PECAN CHICKEN SALAD \$13

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

CHEF COBB SALAD \$14

Mixed greens, blue cheese crumbles, eggs, bacon,
ham, turkey, cheddar jack cheese and tomatoes

CUP OF SOUP AND HALF OF A SANDWICH \$9

CUP OF SOUP AND WHOLE SANDWICH \$11

BOWL OF SOUP AND A HALF SANDWICH \$10

BOWL OF SOUP AND WHOLE SANDWICH \$12

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

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 two ways:
Herb and butter baked, or breaded and deep fried.*

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 \$12

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 \$10

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

PRIME RIB FRENCH DIP \$13

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. \$15

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.

SMOKED BEEF BRISKET AND SHARP WISCONSIN CHEDDAR MELT \$13

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

FISH OR SHRIMP TACOS \$11 | \$14

Choice of deep fried sustainable pollock or wild caught shrimp.

Served with grilled tortillas, kimchi, tomatoes, black olives, and fresh pico de gallo

Add guacamole \$2 • Sub walleye \$3

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 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

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

SIGNATURE ENTRÉES

[SERVED AFTER 4PM]

All selections served with salad bar

SEAFOOD FETTUCINI \$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

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

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