

# LUNCH MENU

## APPETIZERS

### CRAB CAKES

Lump crab, minced vegetables, panko, and seasonings with remoulade 10

### WISCONSIN CHEESE CURDS

White cheddar curds deep fried and served with marinara or ranch 9

### ARTICHOKE AND SPINACH DIP

Baked with garlic, parmesan, and cream cheese. Served with fresh veggies and fried pita 11

### NORTHERN WISCONSIN RELISH TRAY

Smoked local fish, homemade kimchi, pickles, and sauerkraut. Served with port wine cheese, and an array of fresh veggies and crackers 13

### CHICKEN WINGS, THREE WAYS 11

Buffalo with bleu cheese and fresh veggies

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BBQ grilled with coleslaw

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Garlic, parmesan, and truffle with ranch and fresh veggies

## SALADS AND SOUPS

### CRANBERRY PECAN CHICKEN SALAD

Mixed greens, grilled chicken breast, dried cranberries, candied pecans, mandarin oranges, mix berry vinaigrette 13

### CHEF COBB SALAD

Mixed greens, blue cheese crumbles, eggs, bacon, ham, roasted turkey, cheddar jack cheese and tomatoes 14

### CAESAR SALAD

Romaine lettuce, garlic croutons, Dijon Caesar dressing 10  
*Add grilled chicken 3*

### SALAD BAR

An array of fresh greens, garden vegetables, and homemade salads 9 *Add one cup of soup 2*

### FISHERMAN'S CHOWDER

Whitefish, ocean clams, potatoes, vegetables, creamy dill broth  
Cup 4 | Bowl 6

### SOUP DU JOUR

Cup 3 | Bowl 5

## COLD SANDWICH COMBOS

HALF SANDWICH AND CUP OF SOUP 9

HALF SANDWICH AND BOWL OF SOUP 10

WHOLE SANDWICH AND CUP OF SOUP 11

WHOLE SANDWICH AND BOWL OF SOUP 12

**MEAT CHOICE OF** shaved ham, prime rib, or roasted turkey

**BREAD CHOICE OF** whole wheat, rye, and white  
Served with aioli, lettuce, and tomato

# LUNCH MENU

## SANDWICHES, BURGERS AND WRAPS

*With fresh cut fries, sweet potato fries, coleslaw, or cup of soup. Add salad bar for 2.*

### **CATCH OF THE DAY FISH SANDWICH**

Local Lake Superior whitefish or trout on toasted hoagie with spinach, tomato, red onion, and a dill peppercorn sauce 12 *Sub walleye 3*

### **STEAK BURGER, TWO WAYS**

Half pound sirloin patty served on toasted bianco bun with greens, tomato, and aioli or two quarter pound sirloin patties stuffed with Wisconsin Colby cheese served plain on a toasted bianco bun 12

### **PRIME RIB FRENCH DIP**

Thinly shaved choice grade prime rib steeped in rich au jus and served on a toasted French baguette 13

*Make it Philly-style with sautéed onions, bell peppers, and American cheese for 2*

### **HOMEMADE REUBEN**

House made corned beef, sauerkraut, and Thousand Island dressing served on buttered grilled New York Rye 12 *Sub kimchi 1*

### **CORDON BLEU GRILLED CHICKEN SANDWICH**

Chicken breast, shaved ham, and melted baby Swiss served on a toasted sourdough bun with lettuce, tomato, and aioli 12

### **GRILLED BLACK BEAN WRAP**

With lettuce, tomato, red onion, guacamole, and melted cheddar jack cheese in a crispy jalapeno cheddar tortilla 10

### **FISH OR SHRIMP TACOS**

Choice of deep fried sustainable pollock or wild caught shrimp, served with grilled tortillas, kimchi, tomatoes, black olives, and fresh pico de gallo 11 | 14

*Add guacamole 2 Sub walleye 3*

## LUNCH ENTREES

### **CATCH OF THE DAY FISH DINNER**

Local Lake Superior whitefish or trout prepared butter-baked or panko deep-fried, and served with chef's choice potato and salad bar 13  
*Sub walleye 3*

### **CAJUN GULF SHRIMP BASKET**

Sustainable shrimp deep-fried and seasoned. Served with fresh cut fries, coleslaw, and remoulade 13

### **GRILLED COHO SALMON**

Sustainable salmon with fennel butter and served with chef's choice potato and salad bar 14

### **HAND BREADED CHICKEN STRIPS**

Herb panko crusted and deep-fried, and served with fresh cut fries and coleslaw 11

### **TEXAS STYLE SIRLOIN**

Choice grade sirloin on Texas toast and served with choice of salad bar or cup of soup 15

### **TURKEY POT PIE**

Rich and savory gravy, vegetables, and roasted turkey baked in a cast iron boat and served with a side salad 12

**BARKERS**  
WATERFRONT GRILLE

