

# Rustic Inn Cafe & Gifts

## Starters To Share

**Rustic Inn Walleye Cakes**..... \$18  
Homemade Walleye Cakes, Lemon Caper, Aioli, Pickled Cabbage, Lemon Wedge

**Castle Danger Beer Battered O-Rings**..... \$18  
A Castle Danger Tradition, Battered to Order

**Smoked Salmon Platter**..... \$17  
House Smoked Salmon, Boursin Cheese, and Assorted Crackers

## Entrees

Choice of Potato: Mashed Potatoes, American Fries, Hash Browns, French Fries, or Home Made Chips. *Substitute Tator Tots or Onion Rings for an additional charge*

**Wild Rice Meatloaf Dinner** ..... \$25  
Wild Rice Meatloaf, Homemade Mashed Potatoes, Gravy, Veggie of the Day

**Cherry Smoked BBQ Pork Ribs**..... \$25  
In House Smoked Ribs, Smoked Black, BBQ Sauce, Veggie of the Day, Choice of Potato

**Walleye “Picatta”**..... \$24  
Walleye, Capers, Garlic, White Wine Sauce, Parmesan Gremolata, Veggie of the Day, Choice of Potato

## Soup & Salads

**Bowl of Soup**..... \$10

**Caesar Salad** ..... \$16  
Our House made Caesar Dressing, Croutons and Parmesan  
*+ Add Chicken or Smoked Salmon*

**Summer Berry Salad**..... \$16  
Mixed Greens, Spinach, Seasonal Berries, Mozzarella, Candied Walnuts, and our Homemade Summer Berry Balsamic Vinaigrette.

## Handhelds

Served With Your Choice of Home Made Chips or French Fries. *Substitute Tator Tots or Onion Rings For An Additional Charge*

**Hand Breaded Pork Tenderloin Sandwich** ..... \$18  
Hand Breaded, Deep Fried, Lettuce, Pickles, Mayo, Tomato, Red Onion, Brioche Bun

**Cranberry Wild Rice Reuben/Rachel** ..... \$18.50  
Corned Beef or Smoked Turkey, Grilled Wild Rice Bread, Pepper-jack Cheese, Homemade Castle Danger Beer Sauerkraut, Thousand Island Dressing

**Smoked Salmon Sandwich** ..... \$18  
House Smoked Salmon, Lettuce, Tomato, Red Onion, Horseradish Cream Cheese Sauce, Toasted Ciabatta Roll

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

**Steak Bites** ..... \$17  
Tender Steak Bites Topped With Homemade Bearnaise Sauce and Grilled Toast Points

**Duck Naan Pizza** ..... \$13  
Naan Bread, Shredded Duck Breast, Fig Jam, Queso Fresco, Arugula

**Hot Honey Roasted Carrot**..... \$11  
Roasted Carrots, Greek Yogurt, Hot Honey, Candied Pecans

**New York Strip Steak**..... \$29  
A 12oz. Steak Charbroiled to your Preferred Temperature, Veggie of the Day, Choice of Potato  
*+ Add sauteed onions and mushrooms in a beef demi-glace*

**Ricotta Stuffed Shells** ..... \$19  
Three Jumbo Stuffed Pasta Shells, Stuffed with Ricotta Cheese, Served with Marinara Sauce

**Pesto Pasta** ..... \$19  
Homemade Pesto, Spaghetti Noodles, Fresh Vegetables, Parmesan Cheese  
*+ Add chicken or hanger steak*

**Rustic Chopped Salad** ..... \$16  
Our Hand Cut Lettuce Blend, Kalamata Olives, Egg, Capers, Feta, Tomatoes, Cucumbers, Carrots, Onion Tangles and Greek Vinaigrette *+ Add Chicken or Smoked Salmon*

**Turkey Sandwich Combo** ..... \$22  
Our Own Homemade Cranberry Wild Rice Bread, Smoked Ferndale Turkey, Cranberry Mustard, Lettuce, Tomato, and Swiss Cheese With Your Choice of Soup or Salad and a Slice of Pie

**Chicken & Waffle Sandwich** ..... \$18  
Fried Chicken, Hot Honey, Lettuce, Pickles, Served Between Two Waffles

**Hot Beef** ..... \$17  
Tender Roast Beef, Mashed Potatoes, Homemade Gravy, Open Faced on Sourdough Bread  
*+ Comes with mashed potatoes unless substitution is requested*

**Walleye Tacos** ..... \$18  
Grilled Walleye, Pico Corn Salsa, Lettuce, Cheese, and our Homemade Chipotle Aioli.

A 3% credit card surcharge will be added to all credit card transactions

A GRATUITY OF 20% WILL BE ADDED TO PARTIES WITH 8 OR MORE GUESTS

Burgers

Your choice of Hamburger or Chicken Breast on a Brioche Bun. Lettuce, Tomato, Onion, & Pickles on the side. Served With Your Choice of Home Made Chips or French Fries. *Substitute Tator Tots or Onion Rings For an Additional Charge*

- BBQ’D Bacon Cheese Burger**..... \$18  
Apple Wood Smoked Bacon, Onion Tanglers, BBQ Sauce, Cheddar Cheese
- Plain Jane**..... \$16  
Lettuce, Tomato, Red Onion, Pickles
- Cheeseburger**..... \$17  
Lettuce, Tomato, Red Onion, Pickles, Cheddar Cheese
- Chicken Pesto Sandwich**..... \$17  
Chicken Breast, Pesto, Tomato, Feta Cheese

Ice Cream

- Root Beer Float** ..... \$8
- Old Fashioned Malt or Shake** ..... \$9  
Vanilla, Caramel, Chocolate, Strawberry

Red Wines

- Pinot Noir, Sean Minor**..... 11 / 33  
Central Coast, California  
*+ Strawberry, Cherries, Oak*
- Malbec, Catena Vista Flores**..... 11 / 33  
Mendoza, ARG  
*+ Red Fruit, Violet, Mocha*
- Merlot, Blackboard** ..... 15 / 45  
Washington  
*+ Coffee, Blackberry, Cranberry*
- Red Blend, Alanera** ..... 15 / 45  
Veneto, Italy  
*+ Dried Cherries, Prunes, Sweet Spice*
- Cabernet Sauvignon, Tabali** ..... 10 / 30  
Central Valley, Chile  
*+ Plum, Strawberry, Vanilla*
- Cabernet Sauvignon, Rock & Vine** ..... 11 / 33  
Central Coast, California  
*+ Candied Cherry, Ripe Blueberry, Root Beer*

Featured Cocktails

- Bloody Good Mary**..... \$13  
MN Made Bloody Mary Mix, Local Vodka, Garnish, Castle Danger Snit
- Campers Coffee**..... \$10  
Grand Marnier, Jameson, Irish Cream, Coffee
- Mimosa** ..... \$8  
Sparkling Wine and Choice of Juice

Castle Danger Brewery on Tap

MANY MENU ITEMS HAVE ALLERGY OR INTOLERANCE MODIFICATIONS AVAILABLE UPON REQUEST

- Brie Burger**..... \$18  
Brie Cheese, Fig Jam, Arugula
- Dill Burger** ..... \$18  
Creamy Dill Sauce, Pickles, Bacon
- Shrimp Burger** ..... \$17  
Shrimp Patty, Remoulade Sauce, Lettuce, Tomato, Onion, Pickle

Kids 12 & Under

- 7 Inch Cheese Pizza** ..... \$9
- Kid’s Chicken Fingers** . ..... \$9  
With Choice of Side
- Kid’s Noodles** ..... \$9  
Parmesan and Butter or Marinara Sauce
- Grilled Cheese** ..... \$9  
With Choice of Side
- Kid’s Hot Beef** ..... \$9  
Comes with Mashed Potatoes and Gravy

White Wines

- Riesling, Chateau Grand Traverse**..... 11 / 33  
Old Mission Peninsula, Michigan  
*+ Strawberry, Apricot, Grapefruit*
- Pinot Grigio, Zenato** ..... 10.5 / 31  
Veneto, Italy  
*+ Key Limes, Peaches, Green Apple*
- Sauvignon Blanc, Ponga** ..... 11 / 33  
Marlborough  
*+ Citrus, Grapefruit, Tropical Fruit*
- Sauvignon Blanc, Ancient Peaks Winery**... 12 / 36  
Santa Margarita Ranch, California  
*+ Grapefruit, Peach Skin, Tropical Papaya*
- Chardonnay, Excelsior** ..... 9 / 27  
Western Cape, South Africa  
*+ Green Apple, Citrus, Orange Blossom*
- Chardonnay, Chasing Lions**..... 12 / 36  
California  
*+ Melon, Citrus, Apples*
- Chardonnay, Truchard** ..... 54  
Carneros, California  
*+ Pineapple, Lemon, Toasted Oak*
- Moscato d’Asti, Cascina La Doria**..... 10.5 / 31  
Piedmont, Italy  
*+ Pear, Citrus, Minerality*
- Prosecco, Zardetto Private Cuvee**..... 9 / 27  
Italy  
*+ Pear, Peach, Wild Flower*

Bubbles

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