



**THE
MERIT**
LAKESIDE DINING & COCKTAILS

STARTERS

Spinach Artichoke Dip

Artichoke hearts in a creamy garlic Parmesan sauce. Served with pita points \$10

Pretzel with Cheese

Giant Bavarian Pretzel served with Cheese Sauce \$11

Duck Confit Tacos

Three flour tortillas with savory duck confit and slaw, topped with a blueberry pomegranate. \$12

Smoked Salmon Dip

Applewood smoked salmon with cracker assortment \$10

Firecracker Shrimp

Our hand-breaded coconut shrimp fried to perfection, topped with a fiery chili sauce \$10

Curds Basket

White curds with Marinara \$7

Onion Rings

Gourmet crumb-coated \$8

Breadsticks Basket

Served with Marinara \$6

BASKETS

Served with choice of hand-cut French fries or fruit. Sub sweet potato fries, a side salad, or soup. \$2

Wrapala

Pan-fried walleye wrapped in guacamole, salsa, & slaw. Topped with sharp cheddar \$14

Sirloin Steak Sandwich

Fresh cut sirloin seasoned and grilled to order, served with a delicious au jus \$13

Fresh Catch

Crispy fish of the day with power slaw on a fresh bun \$14

Chicken Bacon Ranch Wrap

Grilled Chicken, diced tomatoes, & bacon with lettuce, cheddar & ranch dressing \$10

Po' Boy

Grilled Baguette, Beer Battered fried shrimp and slaw, topped with buffalo aioli. \$13

Pipe Island Chicken Sandwich

Grilled chicken breast with pepper jack cheese, jalapeño and fresh guacamole \$12

The Lunker

Two fresh ground chuck patties, applewood smoked bacon, and your choice of cheese \$14

BUILD YOUR OWN BURGER \$10

Choose from fresh chuck or char-broiled chicken. Served with hand-cut French fries or fruit. Sub sweet potato fries, salad, or soup. \$2 Add a patty \$3

ADDITIONS

- ✳ Red Onion
- ✳ Lettuce
- ✳ Sliced Tomato
- ✳ Pickles

HOUSE SPECIALTIES \$1

- ✳ Caramelized Onion & Sautéed Peppers
- ✳ Sautéed Mushrooms
- ✳ Fried Egg
- ✳ Guacamole
- ✳ Jalapeño
- ✳ Applewood Smoked Thick Cut Bacon (\$2)

CHEESE \$1

- ✳ Cheddar
- ✳ American
- ✳ Pepper Jack
- ✳ Swiss
- ✳ Blue Cheese Crumbles
- ✳ Goat Cheese Crumbles

SALADS

Fresh greens served with homemade breadsticks.

Wild Caught Salmon Salad

Grilled Salmon atop mixed greens & pickled onion served with white balsamic dressing \$15

Black & Bleu

Mixed greens topped with grilled steak pickled onions & Bleu Cheese crumbles \$12

Caesar Salad

Red Roma in creamy Caesar dressing and shredded Parmesan \$10

Add Chicken \$3

Add Walleye, Salmon \$7

Add Sunfish \$5

SOUP & SALAD BAR

House-made seasonal classic salads, with leafy greens, made from scratch soups, and super foods to energize your day \$7.95
Available after 5 p.m.

PASTA

Pasta served after 5 p.m. with fresh bread. Add salad bar. \$4

Carbonara

Cherry tomatoes, bacon, garlic on top of cavatappi. Tossed in a white wine & Parmesan sauce \$18

Pasta Primavera

Fettuccine served with fresh vegetables in a white wine & Parmesan sauce, topped with fresh grated Parmesan \$18

Fettuccine Alfredo or Marinara

A classic tradition with garlic, Parmesan, and cream \$15

Add Chicken \$3

Add Walleye \$7

Baked Mac & Cheese

Our version of homemade macaroni & cheese. Warms your soul! \$15

MERIT CLASSICS

All entrées served after 5 p.m. with fresh vegetables, bread and salad bar plus your choice of Leech Lake wild rice, house potato or hand-cut French fries.

Legendary Walleye Your Way

House-crusted walleye just the way you like it \$25

Grilled Salmon

Orange pineapple pepper grilled Salmon \$23

Roast Duck

Half a roasted Maple Leaf Farms duck served with honey lime sauce \$28

Ribeye

16oz. ribeye \$31

Top Sirloin

8oz. top sirloin \$20

Add 3 coconut shrimp \$7

YOU CAUGHT IT, WE'LL COOK IT

We will clean & cook your fish served with Leech Lake wild rice & fresh vegetables.
Ask your server for details!

If you have a food allergy, intolerance or sensitivity, please ask your server about ingredients in our dishes before ordering.
An 18% service charge may be added to parties of 8 or more. Split charge \$3 baskets, \$5 entrées.