



**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 grilled corn or flour tortillas with savory duck confit, micro greens, topped with a grapefruit & habanero aioli. **\$12**

Smoked Salmon Dip

Applewood smoked Norwegian salmon with cracker assortment **\$10**

Firecracker Shrimp

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

Minnow Bucket

Poppers, curds and onion rings. The best of summer in one basket, ask for more details **\$20**

Caprese Flatbread

Roasted tomato caprese flatbread topped with a balsamic reduction **\$10**

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!

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**

Sunfish Sandwich

Crispy sunfish with power slaw on a fresh bun **\$13**

Chicken Bacon Ranch Wrap

Grilled Chicken, diced tomatoes, & bacon with lettuce & avocado 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**

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

Herb crusted grilled Salmon atop mixed greens & red onion served with citrus vinaigrette dressing & garlic breadstick \$15

Black & Bleu

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

Caesar Salad

Fresh Romaine in creamy Caesar dressing and shredded Parmesan served with a garlic breadstick \$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 angel hair pasta. Tossed in a white wine & Parmesan sauce \$18

Pasta Primavera

Fettuccine served with fresh vegetables in a soffritto 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

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

New York Strip

Fresh angus beef, seasoned and grilled to perfection \$28

Wild Caught Grilled Salmon

Orange pineapple pepper grilled Salmon served with wild rice pilaf \$23

Portabella Caprese Steak

Marinated portabella stuffed with cherry tomatoes & mozzarella garnished with basil chiffonade & a drizzle of balsamic reduction served with Leech Lake wild rice \$20

Maple Leaf Farms Half Roast Duck

Slowly roasted, semi deboned and served with organic honey lime sauce, hipster carrots and Leech Lake wild rice \$28

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.