

SANDWICH SHOPPE

INCLUDES YOUR CHOICE OF KETTLE CHIPS OR HOUSE FRIES. SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS FOR \$2. SIDE SALAD OR SOUP FOR \$3.

Walleye Sandwich almond breaded walleye filet, lettuce, tomato, red onion, roasted red pepper bacon aioli, ciabatta hoagie \$15

Fish Tacos beer battered walleye, cilantro cabbage slaw, chipotle aioli, flour tortillas \$15

Prime Rib Dip shaved and grilled prime rib, sautéed onions, provolone, au jus, creamy horseradish, ciabatta hoagie \$15

Cranberry BLT bacon, tomato, lettuce, garlic aioli, cranberry wild rice bread \$13

Turkey Focaccia smoked turkey, cucumber, tomato, provolone, pesto mayo, herb focaccia \$13

Bang Bang Chicken grilled chicken breast, cilantro cabbage slaw, pepperjack cheese, sweet and spicy sauce, brioche bun \$14

Black Bean Veggie Burger pan roasted, lettuce, tomato, avocado, garlic aioli, brioche bun \$13

BURGERS

INCLUDES YOUR CHOICE OF KETTLE CHIPS OR HOUSE FRIES. SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS FOR \$2. SIDE SALAD OR SOUP FOR \$3. ADD FRIED EGG \$1.

502 Burger 8oz Certified Hereford Beef®, char grilled, bacon, cheddar, mushrooms, onions, spinach balsamic, pretzel bun \$13

Plain Jane 8oz Certified Hereford Beef®, char grilled, choice of cheese, lettuce, tomato, onion, brioche bun \$13

Kobe Burger 8oz kobe beef, pan roasted, choice of cheese, house pickles, brioche bun \$16

Mushroom Swiss Burger 8oz Certified Hereford Beef®, char grilled, garlic mushrooms, swiss cheese, garlic aioli, brioche bun \$14

PASTAS

ADD SOUP, SALAD, OR CEASAR \$3.

Seafood Mac and Cheese lobster, shrimp, four cheese sauce, macaroni pasta, toasted bread crumbs \$25

Cajun Pasta andouille sausage, peppers, onions, mushrooms, Cajun cream sauce, penne pasta \$19

Summer Garden Pasta corn, asparagus, peppers, basil pesto, linguini pasta, parmesan cheese \$14

Grilled Chicken Alfredo grilled chicken, creamy parmesan alfredo, fettuccine pasta, parmesan cheese \$16

ENTREES

ALL ENTREES SERVED WITH FRESH WILD RICE BREAD AND CHEESE FONDUE. ADD SOUP, SALAD, OR CEASAR \$3.

^[GF] **New York Strip** 12oz Certified Hereford Beef®, char grilled, garlic mashed potatoes, seasonal vegetable of the day \$27

^[GF] **Sirloin** 10 oz Certified Hereford Beef®, char grilled, garlic mashed potatoes, seasonal vegetable of the day \$23

^[GF] **Salmon** char grilled, lemon herb sauce, wild rice pilaf, seasonal vegetable of the day \$25

Walleye almond breaded, broiled, or blackened, wild rice pilaf, seasonal vegetable of the day \$25

^[GF] **Stuffed Peppers** fire roasted, quinoa, feta, spinach, red onions, lemon herb sauce, wild rice pilaf, seasonal vegetable of the day \$19

Chicken Millanese panko breaded, pan fried, arugula, tomatoes, red onion, parmesan cheese, lemon, mustard gravy \$21

Swedish Meatballs beef and pork blend, Swedish gravy, lingonberries, garlic mashed potatoes, seasonal vegetable of the day \$21

Grilled Chicken garlic herb marinade, char grilled, mushroom tomato gravy, garlic mashed potatoes, seasonal vegetable of the day \$22

Firecracker Shrimp panko breaded, lightly fried, sweet and spicy sauce, wild rice pilaf, seasonal vegetable of the day \$25

^[GF] **Prime Rib** available daily after 4pm, award winning recipe, slow roasted, garlic au jus, creamy horseradish, garlic mashed potatoes, seasonal vegetable of the day 12oz \$25 16oz \$30

SIDES

Wild Rice Bread and Cheese Fondue \$4

Garlic Mashed Potatoes \$4

Minnesota Wild Rice \$4

Seasonal Vegetable of the Day \$4

Cheesy Baked Hashbrowns \$4

COCKTAILS

Pink Gin Martini

Beefeater Pink Gin, Tonic, Lime garnish \$8

The Drunken Golfer

Jeremiah Weed Vodka, Lemonade, Orange garnish \$7

Walker Bay Lemonade

Absolut Raspberry, Razzmatazz Schnapps, Lemonade, Sugar Rim, Lemon garnish \$8

Paloma

100% Blue Agave Altos Tequila, Grapefruit, Lime garnish \$8

Bees Knees Martini

Pinnacle gin, Honey syrup, twist of lemon \$7

Absolut Lime Mule

Absolut Lime, Ginger Beer, lime garnish \$8

502 Margarita

100% Blue Agave Altos Tequila, Sweet & Sour, Agave nectar, Lime \$8

502 Bloody Mary

choose one the following vodkas- absolut, absolut citron, absolut lime, absolut peppar, bakon, prairie cucumber, and topped with all the fixins! served with an 8oz mini-can of coors light \$8

Mojito

Captain Morgan White, Soda, Simple Syrup, Mint \$8

Absolut Mandarin Punch

Absolut Mandarin, Ginger Ale, Pineapple, Lemon & lime \$8

Lynchburg Lemonade

Jack Daniels, Triple Sec, Lemonade \$7

The 502 Iceberg

Pick any tap beer of your choosing, and top it off with a scoop of frozen margarita, made with 100% Blue Agave Altos Tequila... A unique and refreshing beverage, perfect for those hot summer days! 16oz- \$8 23oz- \$9

Jameson IPA Shandy

Jameson Caskmates IPA, Lemonade, Club Soda, Lemon garnish \$7

Irish Wolf Hound

Jameson Black Barrel, Ginger Beer, Pink Grapefruit, pinch of salt, grapefruit garnish \$8

Wight Russian

Jameson Caskmates Stout, Coffee Liqueur, Cream \$7

HAPPY HOUR

Monday through Friday
4:02pm – 6:02pm

Happy Hour Specials:

\$3 – House Wine
(Chardonnay, Cabernet, Merlot, and Red Blend)

\$3 – Pint Draft Beers

\$3 – Rail Drinks

\$3 Off Small Plates

SMALL PLATES

502 Wings bone in or boneless, tossed in choice of bbq, thai chili, sesame, buffalo, or bourbon blueberry bbq \$13

^[GF] **Tuna Poke** sushi grade tuna, soy ginger marinade, wakame seaweed salad, avocado, sriracha aioli, wonton chips \$14

Jalapeño Cheese Curds Wisconsin cheddar, chipotle ranch \$12

Walleye Wild Rice Cakes napa cabbage slaw, sesame dressing, wasabi aioli \$15

Greek Flatbread roasted chicken, pesto, scallions, spinach, Kalamata olives, feta cheese \$13

Old World Style Margarita tomato garlic sauce, cherry tomatoes, mozzarella, fresh basil \$11

Tempura Shrimp tempura fried, napa cabbage slaw, thai chili, sesame dressing \$14

Buffalo Chicken Dip four cheese blend, buffalo chicken, scallions, fried pita chips \$12

Smoked Salmon and Cheese Platter trio of artisan cheeses, honey smoked salmon, assorted crackers \$15

GREENS

ENHANCE ANY OF OUR SALADS WITH GRILLED CHICKEN \$3

BLACKENED WALLEYE \$8 SHRIMP \$6 STEAK TIPS \$6

Caesar romaine, croutons, shaved parmesan, house Caesar dressing small \$5, large \$8

^[GF] **Copper Door** poached shrimp, mixed greens, napa cabbage, bok choy, cucumbers, celery, bell peppers, candied almonds, sesame seeds, honey ginger dressing \$14

^[GF] **Thai Beef** thai chili marinated prime rib, napa cabbage, onion, bell pepper, cashews, orange sesame dressing \$13

^[GF] **Cobb** grilled chicken, bacon, romaine, tomato, onion, egg, avocado, cucumber, bleu cheese crumble, bleu cheese dressing \$14

Ollie's Chicken fried chicken, romaine, egg, artichoke, avocado, tomato, cucumber, cheddar cheese, honey mustard \$14

SOUPS

^[GF] **Creamy Tomato Wild Rice Gorgonzola** \$5
Soup of the Day cup \$3 bowl \$5

PLEASE DRINK RESPONSIBLY

18% GRATUITY ADDED FOR PARTIES OF 10 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.