

Breakfast Menu



Coffee Drinks

Rise and Shine 8.50
Kahlua, brandy, coffee, whip cream

Cold Brew Cocktail 9
Goslings Rum, coconut syrup, cold brew

Almond Biscotti 7
Amaretto, vanilla vodka, coffee, and whipped cream

Coffee Options

Coffee 3
Cappuccino 4
Latte 4
Espresso 3
Enhancements: Vanilla, Hazelnut, Caramel

Fresh from our Bakery

Cinnamon Rolls 5
Daily special 4

Entrées

Chorizo Flatbread 12
Queso fresco, Corn, roasted red peppers, scrambled eggs topped with sriracha ranch & scallions

Sunrise Breakfast Sandwich 12
Fried egg, bacon, Monterey Jack, avocado & tomato on an English muffin

Eggs Benedict 12
Classic eggs benedict, served with hash browns

Avocado Benedict 14
Thinly sliced heirloom tomatoes, avocado, poached egg, topped with hollandaise on an English muffin

French Toast 12
Cinnamon Swirl toast served with cranberry coulis, candied orange and vanilla butter sauce

Pumpkin Pancakes 13
Choice of Sturdiwheat or buttermilk pancakes, served with vanilla butter sauce, whipped cream, and pecans

Pancakes 13
Choice of Sturdiwheat or buttermilk pancakes, served with vanilla butter sauce

Wild Rice Bowl GF 12.50
Minnesota wild rice topped with eggs, bacon, mushroom, caramelized onion, and tomatoe

The Classic 10
Two eggs, hash browns, toast

Big Boot Breakfast 15
Two eggs, smoked bacon, sausage, hash brown & toast

Chef Features

Chef's Omelet 13
Served with hash browns

Omelet 14
Pick any four items from the list below
Additional .25 per extra item
Meat: ham, sausage, bacon, chorizo
Veggies: onion, tomatoes, spinach, mushrooms, red Peppers, broccoli, roasted red peppers
Cheese: cheddar, swiss, mozzarella, Monterey Jack

Lunch Menu



MOCKTAILS

Mickey Mule 6
Freshly muddled lime complimented with ginger beer

Lavender Lemonade 6
Refreshing lemonade and lavender garnished with fresh herb

Cucumber Quench 6
Energizing fresh cucumber and club soda finished with fresh basil sprig

Citrus Rhubarb Refresher 6
Exhilarating flavors of rhubarb, grapefruit, and mint

Cold Brew Mocktail 5
House brewed cold brew shaken on ice with coconut syrup

BOTTLED WATER

Acqua Panna 5
San Pellegrino 5

STARTERS

Fig & Prosciutto Flatbread 13.5
Herb flatbread topped with garlic, melted mozzarella, black fig, prosciutto, local greens, balsamic

Roasted Vegetable and Goat Cheese Flatbread 13
Smoked tomato vinaigrette, squash, carrot, red onion, zucchini, melted cheese blend

Cheese Curds 10
Sturdiwheat battered Ellsworth cheese curds, plain or buffalo

Spinach Artichoke Gratin 12
Creamy three cheese artichoke dip, served with baguette

Salted Pretzel 10
Gourmet soft pretzel served with white cheddar beer sauce & garlic butter

Salmon Bruschetta Board 15
Chili-soy glazed salmon, bagel crisps, fried capers, garlic cream cheese, togarashi, pea tendrils

Garden Salad 5.5
Baby lettuces, tomato, cucumber, onion, radish, celery-seed vinaigrette *GF*

St. James Wild Rice Soup 5/7

LUNCH

California Chicken Salad 15
Seasonal fruit, toasted almond, banana dressing *GF*

Cobb Salad 15
Grilled chicken, romaine hearts, egg, bacon, onion, grape tomatoes, blue cheese, avocado *GF*

Salmon Salad 15
Chili-Soy Glazed Salmon, Green onion, Red Bell Pepper, Radish, pepperoncini, crispy wonton strips, Sesame Dressing

Penne Pasta 14
Mushroom, zucchini, harissa sauce topped with pumpkin seeds

Coconut Curry 15.5
Ramen Noodle, tomato, zucchini, carrot, scallion, sesame, micro greens

SANDWICHES

Choice of chips or fries
Sweet potato fries additional \$2
Gluten free bread upon request

Fried Chicken Sandwich 14.5
Monterey Jack cheese, pickled onion, shredded lettuce, smoked paprika aioli, plain or buffalo

BLTA 14
Bacon, tomato, lettuce, avocado, mayo, multigrain toast

Grilled Brie Sandwich 14
Sliced apple, brie cheese, spinach, East Shore mustard, wheat bread

Hummus & Cucumber 13.5
Hummus, cucumber, onion, tomato, sunflower seed, cranberry, pea tendrils, hoagie roll

Jimmy's Burger 15.5
White cheddar cheese, smoked bacon, lemon-garlic aioli, lettuce, tomato, onion, brioche bun

Pot Roast Sandwich 15
Slow roasted beef, caramelized onion, horseradish sour cream, caraway rye

Walleye Sandwich 17
sturdiwheat battered, shredded lettuce, tomato, quick pickles & tartar sauce

DESSERT

Poached pears with spiced vanilla ice cream 8

Caramel apple cheesecake 8

Bourbon molasses pecan pie 8

Caramel creme brûlée 8

Dinner Menu



Chef Features

Market Fish

Market Steak

DESSERT

Poached pears with spiced vanilla ice cream 8

Caramel apple cheesecake 8

Bourbon molasses pecan pie 8

Caramel creme brûlée 8

STARTERS

Fig & Prosciutto Flatbread 13.5

Herb flatbread topped with garlic, melted mozzarella, black fig, prosciutto, local greens, balsamic

Roasted Vegetable and Goat Cheese Flatbread 13

Smoked tomato vinaigrette, squash, carrot, red onion, zucchini, melted cheese blend

Cheese Curds 10

Sturdiwheat battered Ellsworth cheese curds, plain or buffalo

Spinach Artichoke Gratin 12

Creamy three cheese artichoke dip, served with baguette

Salted Pretzel 10

Gourmet soft homemade pretzel served with white cheddar beer sauce or garlic butter

Salmon Bruschetta Board 15

Chili-soy glazed salmon, bagel crisps, fried capers, garlic cream cheese, togarashi, pea tendrils

Garden Salad 5.5

Baby lettuces, tomato, cucumber, onion, radish, celery-seed vinaigrette

St. James Wild Rice Soup 5/7

DINNER

Steak Salad 15

Grilled corn, grape tomato, Amublu cheese, seasonal greens, topped with balsamic glaze *GF*

Grilled Salmon 28

Brown rice, green onion, butternut squash, carrot, beurre blanc *GF*

Pork Chop Porterhouse 29

Apple cider-brined pork chop, seasonal root vegetables, mashed potatoes, honey crisp apple reduction sauce *GF*

Shrimp Fettuccini 23

Charred tomato, scallion, garlic, white wine, cream, black pepper, parmesan

Apple and Brie Chicken 17

Mashed potatoes, seasonal vegetables, sliced apples, melted brie, cinnamon cream sauce *GF*

Gnocchi 15.5

Mushrooms, fennel, harrisa tomato sauce, pumpkin seeds

Swedish Meatballs 15.5

Homemade meatballs served with buttermilk-dill quick pickle, mashed potato, lingonberry *GF*

Jimmy's Burger 15.5

White cheddar cheese, smoked bacon, lemon-garlic aioli, lettuce, tomato, onion, brioche bun