



BREAKFAST

CHEF'S FEATURE

Please inquire with your server for today's selection

COFFEE COCKTAILS

Rise and Shine 8

Kahlua, brandy, coffee, whipped cream

Almond Biscotti 8

Amaretto, vanilla vodka, coffee, whipped cream

SPECIALTY COFFEE

Cappuccino 4

Latte 4

Espresso 3

Flavor Enhancements, 0.50:

Chocolate, Chai, Peppermint, Pumpkin, Vanilla, Hazelnut, Caramel, Lavender

Sunrise Sandwich 13

Jalapeño bacon, sausage patty, Bongards American cheese, sunny fried egg, marinated tomato, red onion, English muffin

Pumpkin Spice French Toast 12

Crispy cinnamon swirl toast, pumpkin cream cheese, pumpkin spice whipped cream

Fruit Swirl Pancakes 13

Choice of buttermilk or Sturdiwheat pancakes, swirled with apple cinnamon compote, caramel sauce, sticky pecans

Big Boot Breakfast 16

Two eggs, smoked bacon, sausage, hash browns, toast

Eggs Benedict 12

Canadian bacon, English muffin, poached egg, hollandaise, paprika, chive, served with breakfast potatoes

Chorizo-quiles 15

Tortilla chips sautéed with red chili sauce of chili de arbol, guajillo and pasilla, garlic, onion, finished with anaheim, red pepper, and chorizo sausage severed over a bed of bacon fat white bean puree, topped with queso fresco, scallions, scrambled eggs, and cilantro-lime crema *GF*

Pork Belly with Grits 14

Seared pork belly over polenta grits and diced potatoes, finished with anaheim, red pepper and onion, topped with scrambled eggs, cotija cheese and scallions and pork rinds

Biscuits and Gravy 14

House-made jalapeño & cheddar biscuits, breakfast potatoes, scrambled egg, anaheim pepper, red pepper, onion, country style pepperoncini & sausage gravy, scallion

Loaded Bowl 13

Breakfast potatoes, bacon, sausage, scrambled eggs, cheddar, anaheim pepper, scallion, hollandaise, white toast

Minnesota Bowl 12.5

Minnesota wild rice, bacon, mushroom, caramelized onion, tomato, topped with two eggs of your choice *GF*

The Swirl 14

Vanilla yogurt swirled with apple cinnamon compote, sticky pecan, granola clusters, seasonal fruit medley, honey drizzle *GF*

A LA CARTE

Two Eggs 4

Smoked Bacon 4

Buttermilk Pancake 3

Hash Browns 3

English Muffin 4

Toast 3 *Gluten free bread upon request, add 2*

Sausage Links 4

Jalapeño Bacon 4

Sturdiwheat Pancake 3

Breakfast Potatoes 3

HOUSE MADE DESSERTS

Spiced Sour Cream Cake and Cinnamon Ice Cream 8

Raspberry Chocolate Cake 8

Bourbon Molasses Pecan Pie 8

Vanilla Bean Crème Brulée *GF* 8

Dessert Trio 21

Can't decide? Try a platter featuring your selection of three exquisite desserts, crafted by our Pastry Chef for your party to share!



LUNCH

MOCKTAILS

Mickey Mule 6

Freshly muddled lime complimented with ginger beer

Rosemary Ginger Lemonade 6

Refreshing lemonade, ginger and rosemary

Sparkling Cranberry Pomegranate 6

Fall flavors of pomegranate and cranberry with soda water

A full selection of Coke products, freshly brewed coffee, hot tea, beer, wine, and cocktails are available

STARTERS

Cheese Curds 11

Sturdiwheat battered Ellsworth cheese curds, berry cayenne ketchup

Bruschetta 12

Roma tomatoes, red onion, white onion, scallion, balsamic, E.V.O.O., oregano, pepperoncini's, baguette, parmesan, fried oregano salt.

Spinach Artichoke Gratin 12

Creamy three cheese artichoke dip, served aside fried naan

Amy's Famous Pretzel 10

House-made gourmet soft pretzel, chef's beer cheese sauce & garlic butter

Crab Rangoon Dip 12

Creamy crab spread, scallion, thai chili sauce, crispy wonton, served aside fried naan

Beet Mélange 10

Roasted red beets, sweet golden beet puree, candy stripe beets, pesto vinaigrette, donnay goat cheese, toasted pepitas *GF*

Add Chicken 6, Salmon 9, Shrimp 8

Champagne Vinaigrette Salad 8/13

Spring mix, feta, sliced red onion, dried cherries, sticky pecan, honey champagne vinaigrette *GF*

Garden Salad 5.5

St. James Chicken Wild Rice Soup Cup 5, Bowl 7

SALADS & BOWLS

California Chicken Salad 15

Seasonal greens, marinated chicken, seasonal fruit, almond, banana dressing *GF*

Spicy Steak Caesar 15

Garlic peppercorn buttered steak tips, marinated cherry tomatoes, scallion, house crouton, parmesan shards, cracked pepper, with a fresno infused caesar dressing

Bacon & Beer Mac 14

House beer cheese, charred tomato, red onion, scallion, thick-cut chopped bacon
Add Chicken 6

Mediterranean Bowl 15

Falafel, cucumber, tomato, slaw, garlic oregano hummus, greek feta vinaigrette, tzatziki, schug, cherry pepper relish, pita

Add Chicken 6, Salmon 9, Shrimp 8

Salmon Poke Bowl 15

Asian marinated salmon, quinoa blend, carrot, watermelon radish, cucumber, red onion, avocado, scallion, micro greens, pickled fresnos, ginger, pickled chili dressing

Shoyu Ramen 14

Chicken broth seasoned with soy sauce, roasted pork belly, soft egg, chili oil, bean sprouts, scallion, crunchy garlic, toasted sesame seeds, pickled fresnos

SANDWICHES

Served with choice of chips or fries

Substitute sweet potato fries or garden salad, add 2

Substitute garlic cotija fries, add 3

Substitute St. James wild rice soup, add 3

Gluten free bread upon request, add 2

Chicken Sandwich 14

Grilled chicken, pesto hummus, roasted red pepper, marinated tomato, spring mix, red onion, watermelon radish, cotija cheese, balsamic glaze, herb focaccia

Chef's BLTA 14

Jalapeno bacon, lettuce, marinated tomato, avocado, balsamic mayo, wheat toast

Cubano 13

Shredded pork, ham, swiss, pickle, yellow mustard, Cuban bread

Gyro 12

Seared seasoned lamb, marinated tomato, chef's slaw, onion, tzatziki, pita

Hummus & Cucumber 13.5

House garlic & fried oregano hummus, cucumber, red onion, marinated tomato, sunflower seed, spring mix, balsamic glaze, hoagie roll

Jimmy's Burger 15.5

Bongards American cheese, jalapeño bacon, garlic aioli, crisp lettuce, marinated tomato, onion, brioche bun

Walleye Sandwich 17

Cornmeal dusted walleye, crisp lettuce, marinated tomato, pickled onion, cherry pepper remoulade, hoagie roll

HOUSE MADE DESSERTS

Spiced Sour Cream Cake and Cinnamon Ice Cream 8

Raspberry Chocolate Cake 8

Bourbon Molasses Pecan Pie 8

Vanilla Bean Crème Brûlée *GF* 8

Dessert Trio 21

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COQUITO 8

Bacardi Gold rum with our crafted coquito mix, served on the rocks

SCARLET

KITCHEN & BAR

DINNER

CHEF'S FEATURES

Market Meat

Ask your server for tonight's selection

Market Fish

Ask your server for tonight's selection

Charcuterie Board

Chef's selection of meats, cheeses,
and accompaniments

**Due to limited seating, we kindly request your
understanding and cooperation of our
2 hour time limit while dining**

*Eating raw or undercooked eggs or proteins increases the risk of
foodborne illnesses*

STARTERS

Cheese Curds 11

Sturdiwheat battered Ellsworth cheese curds, berry cayenne ketchup

Spinach Artichoke Gratin 12

Creamy three cheese artichoke dip, served aside fried naan

Amy's Famous Pretzel 10

House-made gourmet soft pretzel, chef's beer cheese sauce & garlic butter

Crab Rangoon Dip 12

Creamy crab spread, served aside fried naan

Bruschetta 12

Roma tomatoes, red onion, white onion, scallion, balsamic, E.V.O.O., oregano,
pepperoncini, baguette, parmesan, fried oregano salt

Pulled Pork Tostadas 13

Chilled ancho pork over yellow corn tostadas, layered with white bean bacon fat smash,
pico de gallo, avocado verde, queso fresco, watermelon radish, cilantro-lime crema and
house slaw *GF*

Orange Teriyaki Tips 15

Steak tips seared in a ginger scallion butter finished with house made teriyaki sauce,
served with candied orange jasmine rice, red onion and crispy garlic sesame and scallions
GF

Beet Mélange 10

Roasted red beets, sweet golden beet puree, candy stripe beets, pesto vinaigrette, donnay
goat cheese, toasted pepitas *GF*

Add Chicken 6, Salmon 9, Shrimp 8

Brussel Sprouts 12

Fried brussels sprouts with a bourbon honey glaze *GF*

Farro 13

Farro, roasted butternut squash, thyme, dried cherries, apple, scallion, bleu cheese, fried
kale, sticky pecans, creamsicle vinaigrette, garnished with crumbled fried sage

Champagne Vinaigrette Salad 8/13

Spring mix, feta, sliced red onion, dried cherries, sticky pecans, honey champagne
vinaigrette *GF*

Garden Salad *GF* 5.5

St. James Chicken & Wild Rice Soup Cup 5, Bowl 7

SANDWICHES

Jimmy's Burger 15.5

Bongards American cheese, jalapeño bacon, garlic aioli, crisp lettuce, marinated tomato,
onion, brioche bun, served with choice of fries or chips

Substitute sweet potato fries or garden salad, add 2

Substitute garlic cotija fries, add 3

Chicken Sandwich 14

Grilled chicken, pesto hummus, roasted red pepper, marinated tomato, spring mix, red
onion, watermelon radish, cotija cheese, balsamic glaze, herb focaccia

served with choice of fries or chips

Substitute sweet potato fries or garden salad, add 2

ENTRÉES

Spicy Steak Caesar Salad 15

Garlic peppercorn buttered steak tips, marinated cherry tomatoes, red onion,
scallion, house crouton, parmesan shards, cracked pepper, with a fresno infused
Caesar dressing

Mediterranean Salmon 24

Lemon dill couscous, cucumber-onion-tomato salad, watermelon radish, feta,
schug

Mediterranean Bowl 15

Falafel, cucumber, tomato, slaw, garlic oregano hummus, greek feta vinaigrette,
tzatziki, schug, cherry pepper relish, pita

Add Chicken 6, Salmon 9, Shrimp 8

Steak & Fries 26

10 oz sirloin, garlic cotija fries, stone mustard aioli, malton, cracked pepper
mélange

Swedish Meatballs 15.5

Homemade meatballs served with buttermilk-dill grave, quick pickle, fingerling
potatoes, lingonberry *GF*

Shepard's Pie 22

Lamb slowly braised in red wine with carrot, peas, onion, sweet potato, garlic,
and tomato, finished with a polenta cake and served with fried brussels sprouts
and house demi

Pork Osso Bucco 28

Slow roasted pork shank with garlic, onion and bacon fat, served over a bed
of cotija and cheddar grits and a southwestern succotash of edamame, jalapeno,
anaheim and red peppers, onion, celery, cherry tomatoes & scallions *GF*

Bacon & Beer Mac 14

House beer cheese, charred tomato, red onion, scallion, thick-cut chopped bacon
Add Chicken 6

Chicken Al Fresco with Capellini 18

Grilled chicken with house bruschetta and baked parmesan, capellini, tomato,
pepperoncini, scallion, red onion, E.V.O.O. fried oregano salt

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Spiced Sour Cream Cake and Cinnamon Ice Cream 8

Raspberry Chocolate Cake 8

Bourbon Molasses Pecan Pie 8

Vanilla Bean Crème Brûlée *GF* 8

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BRUNCH

Served Sat & Sun from 7 am – 2 pm

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Sturdiwheat battered Ellsworth cheese curds, berry cayenne ketchup

Beet Mélange 10

Roasted red beets, sweet golden beet puree, candy stripe beets, pesto vinaigrette, donnay goat cheese, toasted pepitas *GF*

Add Chicken 6, Salmon 9, Shrimp 8

Spinach Artichoke Gratin 12

Creamy three cheese artichoke dip, served aside fried naan

Amy's Famous Pretzel 10

House-made gourmet soft pretzel, chef's beer cheese sauce & garlic butter

Garden Salad 5.5

St. James Chicken & Wild Rice Soup Cup 5, Bowl 7

CHEF'S FEATURE

Ask your server about today's feature

BREAKFAST CLASSICS

Sunrise Sandwich 13

Jalapeño bacon, sausage patty, Bongards American cheese, sunny fried egg, marinated tomato, red onion, English muffin

Pumpkin Spice French Toast 12

Crispy cinnamon swirl toast, pumpkin cream cheese, pumpkin spice whipped cream

Fruit Swirl Pancakes 13

Choice of buttermilk or Sturdiwheat pancakes, swirled with apple cinnamon compote, caramel sauce, sticky pecans

Big Boot Breakfast 16

Two eggs, smoked bacon, sausage, hash browns, toast

Classic Eggs Benedict 12

Canadian bacon, English muffin, poached egg, hollandaise, paprika, chive, served with breakfast potatoes

Loaded Bowl 13

Breakfast potatoes, bacon, sausage, cheddar, anaheim pepper, scrambled eggs, scallion, hollandaise, white toast

Biscuits & Gravy Bowl 14

House-made jalapeño & cheddar biscuits, breakfast potatoes, anaheim pepper, red pepper, onion, country style pepperoncini & sausage gravy, completed with scrambled eggs and scallions

Minnesota Bowl 12.5

Minnesota wild rice, bacon, mushroom, caramelized onion, tomato, topped with two eggs of your choice *GF*

The Swirl 14

Vanilla yogurt swirled with seasonal fruit compote, sticky pecan, granola clusters, seasonal fruit medley, honey drizzle *GF*

SANDWICHES

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Gluten free bread upon request, add 2

Chicken Sandwich 14

Grilled chicken, pesto hummus, roasted red pepper, marinated tomato, spring mix, red onion, watermelon radish, cotija cheese, balsamic glaze, herb focaccia

Chef's BLTA 14

Jalapeño bacon, lettuce, marinated tomato, avocado, balsamic mayo, wheat toast

Jimmy's Burger 15.5

Bongards American cheese, jalapeño bacon, garlic aioli, crisp lettuce, marinated tomato, onion, brioche bun

ENTRÉES

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House beer cheese, charred tomato, red onion, scallion, thick-cut chopped bacon
Add Chicken 6

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Farro 13

Farro, roasted butternut squash, thyme, dried cherries, apple, scallion, bleu cheese, fried kale, sticky pecans, creamsicle vinaigrette, garnished with crumbled fried sage

Salmon Poke Bowl 15

Asian marinated salmon, quinoa blend, carrot, watermelon radish, cucumber, red onion, avocado, scallion, micro greens, pickled fresno, ginger, pickled chili dressing

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