

Winter

LUNCH

MENU

APPETIZERS

CHEESE CURDS

sturdiewheat batter, ellsworth cheese curds, lingonberry sauce

AMY'S FAMOUS PRETZEL

house made gourmet pretzel, house beer cheese, garlic butter

SPINACH ARTICHOKE GRATIN

three-cheese, artichoke, fried naan

ASIAN LETTUCE WRAPS

asian butter lettuce, stir fried veggies (bean sprout, napa, onion, water chestnut, mushroom, bell pepper, radish, scallion, broccoli slaw), wonton strips, asian vinaigrette, peanut sauce

+ stir fried beef

BEET SALAD

roasted red, golden + chioggia beets, house fig balsamic, winter greens, whipped pesto goat cheese

Updated 12/7/2022

indicates new menu item



SOUP + SALAD

ST. JAMES CHICKEN WILD RICE SOUP

chicken, mushroom, minnesota wild rice

CAESAR SALAD

romaine, cherry tomato, red onion, parmesan, caesar dressing

GARDEN SALAD

spring mix, cucumber, tomato, red onion, watermelon radish

POACHED PEAR SALAD

spinach, radicchio, frisee, wine-poached pears, dried cherry, bleu cheese, pepper melange, maldron, sweet-n-spicy pecan crumble, black cherry vinaigrette



Updated 12/7/2022



gluten-free items as marked-ask your server which items can be made gluten-free with minor adjustments
gluten-free bread available upon request | eating raw or undercooked eggs or proteins increases the risk of foodborne illness
*warning: contains nut allergens. all items made in an environment where nuts are present



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SANDWICHES

served with chips or fries | ask your server for substitutions

JIMMY'S BURGER

jalapeno bacon, american cheese, lettuce, marinated tomato, onion, brioche bun

CHEF'S BLTA

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

CHEF'S MUFFULETTA

genoa, smoked ham, hot calabrese, mortadella, provolone, red onion, focaccia, olive giardiniera tapenade, picual olive oil

CUBANO

shredded pork, ham, swiss, dill pickle, yellow mustard, cuban bread

"CHICAGO STYLE" PASTRAMI

smoked pastrami, swiss, marinated tomato, onion, chicago-style remoulade, rye

WALLEYE SANDWICH

cornmeal crusted walleye, pickled onion, marinated tomato, lettuce, cherry pepper remoulade, hoagie

Updated 12/7/2022

indicates new fall menu item 

BOWLS

CALIFORNIA CHICKEN SALAD

seasonal greens, marinated chicken, fruit, sliced almonds,
banana dressing

CAJUN SHRIMP SALAD

romaine shrimp, watermelon radish, cuban lime, roasted corn,
pico, black beans, queso fresco, corn tortilla strips, scallion,
avocado ranch dressing

BACON & BEER MAC

house beer cheese, scallion, red onion, charred tomato,
thick-cut chopped bacon

MEDITERRANEAN BOWL

falafel, cucumber, tomato, slaw, garlic-oregano hummus, feta
vinaigrette, tzatziki, schug, cherry pepper relish, pita



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HOUSEMADE DESSERTS

CINNAMON SWIRL CHEESECAKE

cornflake crust, vanilla bean, cinnamon, baked apples, candied cornflakes

DULCE CREME BRULEE

dulce de leche, sugar, fruit

CHOCOLATE TORTE

ganache, raspberry coulee, raspberries

*BOURBON PECAN PIE

bourbon, molasses, caramel, candied pecans

DESSERT TRIO

platter of three to share



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