



# Dinner Menu

## STARTERS

### Walleye Cakes | \$18

Three walleye cakes with fresh green salad and fennel remoulade.

### Korean Sprouts | \$13

Roasted brussel sprouts tossed in a Korean BBQ and topped with soy aioli drizzle and with fresh cilantro.

### Hot Cauliflower | \$15

Breaded cauliflower w/ side of blue cheese.

### Cheese Curds | \$12

Kauffold's breaded cheese curds served with chipotle ranch.

### Wings | \$18

A pound of brined chicken wings served with choice of Dry Jerk, Korean BBQ, Buffalo or Teriyaki.

### Papa's Poutine | \$16

Golden fries topped with a house-made brown gravy, Kauffold's cheese curds, and diced green onion.

## SOUP & SALAD

### Bowl of Soup | \$10

Choice of Cream of Chicken Wild Rice or House-made Soup du Jour

### House Salad | \$12

MN grown greens, grape tomato, shredded cheese, shredded carrot, cucumbers, and croutons.  
ranch \* blue cheese \* french \* chipotle ranch \* italian

### Northwoods Salad | \$17

Fresh greens, craisins, bacon, gorgonzola crumbles, candied walnuts, respberry vinaigrett.



## ENTREES

### Hand-cut Ribeye | \$40

Coffee-rubbed Masterchef Choice ribeye, hand cut and cooked to perfection. Topped with a mushroom cognac sauce and served with mashed potatoes and seasonal vegetable.

### Papa's Sunday Dinner | \$22

Homemade meatloaf served with mashed potatoes and brown gravy then topped with crispy onion tangles, with a side of seasonal vegetable.

### Steelhead Trout | \$34

Fresh caught trout served over creamy wild rice polenta with a teriyaki chili sauce and seasonal vegetable.

### Winter Pasta | \$21

Brown butter sauce sauteed with fresh sage, thyme, carrots, and garlic over butternut squash ravioli and topped with shaved parmesan.

### Jerk Chicken Alfredo | \$22

Marinated Jerk chicken and tomatoes in a creamy Jamaican inspired Alfredo served over fettuccine noodles.

Kitchen operations involve shared cooking and preparation areas.

We cannot guarantee that any menu item is free from any allergen.

\*Consuming raw or undercooked food may increase your risk of food-borne illness\*

All items will have an additional 8.375% state and county tax and 5.5% green fee additional.

An 18% service fee may be added for parties of 8 or more.



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## FAVORITES

### Fish & Chips | \$20

Battered cod served with french fries and a side of coleslaw and housemade tartar sauce.

### Turkey & Pear Panini | \$17

Slice roasted turkey with a brie creme topped with caramelized onion and Asian pear then pressed on a cranberry wild rice bread.

### Buffalo Chicken Wrap | \$18

MN grown greens, buffalo chicken, bacon, red onion, tomatoes, and gorgonzola on a garlic herb wrap. Served with a side of ranch.

### Teriyaki Lettuce Wrap | \$18



Teriyaki chicken, bell pepper, red onions, scallions, carrots, wonton strips, on bibb lettuce.

## BURGERS

### Papa's Burger | \$17

1/3 pound craft burger, lettuce, tomato, onion on a brioche bun \* add cheese \$1, add bacon \$2

### Moose Mountain Burger | \$20

1/3 pound craft burger topped with mushrooms, beer braised onions, smoked gouda, and truffle aioli on a brioche bun.

### Tavern Burger | \$20

1/3 pound craft burger topped with bacon and pimento cheese on a pretzel bun.

### Southwest Black Bean | \$18



Black bean burger, lettuce, tomato, onion, and chipotle aioli on a brioche bun.

*Served with french fries, upgrade to potato rounds, cup of soup or house salad for \$2*

*Gluten free bun available on all burgers for \$2*

## PIZZA

12" for \$19 or 16" for \$32

Buffalo Chicken  
Papa's Margherita  
Papa's Deluxe  
Veggie Deluxe

Cheese  
Pepperoni  
Sausage  
Pepperoni & Sausage

*gluten free option available in 12" pizzas for \$2*

## DESSERTS

Chocolate Flourless Torte | \$10

Cheesecake Dulce de Leche | \$10

Brown Butter Cake a la Mode | \$12

## HOURS

Dinner Service: 5:00 PM - 9:30 PM  
Papa Charlie's Tavern: 3:00 PM - 11:00PM

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