

PAPA CHARLIE'S DINE IN

SOUPS & SALADS

TRADITIONAL CAESAR ... \$8/\$11

Romaine, garlic croutons, creamy caesar dressing, and shaved parmesan.

* Add chicken.....\$5 *

NORTHWOODS SALAD ... \$9/\$12

Arcadian spring greens, dried cranberries, candied nuts, Gorgonzola cheese, and crispy bacon with a blueberry pomegranate vinaigrette.

* Add chicken.....\$5 *

HOUSE SALAD ... \$7

Arcadian spring greens, tomato, shredded cheese, cucumbers and croutons.

* Add Chicken.....\$5 *

SANTA FE CHICKEN SALAD ... \$15

Chopped romaine, chilled smoked chicken, black beans, rice, roasted red peppers, onion, corn, and cilantro with a chipotle dressing.

* *Substitutions or adjustments not available* *

SOUP DU JOUR

* cup/bowl \$5/\$7 *

HAND TOSSED PIZZA SERVED FROM 5PM-9PM

SPECIALTY 12" OR 16" ... \$16 / \$28

PEPPERONI

PEPPERONI AND SAUSAGE

SAUSAGE

CHICKEN BACON ALFREDO

Chicken, Bacon and creamy alfredo sauce

HAWAIIAN

Ham and pineapple

VEGGIE

mushroom, bell pepper, onion, diced tomato, green olives

SMOKED BBQ CHICKEN

Smoked chicken, onions and bbq sauce

PAPA'S DELUXE

pepperoni, sausage, mushroom, bell pepper, onion, black olive

CHEESE 12" OR 16" ... \$14 / \$24

Kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen.

Consuming raw or under-cooked food may increase your risk of food-borne illness.

All items will have an additional 8.375% state and county tax and a 1.75% environmental fee added

A 20% gratuity may be added to parties of 6 or more.

PAPA CHARLIE'S MENU

SHARABLES

MARGHERITA FLATBREAD PIZZA ... \$12

Basil pesto, tomatoes, and Mozzarella cheese with a balsamic drizzle.

MOOSE MOUNTAIN WINGS ... \$13

Choice of plain, buffalo, maple bbq, gochujang or spicy plum wings served with celery and side of ranch or blue cheese dressing.

CHEESE CURDS ... \$9

A dairyland delicacy here on the North Shore! Deep fried and served with chipotle ranch, maple bbq, and spicy plum dipping sauces.

THREE CHEESE ARTICHOKE DIP ... \$10

Swiss, parmesan and cream cheese, garlic, artichoke hearts, and spinach baked then served with pita bread.

POTATO KEGS ... \$9

Shredded potatoes, Cheddar cheese, and green onions formed together then deep-fried and served with a cajun aioli dipping sauce.

BURGERS AND SANDWICHES

Burgers and sandwiches served with your choice of traditional golden french fries or sweet potato fries. Gluten-free bun \$2

BEEF

Angus beef patty on a Brioche bun served with lettuce, tomato, onion and pickles.

PLAIN JANE ... \$14

1/3 pound patty with no frills.

CHEESEBURGER ... \$16

1/3 pound patty with choice of American, Swiss, Cheddar, Provolone, or Pepper Jack cheese.

WESTERN ... \$17

1/3 pound patty with Applewood smoked bacon, Cheddar cheese, and a maple bbq sauce.

THE HOT ONE ... \$16

1/3 pound patty, jalapenos, Pepper Jack cheese, and sriracha aioli.

DOUBLE ... \$16

Two 1/4 pound patties with two slices of American cheese.

TRUFFLE ... \$17

1/3 pound patty with sautéed mushrooms, Swiss cheese, and truffle aioli.

CHICKEN

Char-grilled chicken breast on a Brioche bun served with lettuce, tomato, onion and pickles.

BASIC BIRD ... \$14

Plain grilled chicken breast.

SPICY CBR ... \$16

Applewood smoked bacon, Cheddar cheese, and a chipotle ranch.

THE JERK ... \$16

Caribbean jerk seasoning, grilled pineapple, and mango aioli.

BUFFALO ... \$16

Spicy buffalo wing sauce, Gorgonzola, and Pepper Jack cheese.

SPECIALTY

WALLEYE PO'BOY ... \$18

Cajun seasoned walleye fillet, lettuce, and tomato on a Tuscany sandwich roll served with a cilantro jalapeno tartar sauce.

SOUTHWEST CHICKEN WRAP ... \$16

Black beans, rice, roasted red pepper, red onion, corn, and cilantro in a panini-grilled chipotle wrap with a chipotle ranch dressing.

Substitutions not available

SMOKEHOUSE SANDWICH ... \$17

Pulled smoked chicken, shredded Cheddar Jack, pickled onions, and housemade white bbq on a demi-baguette.

CAESAR CHICKEN WRAP ... \$15

Grilled chicken, romaine lettuce, Parmesan cheese, and garlic croutons. in a flour tortilla with creamy caesar dressing.

WILD RICE ... \$15

House-made veggie patty with roasted red pepper, Minnesota wild rice, sweet corn, garlic, and cheddar jack cheese on a Brioche Bun.

Contains gluten and dairy, substitutions not available

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WEEKLY ENTRÉES

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Monday

GRILLED RIBEYE ... \$31

Hand-cut ten-ounce ribeye steak with maitre d'butter served with mashed potatoes and vegetable du jour.

Tuesday

CHICKEN PARMESAN ... \$22

Chicken lightly breaded and covered with a house-made red sauce topped with provolone cheese over a bed fettuccine noodles.

Wednesday

GRILLED WHISKEY SIRLOIN ... \$28

Whiskey marinated 8oz sirloin served with cajun roasted potatoes and vegetable du jour.

Thursday

MAPLE BBQ RIBS ... \$20/\$31

*Slow braised in a locally sourced maple syrup bbq glaze and served with mashed potatoes and vegetable du jour. *full or half rack available**

Friday

BLACKENED GRILLED SALMON ... \$28

Six-ounce, blackened center cut Norwegian filet served with risotto and vegetable du jour.

Saturday

PRIME RIB ... \$31

Roasted medium rare served with mashed potatoes, vegetable du jour, Au Jus and creamy horseradish sauce.

Sunday

CRAB CAKES ... \$21

Jumbo lump crab, roasted red pepper, scallion, jalapeno, and housemade remoulade served with wild rice pilaf.

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KIDS MENU \$7

All kids meals served with orange wedges

Substitute fries for \$1.00

Mini Corn Dogs

Kids favorite! Hand full of mini turkey corn dogs battered and deep fried.

Hamburger

Grilled hamburger with or without cheese.

Mac n Cheese

Twisted elbow macaroni with Kraft white cheddar sauce.

Kid's Pizza

6" pizza topped with red sauce and mozzarella cheese, with or without pepperoni.

Chicken Strips

Three pieces of potato chip breaded chicken.



Children 12 and Under



WINE

- Whites 7.50 / 28

CHARDONNAY - HESS

Shirtail Creek, Monterey, CA

PINOT GRIGIO - VILLA POZZI

Terre Siciliane, Italy

CABERNET - WILLIAM HILL

Central Coast, CA

PINOT NOIR - ANGELINE RESERVE

Mendocino County, CA

SAUV BLANC - FRANCISCAN

Napa Valley, CA

RIESLING - KUNG FU GIRL

Columbia Valley, WA

- Reds 8 / 30

ZINFANDEL - ARMIDA POIZIN

Dry Creek Valley, Sonoma, CA

MOSCATO - SEVEN DAUGHTERS

Piemonte, Italy

BAREFOOT BUBBLY - BRUT

Modesto, CA

MERLOT - CA' MOMI

Napa Valley, CA

- Notable Selections

IMAGERY CHARDONNAY ... 9 / 33

Sonoma, CA

KING'S RIDGE PINOT NOIR ... 10 / 37

Willamette Valley, OR

FRANCISCAN CABERNET ... 11 / 40

Napa Valley, CA

NORTH SHORE WINERY

Located just over a mile down the hill, this local winery features some of the best Minnesota made wine available

LOCAL HARI KARI ... 11 / 40

Hari Kari is the iconic ski run that towers over the Scandinavian Chalet, just across the road. This epic run was the inspiration for this bold red wine made with Merlot and Petite Sirah

LOCAL TEMPERANCE ... 9 / 33

This apple and French Colombard wine is somewhat "temperate" being perfect for those times when you're looking for a sweet white wine

LOCAL HERBIES BLEND BOTTLE ... \$20

Made with a blend of Minnesota apples and local maple syrup this top notch cider is crafted right down the road from the ski hill

LOCAL ARTISTS POINT ... 10 / 37

When blending wines the winemaker is creating a delicious work of art. We hope you enjoy this blend of Chardonnay, Viogier and Chenin Blanc

LOCAL BOUNDARY WATERS ... 9 / 33

This blend was created using mainly Barbera and is like an Italian lunch wine, a young, medium-body red

SPECIALTY COCKTAILS

BLACK DIAMOND BOURBON ... 10

Makers Mark, Triple sec, blackberry jam with orange juice and a spritz of soda

TRES AGAVES ORGANIC MARGARITA ... 10

Tres Agaves Blanco Tequila - add \$1 for Reposado
* Original or Strawberry *

RED SANGRIA ... 9.00

House blended red wine, triple sec, peach schnapps, brandy, blackberry simple syrup and orange juice

RASPBERRY MULE ... 9.00

Stoli Raz, Chambord, lime juice and Cock 'n Bull Ginger Beer

PAPA'S PUNCH ... 9.00

Rum Haven, orange juice, pineapple, grenadine and topped with soda water

CANS

BUD LIGHT ... 5.50

HEINEKEN DOUBLE ZERO ... 5

Non-Alcoholic

WHITE CLAW ... 5.50

Grapefruit, Mango, Black cherry, Lime and Raspberry

MICHELOB GOLDEN LIGHT ... 5.50

PABST BLUE RIBBON ... 5.50

Papa Charlie's is proud to participate in removing plastic straws from our establishment we have replaced the plastic with compostable straws

BEER ON TAP

BELL'S TWO HEARTED ALE ... \$6.75

American-style IPA - Comstock, MI
* 7.0 ABV 55 IBU *

MINNESOTA GOLD ... \$6.75

Classic American Lager - Cold Spring, MN
* 4.9% ABV 12 IBU *

SURLY FURIOUS ... \$6.75

IPA - Minneapolis, MN
* 6.7% ABV 99 IBU *

BEAVER ISLAND SWEET MISS ... \$6.75

Chocolate Oatmeal Stout - St. Cloud, MN
* 6.5% ABV 27 IBU *

COORS LIGHT ... \$5.75

Cold Filtered Lager - Golden, CO
* 4.2% ABV 10 IBU *

CASTLE DANGER CREAM ALE ... \$6.75

Cream Ale - Two Harbors, MN
* 5.5% ABV 21 IBU *

LAKE OF THE WOODS KOLSCH ... \$6.75

Kolsch - Kenora, ON Canada
* 5% ABV 6 IBU *

ODELL MOUNTAIN STANDARD IPA ... \$6.75

IPA - Fort Collins, CO
* 6.5% ABV *

CASTLE DANGER HONEY RASPBERRY WHEAT ... \$6.75

Wheat - Two Harbors, MN
* 5.5% ABV *

SIERRA NEVADA HAZY LITTLE THING ... \$6.75

Hazy IPA - Mills River, NC
* 6.7% ABV 35 IBU *

DULUTH CIDER GITCH ... \$6.75

Semi-sweet Cider - Duluth, MN
* 6.2% ABV *

SURLY GRAPEFRUIT ... \$6.75

Grapefruit sour - Minneapolis, MN
* 4.5% ABV *

ROTATING TAPS

SUMMIT EPA ... \$6.75

Extra Pale Ale St. Paul, MN
* 5.1% ABV 49 IBU *

LOCAL VOYAGEUR ROTATING ... \$6.75

Ask your server what we have today - Grand Marais, MN

LOCAL SAWTOOTH BLUEBERRY CIDER (12 OZ) ... \$6.75

Charlie's blend - Lutsen, MN
* 6% ABV *

KONA BIG WAVE ... \$6.75

Golden Ale - Kailua-Kona, HI
* 4.4% ABV *

BENT PADDLE PORDI J ... \$6.75

Juicy IPA - Duluth, MN
* 6.5 ABV 50 IBU *

CASTLE DANGER NORTH SHORE LAGER ... \$6.75

Lager - Two Harbors, MN
* 4.0% ABV *



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