

Shipwrecks All Day Menu

Starters

WINGS	10 - \$15	20 - \$29	30 - \$43	BRUSCHETTA v	\$12
bone-in or boneless, hot buffalo, asian glazed, garlic-parmesan, bbq, mango habanero, nashville hot honey, cajun dry rub, RG's sweet & spicy dry rub & teriyaki w/ choice of ranch or blue cheese				aged balsamic vinegar, tomato, basil, cucumber, olive oil, garlic & parmesan	
BASKETS	gf, v		\$5	ONION RINGS v	\$13
fries, sweet potato fries or tater tots			w/ ranch	6 shrimp & lemon w/ cocktail sauce	
PRETZEL BITES v			\$10	CHEDDAR CHEESE CURDS v	\$14
w/ beer cheese			w/ ranch		
FRIED PICKLES v			\$11	COMBO BASKET v	\$17
w/ ranch			choose three of the following: cheddar cheese curds, fried pickles, onion rings, buffalo seasoned soft chips, tater tots, fries, sweet potato fries, or fried mushrooms w/ ranch & cajun ranch		
BREADED MUSHROOMS v			\$12		
w/ sriracha aioli					

Crostini

STEAK & CHIMICHURRI	\$14	STEAK & HORSERADISH CREAM	\$14
chimichurri & chevre		horseradish aioli & chevre	
STEAK & BLUE CHEESE	\$14	STEAK & BRUSCHETTA	\$14
aged balsamic vinegar, mushroom, onion & blue cheese		aged balsamic vinegar, tomato, cucumber, basil, oil, garlic & parmesan	

Salads

add chicken \$10 / add cocktail or fried shrimp \$12 / steak tips \$15 / add salmon \$15			
WEDGE gf, v	\$8	CAJUN FRIED CHICKEN SALAD	\$16
iceberg wedge, onion, tomato, blue cheese crumbles & bacon w/ blue cheese dressing		jalapeno straws, olives, caper, red onion & tomato w/ cajun ranch dressing	
CESAR SALAD	\$10	BLACK & BLUE	\$18
locally sourced romaine, parmesan & crouton w/ caesar dressing		marinated steak tips, locally sourced greens, mushroom, onion, tomato, aged balsamic vinegar & blue cheese crumbles w/ blue cheese dressing	

Dressings

ranch, cajun ranch, blue cheese, 1000 island, dorothy lynch, honey mustard, raspberry vinaigrette, balsamic vinaigrette & cesar

Baskets

fried fare served w/ choice of side & pickle spear (premium sides add \$3)			
BUTTERFLY SHRIMP	\$15	CHICKEN TENDERS	\$17
eight piece shrimp w/ lemon & cocktail sauce		buffalo, nashville hot honey, b.b.q. or naked w/ ranch	
BREADED FRIED MUSHROOMS v	\$15	FRIED STEAD TIPS gf	\$18
w/ sriracha aioli		w/ horseradish aioli	
BEER BATTERED FISH	\$16	WALLEYE FINGERS gf	\$22
three piece fish w/ lemon & tartar sauce		lemon & tarter sauce	

gf - can be prepared gluten free

v - can be prepared vegetarian

Sandwiches

served w/ choice of side & pickle spear. cheese: american, swiss, pepperjack, cheddar, provolone & blue cheese (add \$1 extra)

FISH SANDWICH	\$14	RUBEN	\$17
lettuce & tarter sauce		house-baked corned beef, sauerkraut, 1000 island & swiss on rye bread	
CHEESE BURGER <i>gf</i>	\$15	PHILLY	\$17
beef patty, lettuce, tomato, onion, pickle & choice of cheese		choice of shaved beef or chicken breast w/ bacon, grilled pepper, grilled onion & provolone	
CHICKEN <i>gf</i>	\$15	FRENCH DIP	\$17
grilled or fried chicken breast w/ lettuce, tomato, onion, pickle & choice of cheese.		mushroom, onion, au jus & swiss	
PATTY MELT	\$16	BLACK & BLUE	\$18
beef patty, caramelized onion & swiss on rye		beef patty, bacon, crispy onion straws, steak sauce & blue cheese crumbles	
CHICKEN BACON RANCH <i>gf</i>	\$16	PORK MILANESE	\$18
grilled chicken breast, bacon bits, ranch drizzle		breaded & fried pork tenderloin, prosciutto, sunny side up egg & peppercorn cream gravy	
PULLED PORK	\$16		
coleslaw, pickle & b.b.q. sauce			

Add-ons Each:

extra sauce & dressings \$.50 / grilled onion, peppers & crispy onion straws \$1
fried egg & mushrooms \$2 / bacon \$3 / extra patty \$6

Sides

fries, sweet potato fries, tater tots, mashed potatoes, baked potato, coleslaw, seasonal vegetables & side salad

Premium Sides (add \$3)

mac & cheese, loaded baked potato, parmesan-garlic fries, fried mushrooms, cheddar cheese curds, ceaser salad, onion rings, cup of soup & buffalo seasoned soft chips

Entrees

served w/ seasonal vegetables & soup or side salad (sub cesar salad \$3 or wedge salad \$5)

BRUSCHETTA & PROSCIUTTO CHICKEN <i>gf</i>	\$21	BLACK & BLUE SEARED STEAK TIPS	\$27
grilled chicken breast, crispy prosciutto, tomato, cucumber, basil, olive oil, aged balsamic vinegar, garlic & parmesan w/ baked potato		crispy onion straws, steak sauce & blue cheese crumbles w/ baked potato	
SEARED STEAK TIPS <i>gf</i>	\$24	SALMON FILET <i>gf</i>	\$28
marinated steak tips & horseradish aioli w/ fries		grilled or blackened w/ sweet potato fries	
CHIMICHURRI SEARED STEAK TIPS <i>gf</i>	\$26	WALLEYE FILET <i>gf</i>	\$29
chimichurri & pepper jack cheese w/ buffalo seasoned soft chips		grilled or blackened w/ tartar sauce, lemon & coleslaw	
		PARMESAN ENCRUSTED WALLEYE <i>gf</i>	\$31
		tarter sauce w/ parmesan garlic fries	

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