

SOUPS

made from scratch
cup - 3.99 or bowl - 4.99

AVAILABLE EVERYDAY

French Onion
Baked Potato
Chicken Tortilla

SOUP OF THE DAY

Monday - Cream of Asparagus
Tuesday - Beefy Vegetable
Wednesday - Chicken Rojo
Thursday - Chicken Noodle
Friday - Clam Chowder

FLAT BREADS

SOUTHWESTERN CHICKEN

grilled chicken, cilantro,
barbeque sauce, red onion,
Mozzarella - 6.29

KALAMATA OLIVE AND FETA

with fresh basil and roasted red
onion - 6.99

HOT TOMATO

Roma tomatoes, fresh basil, garlic,
Mozzarella and Asiago - 6.29

PEPPERONI

pepperoni, smoky tomato sauce,
Mozzarella, Asiago and - 6.29

CHICKEN PESTO

grilled chicken, pesto, yellow
squash, zucchini, red onion,
mushrooms, red pepper,
Mozzarella and Asiago - 6.99

SALADS

EDAMAME CHICKEN SALAD

grilled chicken, edamame, peanuts, avocado, peanut sauce, Napa cabbage and Romaine tossed with sesame ginger dressing with a crispy wonton - 10.49

GINGER SESAME AHI SALAD

thin sliced seared tuna, fresh greens, homemade sesame ginger dressing topped with shredded carrots and radishes with a crispy wonton - 10.99

WARM GOAT CHEESE SALAD

pecan crusted goat cheese with shredded green apples, carrots and Maytag blue cheese on mixed greens with balsamic vinaigrette - 10.99

SOUTHWEST SALAD

smoked chicken, chorizo, crispy tomato basil shell filled with fresh greens, topped with black bean and corn relish, tomato, Cheddar cheese, diced egg and pico de gallo, avocado ranch dressing on the side - 10.49

CHOP CHOP SALAD

grilled chicken, iceberg lettuce with homemade Italian dressing, bacon, Maytag blue cheese, tomato, scallions, avocado, red onion - 10.49

STEAK SALAD*

spiced 6 oz top sirloin on fresh greens tossed with Maytag blue cheese, tomato, crisp bacon and sweet mustard vinaigrette, topped with red onion - 13.49

CAESAR YOUR WAY*

Romaine tossed with garlic croutons, Asiago cheese with traditional Caesar dressing - 7.99 with grilled chicken breast - 9.99 with shrimp - 11.99 with salmon - 12.99

PEPPER SEARED SALMON SALAD*

fresh Atlantic salmon, balsamic greens with Parmesan crostini, goat cheese, red onion and tomato - 12.99

SANDWICH WITH SOUP OR SALAD

pair your favorite half sandwich with one of our delicious soups or a house salad - 7.49

Soups - Soup of the Day, Baked Potato, French Onion or Chicken Tortilla

Half Sandwiches - Chicken Taco, Club Wrap, Chicken Salad, BLBT, Salmon BLT or Turkey

TAPAS

QUESA FUNDIDO

creamy black bean, chorizo and cheese dip - 5.99

CRAWFISH RANGOONS

crawfish, cream cheese and mild Cajun spiced filling, served with a sweet n spicy mustard sauce and wasabi crème - 4.49

CRISPY CALAMARI

crispy breaded calamari with classic dipping sauce - 6.99

POP POP SHRIMP

shrimp fried and tossed in Thunder Bay's own spicy sauce - 6.99 or try beer battered shrimp with horseradish cocktail sauce - 5.99

TANGLED STRINGS

thin Cajun style onion strings with ranch dressing - 3.99

MATCH STICKS

shrimp wrapped in tortilla with tequila creme and sweet chili sauce - 6.49

WINGS

6 wings served with celery, carrot sticks and choice of dressing, - 5.99

OLD BAY SHRIMP COCKTAIL

shrimp Old Bay style on ice with fresh horseradish cocktail sauce - 5.99

CORNBREAD CRAB CAKE

crab cake with sweet mango salsa and remoulade - 5.99

OUR FAMOUS SEAFOOD FONDUE

shrimp and crawfish in a rich sherried mushroom Mornay sauce served with crusty bread - 9.99

HOMEMADE EGG ROLLS

vegetable and shrimp egg rolls served with sweet chili sauce - 4.99

SMOKED SALMON CROSTINI*

smoked salmon lox and wasabi cream, garnished with radish and green onion - 4.99

TUNA CROSTINI*

sushi grade Ahi tuna and wasabi cream garnished with radish and green onion - 4.99

CAPRESE MARTINI

fresh Mozzarella and grape tomato tossed with fresh basil, olive oil and balsamic vinegar served with crusty bread - 3.49

COCONUT SHRIMP

shrimp Caribbean style with real coconut with a cool mango salsa - 4.99

MACARONI & CHEESE

gourmet cheese, bowtie pasta and crispy prosciutto - 4.99

CRISPY GOAT CHEESE

goat cheese pecan crusted and served with honey balsamic glaze - 4.99

CAJUN FISH TACO

crispy fish in a corn tortilla topped with southwest slaw and fresh cilantro, drizzled with remoulade sauce and served with pico de gallo - 3.49

PICK UP STICKS

vegetable sticks served with sweet garlic and avocado ranch sauce - 2.99

DEVILS ON HORSEBACK

Red Devils with Chorizo - 4.99
Blue Devils with blue cheese - 5.99

CRAB, MANGO AND AVOCADO STACK*

lump crab, remoulade, mango and avocado with crispy sesame wontons - 6.49

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

THUNDER BAY TRADITIONALS

SHORE LUNCH

walleye fillet dusted with seasoned flour and fried golden, served with red potatoes and fresh vegetable - 12.99

DRUNKEN SIRLOIN*

sirloin marinated in Samuel Adams® beer, garlic and fresh herbs, complemented by a garlic cream sauce, served with mashed potatoes - 12.99

FRESH ATLANTIC SALMON

a salmon fillet, seasoned and charbroiled, topped with Chardonnay dill sauce with Chieftain® wild rice blend - 13.99

DRUNKEN SIRLOIN TIPS*

grilled sirloin tips, onions, mushrooms and drunken sauce, topped with Provolone cheese and baked. served with mashed potatoes. - 11.99

THAI SESAME MAHI MAHI*

mahi mahi rubbed with sesame and chili steamed atop sweet garlic wok-seared vegetables - 10.99

BEER BREADED SHRIMP

Shrimp, fried and served with homemade cocktail sauce and lemon, French fries and slaw - 9.99

SIGNATURE SEAFOOD JAMBALAYA

large shrimp, mild sausage with tomato, green peppers, onions and spices in a hearty rice blend with corn bread - 9.99

CHICKEN JAMBALAYA

grilled chicken breast, mild sausage with tomato, green peppers, onions and spices in a hearty rice blend, with corn bread - 8.99

CHICKEN TCHOUPITOULAS

chicken breast grilled with Cajun spices over Cajun potatoes, with ham and green onions, then topped with tarragon Bearnaise sauce, served with broccoli and corn bread - 8.99

PASTA ALFREDO

homemade Alfredo sauce tossed with linguine served with crusty bread - 9.99

ADD CHICKEN - 11.99

ADD SHRIMP - 13.99

VEGETABLE LINGUINE

a variety of fresh vegetables sauteed in olive oil, garlic, lemon and white wine with linguine and Asiago cheese. served with crusty bread - 9.99

ADD CHICKEN - 11.99

ADD SHRIMP - 13.99

SANDWICHES

all sandwiches are served with choice of French fries, homemade chips or substitute fresh fruit for 99¢

BLACK ANGUS BURGER*

fresh ground Angus steak, seasoned and charbroiled to your liking on grilled Brioche - 8.99

BIG BLACK ANGUS BURGER*

two Angus patties seasoned and charbroiled with lettuce, tomato, pickles, Cheddar and Swiss cheese on grilled Brioche, topped with tangled strings - 11.99

BISON BURGER*

range fed bison from the Dark Hallow Bison Company seasoned and charbroiled to your liking on grilled Brioche - 9.99

SALMON B.L.T.*

peppercorn seasoned Atlantic salmon, bacon, lettuce, tomato and garlic mayonnaise on whole grain toast - 9.99

DELI CORNED BEEF

corned beef sliced thin and piled high on marble rye with spicy mustard - 9.99

PRIME RIB WRAPPER*

thinly shaved prime rib layered with sauteed onions, green peppers and mushrooms topped with Swiss cheese rolled in a tortilla, served with au jus - 10.99

GRILLED CHICKEN SANDWICH*

breast of chicken, portabella mushrooms, Swiss cheese and bacon on grilled Brioche - 7.99

BACON LETTUCE TOMATO & BACON

bacon, lettuce, tomato and more bacon with garlic mayonnaise on whole grain toast - 7.99

THUNDER BAY CHICKEN SALAD

chicken salad made from scratch with grapes and pecans on sourdough bread with lettuce and tomato - 7.49

CLUB WRAP

pepper roasted turkey, bacon, Provolone cheese, lettuce, tomato and garlic mayonnaise in a tomato basil tortilla - 8.49

CHICKEN TACOS (2)

wood fired chicken, chorizo, cilantro, southwest slaw and pico de gallo in a corn tortilla - 5.99

CRISPY FISH WRAP*

crispy fish and southwest slaw in a tortilla with remoulade sauce - 8.99

BUFFALO CHICKEN SANDWICH*

chicken breast lightly breaded and tossed in buffalo wing sauce with lettuce, tomato, Maytag blue cheese crumbles and melted Provolone on grilled Brioche - 8.49

REUBEN

thinly sliced corned beef on grilled marble rye with melted Wisconsin Swiss, sauerkraut and Thousand Island dressing - 8.49

TURKEY REUBEN

Thinly sliced pepper roasted turkey, coleslaw Thousand Island dressing on melted Swiss on grilled marble rye - 8.49

WALLEYE SANDWICH

lightly breaded, pan-seared walleye fillet with lettuce, tomato and remoulade sauce on a grilled French roll - 10.99

CHICKEN CHORIZO WRAP*

wood fired chicken, chorizo, cilantro, southwest slaw in a tomato basil tortilla. served with pico de gallo - 7.49

C.B.L.T.*

wood fired chicken, bacon, lettuce, tomato and honey mustard on whole grain toast - 8.49