

Starters + Food to Share

PORK SHOULDER TACOS \$16.50

Slow-cooked smoked pork shoulder served on the best corn tortillas north of Minneapolis. Topped with avocado, onion & a pinch of cilantro. Served with a side of rice & beans. **GF**

SMOKED FISH PLATE \$23

Our smoked fish is some of the best around! Why not celebrate it simply? We offer 1/2 pound of seasonally available smoked fish, crostini, bread & scallion cream cheese. Great to share. **GFR**

HAUS WINGS \$12

Our cooking technique leads to steamy, crispy, buttery morsels of chicken wings, draped in a coterie of sauces. **GF**

Buffalo / Jerk / Soy Ginger / Maple Sambal / Naked

SMOKEHAUS RIBS \$16.50

Dry-rubbed, maple-sambal lacquered Smokehaus back ribs served with haus-made kimchi. Meaty & tender, these spicy ribs are bone-sucking good. **GF**

FALAFEL TACOS \$16.50

Haus-made falafel on a bed of Haus slaw, wrapped in our own corn tortillas & topped with aioli, micro cilantro, & Sriracha. A fresh twist on middle eastern street food that is SO delicious. Served with a side of chilled couscous and pickled red onion. **GF**

MEDITERRANEAN PLATE \$16.50

A selection of fresh vegetables that are good for your brain. Haus-made hummus, red peppers, olives, carrots and cucumbers served with toasted naan bread. **GFR / Add Falafel + 4**

NORTHSHOREBRØD \$16.50

Gin-infused Wild Alaskan King salmon gravlax*, butter, cucumber, red onion, capers, hardboiled egg and dill mustard. Served on pumpernickel with a side of potato salad.

GERMAN BRATWURST \$17

A beer poached, Weiss-style bratwurst served with stone ground mustard, haus-made kraut, griddled pumpernickel and potato salad. A Smokehaus forcemeat obsession is realized in this silly-good sausage.

Soups + Salads

NORTHERN WATERS CHOWDER CUP/\$8 - BOWL/\$13

Seasonal Lake Superior fish, bacon, potato, mirepoix dill and herring roe in a silky broth. **GF**

SMOKEHAUS SALAD \$19

Haus-smoked traditional salmon, mixed greens, cilantro, pickled ginger, shredded cabbage, cucumber, tomato, Marcona almonds, sesame oil, wasabi mayo & Sriracha. Nutritious, luxurious and delicious. **GF**

Sub Pan-Seared Salmon +\$4

CHOWDER & SALAD \$14.50

A cup of Northern Waters Chowder and a fresh salad. **GFR**

COLD SOBA SALAD \$16.50

Here's to warmer days and colder noodles! Chilled Soba noodles are lightly dressed with haus-made Thai dressing and topped with scallions, radish, cabbage, avocado, tomatoes and micro cilantro. Crushed almonds, pickled ginger & furikake seasoning finish this dish perfectly.

Add Pork Belly + \$7 / Smoked Duck Breast + \$7 / Pan-Seared Salmon +\$8

Sandwiches

All sandwiches served with chips.
Sub haus-slaw or potato salad +\$2 / Sub fries for +\$4

FALAFEL GOOD BURGER \$14.50

Vegetarians WILL crave a burger. For those times, we present this interpretation. Haus-made falafel topped with melted provolone, our special aioli, Sriracha, lettuce & tomato. Served on a pillowy brioche bun. **GFR**

THE NORTHERN BAGEL \$14.50

Haus-made traditional smoked Atlantic salmon sliced and served on a toasted Lake Superior Bakehouse bagel. Slathered with scallion cream cheese and ready to nosh! / *Sub wild Alaskan King salmon gravlax* +2*

THE COLD TURKEY \$14.50

A Canal Park favorite makes its way to Mt. Royal! Haus-smoked sage maple turkey breast (free range and MN raised), lettuce, Swiss & our very special raisin walnut mayo served on a stirato roll. **GFR**

CUBANO REINA \$16.50

No trade embargo could contain this sandwich! Smoke-haus ham and haus-made pulled pork brace for collision with mustard, pickles and Swiss cheese. Griddled and smashed in a crusty hero, this loncheria classic has finally been sanctioned for Northern tastes. **GFR**

THE CAJUN FINN \$15.50

Haus-smoked Cajun salmon, scallion cream cheese, roasted red peppers, pepperoncini & lettuce on a stirato roll. Here on loan from our Canal Park location by popular demand! **GFR**

SITKA SUSHI \$15.50

Gin-infused Wild Alaskan King Salmon gravlax*, pickled ginger, cilantro, cucumbers, shredded cabbage, sesame oil, wasabi mayo & Sriracha on a hero roll. **GFR**

CATCH OF THE DAY \$16.50

Fish from the Greatest Lake brought to you in sandwich form. Ask your server for details.

THE IOWA \$15.50

Cracker-breaded, deep-fried pork loin on a brioche bun with aioli, mustard & pickles. Go Hawks!

SOCKEYE SALMON BURGER \$20

Fisherman Dave Rogotzke makes the trek to Bristol Bay to procure only the finest sockeye salmon for this fantastic and flavorful burger. Frisee, sesame seeds, tomato and wasabi mayo share delicious space with Eric's hand-made patty atop a brioche bun. Served with Haus slaw. **GFR**

Sides

HAUS SLAW - \$6 GF
HAUS-MADE KIMCHI - \$7 GF
HAUS FRIES - \$7 GF
Half Order - \$5

SIDE SALAD - \$7 GFR
POTATO SALAD - \$7 GF
RICE & BEANS - \$6 GF

Sweet Tooth

HAUS MADE ICE CREAM \$5 / SCOOP

Choose from sweet cream or flavor of the day
(Ask your server for details).



Dinner—Served After 5PM

STEAK GAUCHO \$26

Grass fed steak seared medium rare and drizzled with our garlicky and herbaceous Chimichurri sauce. Served with a side of skillet potatoes & pan-fried zucchini for much needed flavor absorption. Cowboy poetry! GF

SALMON SATAY \$19

Strips of fresh Atlantic salmon, soy, sambal, ginger & almonds. On a stick. Served with coconut rice & Haus slaw. GF

NORTHERN RISOTTO \$19

Bringing Italian flair to the Head of the Lakes, our flavorful risotto is finished with crimini and shitake mushrooms, plus crisp grilled asparagus for a savory dish that's sure to bring your table limitless joy. GF

Add Pork Belly + \$7 / Smoked Duck Breast + \$7 / Pan-Seared Salmon +\$8

PORK BELLY POLENTA \$20

Crisped Berkshire pork belly on a fried polenta cake served with a soft-cooked egg & green chile sauce. If this doesn't sound good to you, you're dead or lying. GF

SALMON EMPIRE \$26

East goes West, then heads North for this Japanese-inspired dish. Fresh Atlantic Salmon is pan-seared and served with savory coconut rice and a lightly dressed wakame salad. Topped with crispy radishes & scallions. Fresh! GF

HAUS PLATTER \$19

A regal combination of the best cured and curated things going from the Northern Waters Smokehaus is paired with our chef's choice of cheese, crostini bread accompaniment, Marcona almonds & vegetable accoutrements. Great to share! GFR

GF = Gluten Free

GFR = Gluten Free Upon Request

Due to our limited kitchen space, we are unable to designate a fryer to only Gf items. Gf bread options are available by request.

Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness, especially if you have a medical condition. *May contain raw or undercooked ingredients