

DINNER MENU

STARTERS

STATE FAIR CHEESE CURDS

Summit EPA Battered Wisconsin Ellsworth White Cheddar,
Mixed Berry Ketchup
10

EL DORADO NACHOS

Seasoned Ground Beef, Nacho Cheese, Shredded
Lettuce, Pico de Gallo, Refritos, Mexican Crema, Chipotle
Coulis, Black Bean & Corn Salas
12

RED OAK SMOKED WINGS

BACON BOURBON

Brown Sugar, Chipotles

BUFFALO

Cayenne Pepper Sauce,
Butter, Honey

CHIPOTLE BBQ

Honey, Garlic, Chipotles,
Cilantro, Lime

DRY RUB

Brown Sugar, Cayenne,
Secret Spice Blend

SWEET THAI CHILI

Blend of Sweet and Hot
Thai Chiles, Chives
13

GREENS

GRILLED CAESAR

Marinated Radicchio, Artisan Romaine,
Caesar Dressing, Grilled Chicken,
Shaved Parmesan
12

WEDGE

Gem Lettuce, Smoked Bleu Cheese Dressing, Cherry
Tomatoes, Red Onions, Bacon, Chives
10

THE COTTAGE GROVE COBB

Romaine, Ranch Dressing,
Egg, Ham, Mixed Cheese,
House Smoked Bacon, Tomatoes,
Smoked Chicken, Red Onion
12

ANGUS BURGERS

SMOKEHOUSE

J70 BBQ Sauce, Pepper Jack,
House Smoked Bacon, Coleslaw
12

HANGOVER

House Smoked Bacon, Cheddar,
Over Easy Egg, Sriracha Aioli, Lettuce,
Tomato, Onion
12

MUSHROOM SWISS

Garlic Roasted Mushrooms, Swiss,
Lettuce, Tomato, Onion, Mayo
12

WOODFIRE PIZZA

TOMMY DIVITO

Prosciutto La Quercia American, Tomato Sauce,
Baby Arugula, Fresh Mozzarella
14

SPIDER

Pepperoni, Sausage, Green Olives, Mushrooms, Red
Onions, Tomato Sauce, Mozzarella
14

JIMMY CONWAY

Fresh Mozzarella, Fontina,
Provolone, Ricotta
13

FISH

PARMESAN CRUSTED WALLEYE

Minnesota Wild Rice Pilaf, Grilled
Asparagus, House Tarter Sauce
20

FROM THE PIT

RED OAK SMOKED RIBEYE

14oz Hand-Cut, Grilled Asparagus, Mashed Potatoes
28

DUROC SMOKED PORK CHOP

14oz Red Oak Smoked Center Cut, Bourbon Pear Glaze,
Mashed Potatoes, Grilled Asparagus
25

