



Northern Divide
Bar & Eatery

Nibbles & Flatbreads

CHICKEN WINGS // \$12

Fried or Grilled | Sweet Chili | House Buffalo | House BBQ | Raspberry Jalapeño | Dry Rub | Bourbon | Plum

*PESTO MOZZARELLA STICKS // \$9

House Red Sauce or Alfredo Sauce

*HOUSE FRIES // \$8

Truffle Oil | Parmesan | Cracked Black Pepper | Sea Salt

FISH TACOS // \$14

Ale Battered Walleye | Buttermilk Naan | Cabbage | Mango Salsa | Sriracha Mayo

WILD MUSHROOM

POUTINE // \$10

Brandy | Garlic | Beef Demi | Fresh Herbs | Cheese Curds | House Fries

FONDUE PLATE

FOR TWO // \$11

Three Cheese Beer Sauce | Seasonal Fruit | Blackened Chicken | Sous Vide Pork Belly | Assorted Breads

*SPINACH

ARTICHOKE DIP // \$10

Cream | Garlic | Swiss Cheese | Parmesan Cheese | Grilled Flatbreads

CORK SCREW SHRIMP // \$11

Lightly Dusted | Deep Fried | Sweet Chili Sauce

PORK BELLY

FRENCH TOAST // \$10

Sous Vide Pork Belly | Cinnamon Maple Sprinkle | Maple Balsamic Vinaigrette

BUILD YOUR OWN

FLATBREAD: MOZZARELLA CHEESE & RED SAUCE // \$8

ADDITIONAL TOPPINGS \$1

Pepperoni | Pork Belly | Bacon | Sausage | Green Peppers | Onions | Mushrooms | Black Olives | Banana Peppers | Jalapeños

GRILLED CHICKEN

& ARTICHOKE

FLATBREAD // \$13

Artichoke | Spinach | Garlic Cheese Sauce | Mozzarella | Bacon

MAC ATTACK

FLATBREAD // \$13

Creamy House Mac & Cheese | Bacon | Cheddar | Mozzarella | Scallions

PHILLY CHEESE STEAK // \$14

Alfredo | Shaved Smoked Prime | Bell Peppers | Onions | Swiss Cheese | Mozzarella | Parmesan Cheese | Black Garlic

BUFFALO CHICKEN

FLATBREAD // \$13

House Buffalo Sauce | Celery | Scallions | Mozzarella | Ranch Drizzle

GYRO FLATBREAD // \$14

Gyro Meat | Garlic Cream Sauce | Mozzarella | Lettuce | MN Grown Tomatoes | Tzatziki Drizzle

*MEDITERRANEAN

FLATBREAD // \$12

Artichokes | Scallions | Sun Dried Tomatoes | MN Grown Tomatoes | Roasted Garlic | Bell Peppers | Mozzarella | Feta | Balsamic Ginger Reduction

House Soups

FRENCH ONION // CUP \$4 | BOWL \$6

DUCK WILD RICE // CUP \$4 | BOWL \$6

SOUP DU JOUR MADE IN HOUSE // CUP \$4 | BOWL \$6

Salads

Add Shrimp \$5.99 | Add Chicken \$3.99 | Add 6oz Steak \$8.99

CAESAR // \$10

Artisan Romaine | Anchovy | Shaved Parmesan | Croutons | House Caesar Dressing

WEDGE SALAD // \$13

Artisan Iceberg Lettuce | Smoked Blue Cheese | Black Olives | Red Onion | Bacon Bits | Cucumbers | MN Grown Tomato | Hard Boiled Egg | Choice of Dressing

*BUTTERNUT

SQUASH SALAD // \$12

Mix Greens | Spinach | Roasted Butternut Squash | Dried Cranberries | Candied Strawberry Vinaigrette

BLT SALAD // \$10

Artisan Lettuce | Spring Mix | MN Grown Tomato | Red Onion | Croutons | Bacon Vinaigrette

Combos

SOUP & SALAD // \$8

Garden Salad | Choice of Soup

SALAD & SANDWICH // \$9

Garden Salad | Ham or Turkey | Choice of Bread | Choice of Cheese | Lettuce | MN Grown Tomato | Red Onion | Cage Free Mayo

½ DELI SANDWICH & SOUP // \$9

Ham or Turkey | Choice of Bread | Choice of Cheese | Lettuce | MN Grown Tomato | Red Onion | Cage Free Mayo | Choice of Soup

*Any Sandwich May Be Turned Into A Wrap or Panini Upon Request

DINNER MENU

SERVED 4PM - CLOSE

Entrées

All Dinner Entrées Include Our House Dinner Bread with Our House Butter & Choice of Soup, or House Salad

Upgrade to Caesar for \$2.00

NEW YORK STRIP // \$24

10oz Grilled | Seasonal Vegetable |
Garlic Red Skin Mashed |
Balsamic Port Wine Reduction

BOURBON GLAZED PETITE TENDER // \$19

8oz Grilled | Seasonal Vegetable |
Garlic Red Skin Mashed

STEAK OF THE WEEK // MARKET

[Chef's Choice]

WALLEYE // \$26

Ale Battered, Broiled, or Blackened |
Seasonal Vegetable | Wild Rice Pilaf |
Grilled Lemon

GARLIC CAJUN GRILLED SALMON // \$19

8oz Grilled Filet | Wild Rice Pilaf |
Sun Dried Tomato & Caper Relish |
Seasonal Vegetable

SHRIMP BEURRE BLANC // \$20

Five Sautéed Shrimp | Wild Rice Pilaf |
Garlic | White Wine Beurre Blanc |
Seasonal Vegetable

CHICKEN MARSALA // \$21 [SMALL PLATE \$17]

Two 5oz Chicken Breasts | Wild
Mushrooms | Shallots | Truffle | Marsala
Sauce | Seasonal Vegetable | Garlic Red
Skin Mashed

NORTHERN DIVIDE SMOKED RIBS //

HALF RACK \$16 | FULL RACK \$24

St. Louis Pork Ribs | House BBQ Sauce |
Garlic Red Skin Mashed or House Fries |
Seasonal Vegetable

BACON WRAPPED PORK TENDERLOIN // \$22

6oz Grilled | Bacon | Apple | Wild Rice
Pilaf | Root Vegetable | Raspberry
Jalapeño Sauce

NORTHERN DIVIDE WILD RICE MEATLOAF // \$14

House Recipe | Seasonal Vegetable | Garlic
Red Skin Mashed | Red Wine Demi-Glace

Pasta

ALFREDO // \$14

Alfredo Sauce | Fettuccine Noodles |
Garlic | Parmesan | Breadstick

ADD CHICKEN \$3.99

ADD SHRIMP \$5.99

ADD 6OZ STEAK \$8.99

PORK BELLY TORTELLINI // \$19

Roasted Garlic Cream Sauce | Sous Vide
Pork Belly | Asparagus | Butter Nut
Squash | Parmesan

BLACKENED MAC // \$22

Cavatappi Noodles | Blackened Steak
Strips | Scallions | Three Cheese
Beer Sauce

NORTHERN DIVIDE MONGOLIAN BEEF // \$21

Steak Strips | Rice Noodles or Citrus Rice |
Bell Pepper | Celery | Carrot | Cabbage |
Scallion | Broccoli

PASTA PRIMAVERA // \$14

House Red Sauce | Penne Noodles |
Vegetable Medley | Breadstick

Beverages

Coke | Diet Coke | Sprite | Mello Yello | Dr. Pepper | Root Beer | Unsweetened Tea [Gold Peak] |
Raspberry Sweet Tea [Gold Peak] | Regular, Strawberry, or Peach Lemonade