

## Starters\_\_

### BBQ POTATO SKINS GF

Crispy skins loaded with tender, slow roasted shredded beef topped with our house BBQ sauce and shredded cheddar cheese - 10.25

### HOUSE NACHOS

A pile of fresh corn chips overflowing with your choice of shredded beef or chicken, then topped with two cheeses, lettuce, tomatoes, red onions, and jalapeños. Served with garden salsa, sour cream, and our special guacamole - 15.00

### CHICKEN OR STEAK QUESADILLAS

A generous portion of pepper Jack and cheddar melted between a fresh-grilled tortilla, your choice of seasoned chicken or pulled sirloin. Served with our special guacamole, garden salsa, and sour cream - 13.75

### ARTICHOKE AND SPINACH DIP GF

A great blend of cheeses and veggies served hot and creamy with house made white corn chips - 11.25

### WINGS GF

Any way you like it! Choose from Hot Buffalo, Spicy Thai, Sweet Thai, or Sweet & Smoky BBQ. We serve tender, crispy wings. Complimented with celery sticks and our very own blue cheese dressing - 15.00

### CHIPS AND SALSA

Fresh garden salsa with our house made white corn chips - 8.99

### CHILI CHILI BANG BANG SHRIMP

Gulf Shrimp lightly breaded, fried, and tossed in a sweet chili sauce on top of cilantro slaw with toasted sesame seeds and a sriracha lime drizzle - 14.00

### CHIPS AND DIPS

Garden fresh salsa, housemade guacamole, black bean salsa, and fresh white corn chips - 12.00

### SHRIMP TACOS

Gulf shrimp grilled with citrus seasonings inside flour tortilla with cilantro slaw and a sriracha lime mayo - 14.50

### SOUP OF THE DAY

Cup - 4.79 • Bowl - 6.50

## Sides\_\_

French Fries • Cilantro Lime Rice  
Chicken Broth • Garlic Mashed Potatoes  
Fresh Cut Fruit • Sweet Potato Fries

## Entrées\_\_

Add a side salad to any entrée for 4.25

### CANADIAN WALLEYE PIKE

Garlic broiled or hand dipped in our famous beer batter. Served up fresh with garlic mashed potatoes and grilled asparagus - 30.00

### CITRUS GRILLED SALMON

Atlantic salmon seasoned and grilled, topped with a citrus sauce, served with cilantro rice and grilled asparagus - 25.25  
Blackened upon request for 1.00 more.

### FINGERS AND FRIES

Succulent batter fried chicken strips teamed with crisp French fries and served with our own honey mayonnaise and BBQ dipping sauces - 14.50

### SOUTHWESTERN GRILLED CHICKEN GF

A chicken breast marinated in special southwest seasonings. On cilantro lime rice with grilled asparagus and black bean salsa - 16.99

### GARLIC SHRIMP FETTUCCINE

Fresh Gulf shrimp sautéed in garlic butter with mushrooms, green onion, and fettuccine. Topped with Parmesan cheese, served with a hot, fresh garlic breadstick. Can be served on white rice for gluten-free.  
Lunch - 15.00 Dinner - 20.00

### CHICKEN AND ASPARAGUS PENNE

Tender sautéed chicken, asparagus, mushrooms, green onions with a white wine cream sauce and penne pasta. Served with a hot, fresh garlic breadstick.  
Lunch - 15.00 Dinner - 20.00

### KEY WEST GRILLED SHRIMP

Marinated fresh Gulf shrimp seasoned with the flavors of the Keys and grilled to perfection. Served with cilantro lime rice and grilled asparagus - 22.49

### VEGGIE RICE BOWL

Grilled asparagus, tomatoes, mushrooms and red onions, with cilantro lime rice, black bean salsa, guacamole and house made salsa - 14.50

### TEX-MEX RICE BOWL

Grilled marinated chicken on top of cilantro lime rice, with black bean salsa, diced tomatoes, shredded cheese, fresh avocado, white corn strips and chipotle ranch - 15.50

### SMOTHERED SIRLOIN GF

Our house cut sirloin hand-seasoned and grilled to perfection, then topped with freshly sautéed mushrooms and onions. Served with garlic mashed potatoes and grilled asparagus - 26.00

## Handhelds\_\_

Served with seasoned fries, sweet potato fries + 2.99  
Add a side salad for + 4.25

### **BLACKENED STEAK SANDWICH**

Our choice cut steak hand-rubbed with Cajun spices and blackened on a hot cast iron skillet. Served on a Kaiser bun with crispy onions and a zesty au jus - 16.00

### **STICKY CHICKEN SANDWICH**

A tender chicken breast hand dipped in our house beer batter and fried to a golden brown, Garnished with lettuce, tomato and a side of honey mayonnaise - 14.75

### **PAN FRIED WALLEYE**

A large fillet of cold water Canadian walleye lightly coated in our own breading and pan fried to perfection. Served with garlic mayonnaise, lettuce and tomato on a baguette style bun - 17.00

### **COURTYARD CLUB**

This is a classic! Our freshly sliced turkey breast, maple smoked bacon, lettuce and tomato all layered between toasted bread. Served with a side of mayonnaise - 14.25

### **BLACKENED CHICKEN SANDWICH**

A fresh chicken breast, hand rub it with our special blend of spices and cook it just right. Served on a fresh Kaiser bun with a side of our own honey mayonnaise and garnished with lettuce, tomato and a pickle - 14.50

### **VEGETARIAN WRAP**

Grilled, marinated asparagus, fresh spinach, cucumbers, tomatoes, avocado and Granny Smith apple slices. Served with sweet potato fries and ranch dressing - 13.99

### **BUFFALO CHICKEN WRAP**

Succulent strips of tender chicken batter fried and tossed with fresh lettuce, tomatoes, sweet corn, and our house made buffalo sauce, all wrapped up in a our tortilla - 14.50

### **BLACKENED CHICKEN BACON WRAP**

Fresh chicken breast, blackened, tossed with fresh greens, diced tomatoes, bacon marmalade and chipotle ranch, served with sweet potato fries - 14.99

### **BBQ BACON BURGER**

Fresh ground beef grilled to perfection and topped with our own BBQ sauce, maple smoked bacon and Cheddar cheese. Served on a Kaiser bun - 16.00

### **SAINTS BURGER**

A half pound of hand pattied ground beef topped with fresh, juicy tomato, lettuce and your choice of cheese. Served on a Kaiser bun - 15.00

### **SECOND STREET BURGER**

Sautéed mushrooms on top of our half pound hand pattied burger. We melt Swiss cheese and lettuce and tomato on a Kaiser bun - 15.50

## Greens\_\_

All salads can be made gluten free

### **ARIZONA CHEF SALAD**

This one will take you south of the border, and we don't mean Iowa! Shredded sirloin, roasted chicken breast, tomatoes, red onions and Cheddar cheese all piled high atop fresh greens in a flaky tortilla shell. Served with our special guacamole, garden salsa and a Southwestern vinaigrette - 15.25

### **HOUSE SALAD**

A generous portion of crisp greens with tomatoes, cucumbers, red onions, croutons, Parmesan cheese and your choice of dressing. Served with a hot, fresh bread stick - 10.99

### **BLACK AND BLUE**

Strips of blackened sirloin, on top of leaf spinach with red onion, tomatoes, blue cheese, pecans, bacon, and crisp wontons. Served with a hot, fresh bread stick and our Southwestern vinaigrette - 15.00

### **CASHEW CHICKEN CRUNCH**

A fresh chicken breast marinated in our Thai sauce and cooked to perfection, then we coat it with sesame seeds and place it atop fresh greens with cashews, crispy wontons, red onions and tomatoes. Served with our own Szechwan dressing and a hot, fresh bread stick - 15.25

### **NACHO CHICKEN SALAD GF**

Grilled chicken breast with flavors of the Southwest on top of mixed greens, with black bean salsa, shredded cheese, diced avocado, nacho strips, and chipotle ranch - 15.00

### **BLACKENED SALMON CAESAR**

Atlantic salmon blackened in the traditional way on top of crisp romaine, croutons, Parmesan cheese, tomatoes and red onions tossed in a creamy Parmesan Caesar dressing. Served with a hot, fresh bread stick - 16.25

### **CHICKEN CHOP**

Fresh house greens tossed with our vinaigrette, grilled chicken, Granny Smith apples, tomatoes, red onions, Feta cheese, cran-raisins and bacon. Served with a hot, fresh bread stick - 15.00

## Palate Pleasers\_\_

### **BANANA BREAD PUDDING**

A generous portion of banana bread pudding topped with caramel pecan and creamy vanilla sauces - 7.45

### **SNICKERS CREAM PIE**

A house specialty with the ingredients so secret our chef won't even tell her family! Topped with caramel and chocolate sauces - 7.45

### **MISSISSIPPI MUD PIE**

By request, layers of chocolate and coffee ice cream in a cookie crust, topped with hot fudge and whipped cream - 7.75

**DIAL (507) 322-5041 FOR PICK UP  
OR 125 FOR ROOM SERVICE**