

Appetizers



Tobies Appetizer Pleaser Basket

Mozzarella bites, onion rings, garlic 'shrooms and French fries in a large basket, sized right for sharing. Includes marinara and honey-Dijon dipping sauces - 11.95

Jumbo Shrimp Cocktail

Five jumbo shrimp on ice with lemon and cocktail sauce - 12.95

Las Vegas Cocktail

Chilled tiny shrimp served with cocktail sauce and saltines - 4.95

Shrimp Canadian

Succulent shrimp sautéed in garlic butter and topped with melted Monterey Jack cheese - 10.95

Potato Skins

Loaded with melted cheddar, topped with our applewood smoked bacon bits. Served with sour cream and salsa on the side - 8.75

Chicken Quesadilla

Red and green peppers, onions and grilled chicken, seasoned Southwestern-style and layered with cheddar cheese on a flour tortilla. Garnished with lettuce, tomato, black olives and jalapeños. Served with sour cream and salsa - 10.95

BBQ Quesadilla

Pulled pork in our Memphis-style sweet BBQ sauce, piled on a grilled flour tortilla loaded with cheddar cheese. Served with creamy cole slaw on the side - 10.95

Onion Rings

Thick-slices of sweet onion, breaded and deep-fried to a crispy golden brown Large basket - 9.25 Side - 6.25

Red Wings

Hot, spicy chicken wings served with celery sticks and Tobies homemade bleu cheese dressing - 11.95

Wings, Wings, Wing!

One pound of our tender wings dipped in your favorite sauce. Choose from Sweet BBQ, Bourbon Glazed or Sweet Chili - 11.95

Paté & Cheese

A Tobies tradition! Creamy cheddar cheese spread along with our homemade chicken liver paté, served with warm dinner rolls and assorted crackers - 5.50

Fresh Veggies & Dip

Carrots, celery, broccoli and other raw veggies served with our Parmesan dill dip - 5.95

Garlic 'Shrooms

Fresh whole button mushrooms lightly marinated in roasted garlic, then delicately breaded with gourmet golden crumb breading. Perfect with marinara sauce - 7.95

Buffalo Chicken Dip

Creamy bleu and cheddar cheeses blended with hot sauce and chicken bites. Served with tortilla chips - 8.25

Spinach Artichoke Dip

Parmesan and Romano cheeses blended with artichokes and spinach. Served with toasted French bread - 8.25

For your good health we use a premium trans fat-free and cholesterol-free oil for all our deep-fried foods

Red Wines

Apothic Red

Apothic Red reveals intense fruit aromas and flavors of rhubarb and black cherry, complemented by hints of mocha, chocolate, brown spice and vanilla. The plush, velvety mouth-feel and the smooth finish round out this intriguing, full-bodied red blend - 20.95

Mark West Pinot Noir

Santa Lucia Highlands

Santa Lucia Pinot Noirs are renowned for their breadth and depth in fruit flavor characteristics. Our offering from this region displays a deep garnet color, rich textures and jammy fruit flavors with a touch of flinty minerality - 20.95

Clos Du Bois Pinot Noir

Like a forest hike on a chilly fall morning, this nuanced Pinot Noir tucks dewy hints of wild strawberries, raspberries and plums alongside heady lavender and an earthy woodsiness - 24.95

Wild Horse Merlot

This wine provides rich, ripe fruit flavors balanced by bright acidity. The soft, rich tannins, acidity and long finish make this wine an age-worthy contender - 24.95

Louis M Martini Cabernet Sonoma

The Cabernet Sauvignon grapes from Sonoma County's most prestigious vineyards were blended seamlessly to bring together the unique characteristics of each vineyard, creating a superbly balanced Cabernet Sauvignon. You will enjoy! - 23.95

White Wines

Apothic White

Apothic White is an approachable blend that combines Chardonnay, Riesling and Moscato to create a luscious, vibrant wine in the bold style of Apothic. Intense flavors of peach, pineapple, honey and vanilla make this smooth white blend unforgettable - 20.95

Simi Sauvignon Blanc

This brilliantly clear, pale straw-colored Sauvignon Blanc leads with fresh and appealing aromas of Meyer lemon, lime zest, stone fruit & grapefruit. It is sure to bring out the best in salmon, shrimp or scallops - 22.95

Clos Du Bois Reserve Chardonnay

As fragrant as a stroll through a summertime farmers' market, our bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop - 24.95

Sparkling Wines

Folonari Asti Spumante *Piedmont, Italy*

Apple-like crisp sweetness, makes any occasion special. Bottle - 18.95

House Wines

Tobies is proud to offer wines from the vineyards of . . .
Delicato, California

Cabernet Sauvignon

Merlot

White Zinfandel

Chardonnay

Glass - 5.50 Bottle - 15.95

Liebfraumlch, Germany

Glass - 5.50 Bottle - 15.95

From the Bar

Premium Bottle Beers

Michelob Ultra	Coors Light
Michelob Golden Light	Miller Genuine Draft
Budweiser	Miller Lite
Bud Light	Miller High Life
Bud Light Lime	Grain Belt Premium
Bud Light Platinum	Leinies Honey Weiss

Imported Bottle Beers

Moose Drool
Corona
Heineken

Minnesota Craft Beers

Kayak Kolsch
Bent Paddle Bent Hop
Schell's Dark
Surly "Hell"
Surly Furious
Fulton Lonely Blonde - on tap
Summit Extra Pale Ale - on tap

Non-Alcoholic Beers

O'Doul's
O'Doul's Amber

Additional Thirst Quenchers

Smirnoff Ice
Smirnoff Ice Apple
Smirnoff Ice Grape
Mike's Cranberry Lemonade
Mike's Hard Lemonade
Angry Orchard Hard Cider
Johnny Appleseed Hard Cider

Superior Specialties



Our soups are always homemade, using only the finest ingredients

Soup of the Day

Served with a warm roll and butter Bowl - 5.95

Chili

Topped with cheese. Served with cornbread and honey Bowl - 6.95

Vegetable Beef Soup

Served with a warm roll and butter Bowl - 5.95

Baked French Onion Soup

Rich onion soup topped with homemade croutons and melted Monterey Jack cheese

Bowl - 6.50 Cup - 4.75

**Available during Pantry hours*

Cup of Soup or Chili

Enjoy a cup of our Soup of the Day, Vegetable Beef Soup or Chili - 3.50

Beverages



Coffee

Freshly brewed,
regular or decaf - 2.29

Hot Tea

Choose from an assortment of
Pickwick and Lipton teas - 2.29


Hot Chocolate - 2.29

Stewart's Root Beer

By the bottle - 2.50

Country-Style

Lemonade - 2.39

 *One free refill*

Raspberry Lemonade - 2.39

One free refill

Premium Iced Coffee

Vanilla or Mocha flavored - 3.75

Soft Drinks



Coca-Cola Classic, Diet
Coke, Cherry Coke, Sprite,
Root Beer, Dr. Pepper or
Mello Yello - 2.39

Free refills

Gold Peak Iced Tea - 2.39

Unsweetened black

Sweetened black

Sweetened green tea

Raspberry flavored tea

Free refills

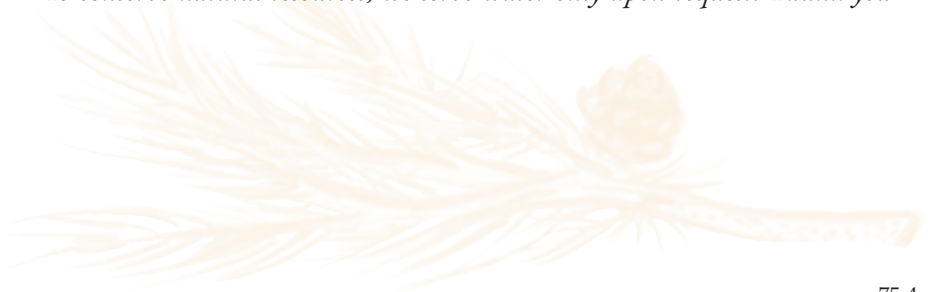
Old-Fashioned Malts

Premium Kemp's Ice Cream,
served in a glass with
accompanying metal mixing
container. Choose vanilla,
chocolate or strawberry - 6.25

Milk

White or chocolate - 2.50

To conserve natural resources, we serve water only upon request. Thank you



S T A R T E R S

THE GREAT HINCKLEY FIRE

On the morning of September 1, 1894, a smart breeze sprang up from the south fanning the fires which extended over the thousands of acres southeast and west of Hinckley. In all, 459 people perished in Hinckley and surrounding villages, with virtually all the structures wiped out.

The fierce flaming heat became so intense in certain localities, it created what seemed to be a vacuum. The vacuum would then quickly fill with violent and explosive gases; yet at times appear entirely at rest in spite of the brisk south wind.

It was no ordinary fire. It came too quickly for analysis. It baffled science. It could not be accounted for. It was a phenomenon that defies all description. It did not crawl or creep but burst and exploded. It roared, seethed and boiled. On the ground it swept forward in walls and cylinders of flame; in the air it soared in massive balls of fire and gas.

It is doubtful if any other fire that may have wrought such destruction in this country ever possessed the power of that which destroyed Hinckley.



SEAFOOD

THE LIFE AND TIMES OF TOM "BOSTON" CORBETT

Standing outside the blazing Garrett barn, Tom "Boston" Corbett fired the fatal shot that killed John Wilkes Booth, President Lincoln's assassin. Corbett achieved considerable fame after the shooting in 1865.

Several years later, he moved to Kansas where he was hired as assistant doorkeeper at the Kansas State Capitol. This job appealed to him and he proudly appeared for duty with his army cap and .38 "hot leg" strapped to his Civil War belt. He relished attention, and attention he soon found.

On February 15, 1887, things got out of hand when a legislator mocked Corbett. His fiery temper led him to draw his gun and shout, "Legislature is adjourned!" Corbett was promptly arrested, tried and pronounced insane. He was sent to an asylum in Topeka.

On May 26, 1888, he escaped on horseback with a number of inmates. He fled Kansas and disappeared into the remote forests of Hinckley. Here he settled in a small cabin just east of town, earning a living supplying venison for a logging camp near the Kettle River.

On September 1, 1894, the final chapter of Corbett's eventful life was written. His name was included on the certified list of those who perished in the Great Hinckley Fire.



Best Catch Seafood



Served with fresh baked bread and butter, tossed salad with your choice of dressing and fresh vegetable or choice of potato

*Potato choices: Baked Potato, French Fries, Hash Browns, Mashed Potatoes or American Fries.
Enjoy Bleu Cheese Scalloped Potatoes for .50 more*

Salad dressings: Housemade Parmesan Dill, French, Thousand Island, Housemade Bleu Cheese, Ranch, Fat Free Ranch, Fat Free French

Tobies “Minnesota’s Favorite” Walleye

A large walleye fillet served with tartar sauce and lemon, your choice of preparation: broiled or steamed with pecan crunch topping - 20.95

Broiled Bay Shrimp

Gently steamed then broiled and basted with butter. Served with drawn butter and lemon - 22.95

Jumbo Deep Sea Scallops

Broiled, delicate and distinctive in taste. Served with drawn butter and lemon - 23.95

Alaskan King Crab

One-pound of jumbo crab legs, the best of the best - 28.95

Icelandic Torsk

A treat from the cold waters of Iceland. A flaky and delicately flavored broiled fillet, served with drawn butter and lemon - 19.95

Alaskan Sockeye Salmon Fillet

Succulent and boneless salmon fillet from the icy waters of Alaska - 19.95

Tobies Seafood Symphony

Includes a lobster tail, broiled scallops, bay shrimp and torsk, served with drawn butter and lemon - 29.95

Jumbo Gulf Shrimp

Breaded and deep-fried to a golden brown, served with tartar sauce and lemon - 17.95

Gourmet Tiger Shrimp

We hand-bread the best tasting tiger shrimp and serve them with tartar or cocktail sauce - 17.95

Lobster

Not just for a special occasion!
Please ask your server for sizes and prices

In a hurry? Let your server know so we may suggest menu selections which require less preparation time

Tobies Tobies Restaurant & Bakery Favorites

Culinary Combinations

Served with fresh baked bread and butter, tossed salad with your choice of dressing and fresh vegetable or choice of potato

*Potato choices: Baked Potato, French Fries, Hash Browns, Mashed Potatoes or American Fries.
Enjoy Bleu Cheese Scalloped Potatoes for .50 more*

Salad dressings: Housemade Parmesan Dill, French, Thousand Island, Housemade Bleu Cheese, Ranch, Fat Free Ranch, Fat Free French

Tobies Steak & Ribs

Eight-ounce sirloin teamed with half a rack of our smoked baby back ribs - 21.95

Steak & Chicken Breast

This eight-ounce sirloin and one grilled chicken breast fillet will overflow your plate - 21.95

Chicken Breast & Ribs

Boneless, grilled chicken breast paired with a half-order of our smoked baby back ribs - 17.95

SURF & TURF SELECTIONS

Tobies Steak & Scallops

Eight-ounce sirloin and half-order of jumbo deep sea scallops - 24.95

Steak & Bay Shrimp

Tender eight-ounce sirloin and a half-order of broiled bay shrimp - 24.95

Steak & Torsk

Eight-ounce sirloin sided with a broiled fillet of cold water torsk, served with drawn butter - 21.95

Steak & Lobster

Eight-ounce sirloin sided with a succulent lobster tail, served with drawn butter - 29.95

Tobies Entrées

Grilled Chicken Breasts

Savory chicken breasts, tender and juicy. A delicious and healthy choice. Enjoy yours Cajun-style at no extra charge
Two breasts - 15.95 One breast - 12.95

Iowa Cut Pork Chops

Two six-ounce chops grilled and served with applesauce. Enjoy yours Cajun-style at no extra charge - 16.95

Tobies Smoked Baby Back Ribs

Fresh pork ribs lightly seasoned then hickory-smoked in our own smokehouse. Basted with a tangy-sweet honey barbecue sauce - 18.95

The Beef House

Served with fresh baked bread and butter, tossed salad with your choice of dressing and fresh vegetable or choice of potato

Potato choices: Baked Potato, French Fries, Hash Browns, Mashed Potatoes or American Fries.
Enjoy Bleu Cheese Scalloped Potatoes for .50 more

Salad dressings: Housemade Parmesan Dill, French, Thousand Island, Housemade Bleu Cheese, Ranch, Fat Free Ranch, Fat Free French

Tobies U.S. Choice Top Sirloin Steak

An eight-ounce, dry-aged sirloin steak topped with sautéed mushrooms. The steak lover's choice - 19.95

Tobies Filet Mignon

One-half pound tenderloin smothered in sautéed mushrooms - 22.95

Tobies Porterhouse Steak

Hungry? Fill your plate with this tender, mouthwatering 20-ounce cut of pure dining pleasure. This is the one you have to try! - 29.95

New York Strip Steak

Enjoy this twelve-ounce USDA Choice steak, thick and juicy. Wonderful with a glass of wine to complement the flavor - 23.95

Ground Round Steak

Twelve ounces of lean ground beef topped with sautéed onions and our homemade gravy - 13.95

Our Specialty

Tobies Prime Rib

Served only Thursdays, Fridays and Saturdays starting at 5:30 p.m. U.S. Choice prime rib of beef, slow-roasted, perfectly seasoned. Served with fresh baked bread and butter, tossed salad with your choice of dressing and fresh vegetable or choice of potato.

Queen Cut • 10 to 12-ounce portion served au jus - 20.95

King Cut • 16 to 18-ounce portion - 25.95

On the Side

Baked Potato

Served after 5 p.m. - 3.50

Onion Rings - 6.25

Cole Slaw - 3.50

Vegetable Medley - 3.50

French Fries, Hash Browns, American Fries or Mashed Potatoes and Gravy - 3.50

Cottage Cheese - 3.50

With fruit - 4.25

Seasoned Fries - 4.25

Dinner Salad - 4.25

Meeting Rooms and Banquet Facilities

Tobies offers excellent banquet facilities which can accommodate groups of up to 300 guests. Ask our restaurant manager for additional information

Tobies Tobies Restaurant & Bakery Favorites

Perfect Pasta

Each of our pasta dishes is made with real cheeses and all natural ingredients. Served with warm dinner roll, butter and tossed garden salad

Chicken Parmigiana

Lightly breaded chicken strips served over pasta topped with our red marinara sauce and Parmesan cheese - 13.95

Shrimp Alfredo

Baby shrimp over hot pasta with our rich, creamy Alfredo sauce and Parmesan cheese - 13.95

Alfredo Primavera

Our special vegetable medley, lightly sautéed and tossed with hot pasta and creamy Alfredo sauce - 13.50

Shrimp Milano

Hot pasta topped with baby shrimp, onion, green peppers, mushrooms and red marinara sauce - 13.95

Grilled Chicken Alfredo

Sliced, grilled chicken breast tops hot pasta with our creamy Alfredo sauce and Parmesan cheese - 13.95

Pesto Alfredo Tortellini

If you like flavor--this is a must! Three cheese tortellini tossed in our own pesto Alfredo sauce, then topped with your choice:

Succulent bay shrimp - 16.95

Juicy grilled chicken breast - 14.95

Tobies *Tobies Restaurant & Bakery Favorites*

Sandwich Board



*Served with your choice of French fries, cole slaw or a cup of soup
Substitute Baked French onion soup, add 1.25*

Walleye Sandwich

We lightly hand-bread Minnesota's favorite fish and then deep-fry till golden perfection. Served on a French hoagie bun with lettuce and tartar sauce - 12.95

Tobies Tobie Burger

One-half pound of pure, lean ground beef served on a fresh sesame seed bun with your choice of French fries or cole slaw - 10.50

The Firebird

A grilled chicken breast fillet dipped in our red hot sauce and smothered with house-made bleu cheese dressing on a sesame seed bun - 11.95

T-Bird Sandwich

Six-ounce boneless, skinless chicken breast served on a freshly-baked whole wheat bun, California-style - 11.95 *Try it Cajun-style, if you like*
With Swiss cheese and mushrooms add 1.20

Tobies Turkey Club

Thinly sliced turkey breast, crisp applewood smoked bacon, lettuce, tomato and mayonnaise on a toasted jumbo cranberry English muffin - 11.95

Steak Sandwich

A six-ounce dry-aged Choice sirloin served open-faced on toast - 13.95

Prime Rib Philly Sandwich

Sliced prime rib topped with onions and red, yellow and green peppers crowned with Swiss cheese on a hoagie bun - 12.95

German Reuben

Thinly-sliced corned beef, sauerkraut, Swiss cheese and special dressing, on a toasted caraway rye bun - 11.95

Quarter-Pound Burger

Lean ground beef served on our fresh whole wheat bun - 8.75

Add one slice of cheese - .50 • Add a crisp strip of bacon - .55

Add lettuce, tomato and mayonnaise - .75

Add Swiss cheese and sautéed mushrooms - .90

Patty Melt

A traditional favorite! Half-pound of lean ground beef topped with fried onions, Swiss and American cheeses, grilled on whole wheat bread - 11.95

Veggie Melt

Fresh whole wheat bread grilled with Swiss and American cheeses, lettuce, tomato, cucumbers, raw onion and guacamole - 9.95

Tobies Chicago Chicken Salad Sandwich

One of our specialties. Diced chicken, pecans, golden raisins, celery and onions. Served with lettuce and tomato on a flaky croissant - 11.95

Crisp Salads

Buffalo Chicken Salad

A grilled chicken breast glazed with our spicy Red Wing sauce served over our special lettuce blend. Garnished with black olives, grape tomatoes and mushrooms. Served with our homemade bleu cheese dressing and a warm dinner roll - 11.95

Minnesota Wild Rice & Chicken Salad

Delicious! Wild rice, tender chunks of chicken, red grapes, water chestnuts and cashews tossed with a light and creamy dressing. Served with a fresh fruit cup, cheesecake dressing and Wheat 'n' Cranberry Orange Bread - 11.95

Fiesta Fruit Salad

An assortment of fresh summer fruit surrounds your choice of a scoop of cottage cheese or sherbet. Served with our own cheesecake creme dressing and Cardamom Bread. Available during the summer season only - 11.95

Tobies Summer Salad

Tender spinach leaves and crisp romaine lettuce tossed together with our homemade poppy seed dressing then topped with Braeburn apples, shredded mozzarella cheese, sweet craisins and sunflower seeds. Served with a wedge of Big Sky Seven-Grain Bread - 11.50

Tobies Cobb Salad

A classic combination of diced chicken, crisp bacon, bleu cheese crumbles, shredded cheddar cheese, olives, egg and tomato wedges over our special blend lettuce. Served with Wild Rice Bread - 11.95

Country Chef's Salad

Crisp garden greens topped with country ham, applewood smoked bacon crumbles, roasted turkey and shredded mozzarella. Garnished with black olives, tomatoes and egg wedges. Served with a warm roll - 11.95

Steak Thai Salad

Mixed greens and iceberg lettuce are tossed with a light lime vinaigrette then topped with grilled USDA Choice steak strips and tomatoes. Garnished with cilantro. Served with peanut dressing, a fresh dinner roll and butter - 13.95

Mini Cobb Salad

A smaller version of our classic cobb salad - 9.95

Cape Cobb Salad

A seafood variation of our popular cobb salad. Chilled salad shrimp, crisp bacon, bleu cheese crumbles, olives, egg and tomato wedges top our special blend lettuce. Served with your choice of dressing and fresh Wild Rice Bread - 11.95

Salads are served with your choice of dressing:
French, Homemade Bleu Cheese, Thousand Island,
Ranch, Homemade Parmesan Dill, Fat Free Ranch
or Fat Free French dressing

Garden Greens

Tobies Spinach Spring Green Salad

Spinach leaves are tossed with tender spring greens, chilled pears, cucumbers and crunchy walnuts, then topped with feta cheese.

Served with warm bacon dressing and Cardamom Bread - 10.25

Add a grilled chicken breast for - 2.95

Add chilled salad shrimp for - 2.50

Tobies Cajun Chicken Breast Salad

Grilled Cajun-spiced chicken breast sliced and served over our special blend lettuce and garnished with olives, egg wedges,

tomato wedges and mushrooms. Served with our own

Parmesan dill dressing, fresh roll and butter - 11.95

Caesar Salad

Romaine lettuce, tomatoes, red onions and croutons tossed with a classic Caesar dressing, topped with freshly grated Parmesan cheese.

Served with fresh roll and butter - 10.25

Add a grilled chicken breast for - 2.95

Add chilled salad shrimp for - 2.50

Spinach Salad

Fresh spinach leaves garnished with olives, egg wedges, tomato wedges and mushrooms. Served with warm

poppy seed dressing, fresh roll and butter - 10.25

Add a grilled chicken breast for - 2.95

Add chilled salad shrimp for - 2.50

Tobies Chicago Chicken Salad

One of our specialties. A savory blend of diced chicken, pecans, celery, onions and golden raisins. Served with a fresh fruit cup, tomato and egg wedges for garnish and Wheat 'n' Cranberry Orange Bread - 11.95

Southwestern Barbecue Chicken Salad

A grilled chicken breast glazed with our smoky barbecue sauce on a bed of mixed greens. Served with a spicy barbecue ranch dressing and a slice of warm cornbread - 11.95

Pancho Villa's Taco Salad

Spicy ground beef tops our special blend lettuce, garnished with diced tomatoes, onions, peppers, olives and sour cream. Served with taco sauce or your choice of dressing - 11.95

Mini Taco Salad

Our mini taco salad is perfect for the smaller appetite - 9.95

Hawaiian Shrimp Salad

Tempting toss of crisp romaine and other garden greens with shrimp, walnuts, celery and pineapple chunks. Dressed with a mango pineapple vinaigrette. Served with Wheat 'n' Cranberry Orange Bread - 12.50

Delectable Desserts

Check out our Coffee House Specialty Coffees—a steaming cup of joe is the perfect match for your favorite dessert

Old-Fashioned Bread Pudding

Traditional goodness! Made with raisins and cinnamon, topped with our homemade caramel sauce - 4.25

Add Kemp's Vanilla Ice Cream - 1.50 additional

Fresh Baked Pies

 By the slice - 3.75

Banana Cream	Apple	Lemon Meringue
Coconut Cream	Blueberry	Sour Cream Raisin
Chocolate Cream	Cherry	Pecan
Pumpkin	Strawberry	

Add Kemp's Vanilla Ice Cream - 1.50 additional

German Chocolate Pie

This old-world favorite is for chocolate lovers - 5.25

New-York Cheesecake with Fresh Berries

Choose Marion blackberries, strawberries or blueberries - 5.25

Banana Split

Three scoops of Kemp's Vanilla Ice Cream nestled between a split banana topped with strawberry, hot fudge and caramel. Finished with whipped topping and a cherry - 6.25

Ice Cream Sundae

Two scoops of Kemp's Vanilla Ice Cream smothered with your favorite topping. Choose butterscotch, caramel, hot fudge, strawberry, chocolate, pineapple, cherry or blueberry - 5.25

Freshly Baked Whole Pies (to go)

Priced from 16.50—ask your server for the available selection

Fresh from our Bakery

Caramel or

Cinnamon Roll

Baked fresh from scratch using our original recipe - 3.00

Caramel Roll with Pecans

Kick your roll up a notch with crunchy pecans - 3.25

Assorted Cookies - 1.35

Buttermilk Donut - 1.35

Frosted

Buttermilk Donut - 1.75

Elephant Ear

Plain crispie - 3.00

Filled crispie - 3.25

Assorted Fried Rolls - 1.75

Assorted Muffins - 3.00

English Muffin

With peanut butter - 2.75

Jumbo Cranberry

English Muffin - 2.75

Plain Bagels - 1.35

With cream cheese - 1.85