

# Tavern Special



**Bourbon Bacon Burger (BBB) \$10.95**

A juicy 1/3 pound 100% grass fed Minnesota beef patty, glazed with our bourbon sauce then topped with our Applewood smoked bacon, lettuce, tomato and mayonnaise on a grilled white bun. Served with a choice of French fries, soup or coleslaw.

**Tarragon Strip Steak \$16.95**

Right flavor for the season, we start with a 12 ounce hand cut Choice NY Strip and grill it to your liking then seasoned with our own savory Tarragon butter. Served with choice of potato, a crisp garden salad and a wedge or our Dakota Hearth bread.



**Potato Skins \$ 8.75**

Our skins are lightly seasoned, loaded with melted cheddar cheese, and topped with our apple smoked bacon bits. Served with sour cream and salsa.

**Spinach Artichoke Dip \$ 8.25**

Start your taste buds out on this rich, flavorful treat. Parmesan and Romano cheeses blended with artichokes and spinach for a mouth-watering addition to any meal. Served with toasted French bread.

**Old Fashioned Bread Pudding**

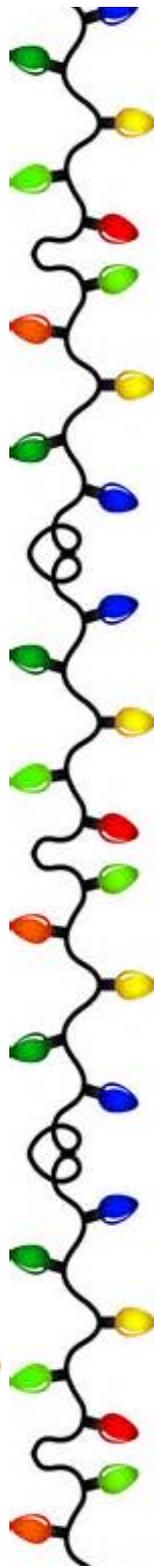
Traditional goodness, made with raisins and cinnamon; topped with our homemade caramel sauce.

**Piece \$4.50 Ala Mode add \$1.50**

**Sea Salt Caramel Cheesecake**

An elegant dessert features a combination of salt & caramel and its gluten free. A rich creamy caramel cheesecake on a sweet & salty almond crust, topped with buttery caramel and almonds.

**Piece \$5.25 Whole \$36.95**



# Minnesota Craft Beer Specials

**Pint Tap Beer \$4.00**

**Castle Cream Ale –**

Castle Danger Brewery; Two Harbors, MN

Deep gold in color, it has a soft malty aroma, slightly sweet creamy texture with a balanced bitterness, while finishing smooth and clean.



**Schell's Firebrick –**

Schell's Brewery; New Ulm, MN

A Vienna-style amber lager - Carries a mild, pleasant maltiness with subtle sweetness and a light hoppy finish. A very drinkable, year round beer.

**Ripple German Ale –**

Beaver Island Brewing, St Cloud MN

This fresh, German inspired ale has a golden color with a cracker-like malt profile. Couple that with the perfect balance of floral/spicy German hops from St. Cloud's sister city Spalt, Germany and we believe we created the perfect session beer with a crisp, refreshing finish.

**Bark Bite IPA –**

Big Wood Brewery; White Bear Lake, MN

Brewed with citrus hops, it is front loaded for a **BIG** refreshing bite.



**Specialty Beer**

**Bent Hop IPA –**

Bent Paddle Brewery; Duluth, MN

This non-traditional IPA is golden in color with an enormous floral/citrus hop aroma and a supporting malt profile.

**\$4.00**

**Blackberry Hibiscus Seltzer – \$4.25**

PRESS (4% Alcohol) was created for those who believe all of life's delicious moments are to be savored. Enticing flavors add sophisticated refreshment to every occasion. A seltzer with vibrant flavor that makes modern life extraordinary.

Learn more at: [www.tobies.com](http://www.tobies.com)