



TAVERN & GRILLE

Urban Dining, Suburban Address

baskets

SI HAND-CUT FRIES 5.25
• Make 'em chili & cheese fries 2.25
• Add seasoned sour cream, ranch, horsey sauce, truffle salt, Parmesan, or Cajun spice .75

SWEET POTATO FRIES
Served with sweet mustard 5.25

SI ORIGINAL ONION RINGS 6.25
Just like the ones from the old place

SI ORIGINAL POTATO PEELS
Thin, crispy, & served with a side of horsey sauce 5.25

WHITE CHEDDAR CHEESE CURDS
Like the State Fair, only Tempura battered (and better!) 6.95

starters

SI SIGNATURE GOLD NUGGETS
Cheddar-filled homemade tater tots served piping hot with a side of bacon-chive dipping sauce 7.95

CHICKEN & CHIVE QUESADILLA
Pulled chicken, Pepperjack & Cheddar cheeses, diced bacon, & chives. Served with a side of chipotle salsa & sour cream 8.95

GRILLED CHICKEN WINGS
Buffalo or sweet & spicy Asian 10.95

BBQ RIB SAMPLER
Four bones of our house-smoked baby back ribs, grilled & basted with a tangy BBQ sauce & served with coleslaw 8.95

WALLEYE CAKES
Two smoked and fried walleye cakes served with mixed greens & a side of malted tartar sauce 8.95

BAKED SPINACH ARTICHOKE DIP
Topped with melted Parmesan & served with warm flat-bread 9.95

SI NUGGET NACHOS
Tortilla chips, Nacho cheese sauce, jalapeños, pico de gallo, lettuce, & a side of salsa & sour cream 8.95
• Add chicken, chili, or pulled pork 3.00

CHEESEBURGER WONTONS
Seven wontons filled with hamburger, bacon, caramelized onions, & Cream cheese. Served with a side of bacon-chive dipping sauce 6.95

STARTER PLATTER
BBQ Ribs, Buffalo Wings, Spinach Artichoke Dip, and Onion Rings
Serves 3-4 people 17.95

slider trios

SWEET & SPICY PORK
Pulled pork and Asian slaw tossed in a sweet & spicy sauce 8.95

SI SIGNATURE KOBE SAMPLER
Brie & Bacon, Gruyere & Mushroom Sauté, & Caramelized Onions 12.50

ORIGINAL NUGGET SLIDERS
Mini-versions of the Original burger topped with American cheese 8.95

the original burger

Comes with your choice of hand-cut fries, sweet potato fries, onion rings or coleslaw. Sub a side salad or cup of soup 2.95 or cup of French Onion 3.95

SI ORIGINAL GOLD NUGGET BURGER
The flat-top grilled burger that made us famous! 9.95
• Make it a double burger 3.75

traditional toppings 1.00 each
Cheddar, Swiss, Provolone, Pepperjack, or American. Mushroom Sauté, Mixed Greens, Caramelized Onions, Fried Egg, or Pickled Jalapeños

gourmet toppings 1.75 each
Brie, Crumbled Blue, Feta, or Gruyere. Smoked Bacon, Chili, Avocado, Sauerkraut, BBQ Pulled Pork, Grilled Portabella, or sub a Pretzel Bun

homemade toppings .50 each
BBQ, Bacon-Chive Sauce, Russian dressing, Garlic Mayo, Pico de Gallo, Horsey Sauce, Sun-Dried Tomato Mayo, Sriracha Mayo, Nacho Cheese

burger creations

Comes with your choice of hand-cut fries, sweet potato fries, onion rings or coleslaw. Sub a side salad or cup of soup 2.95 or cup of French Onion 3.95

SI SIGNATURE STADIUM BURGER
Served on a pretzel bun with American cheese & served with a side of Nacho cheese dipping sauce 11.95 • Add caramelized onions 1.00

MUSHROOM & SWISS
Sautéed mushrooms & Swiss cheese 11.95

BLACK & BLUE
Blackening spices, Blue cheese crumbles, Cheddar cheese, and topped with caramelized onions 12.50

PATTY MELT
The Original burger with Swiss and American cheese. Topped with caramelized onions & served on caraway rye 11.95

SI MIDWESTERN KOBE BEEF
Bold, tender, & more robust than the Original. Served on a toasted Kaiser bun 13.95 • Add traditional, gourmet, or homemade toppings

SMOKEHOUSE
Homemade BBQ sauce, Cheddar cheese, and smoked bacon 12.50

SI MEDITERRANEAN TURKEY
Ground turkey mixed with Feta cheese, sun-dried tomatoes & roasted peppers. Topped with grilled vegetable salad & sun-dried tomato mayonnaise 11.95

BISON BURGER
Leaner & bigger than the Original. Served on a Kaiser bun 14.95
• Add any traditional, gourmet, or homemade toppings

SI MINNESOTA WILD RICE
The Original patty mixed with wild rice. Topped with Gruyere and a grilled Portabella mushroom cap 12.95

JALAPEÑO JUICY LUCY
Our version of the popular burger stuffed with Pepperjack, and pickled jalapeños 12.50
• Add traditional, gourmet, or homemade toppings

BLACK BEAN VEGGIE BURGER
A black bean & corn patty served with avocado, Pepperjack, shredded lettuce, and pico de gallo 9.95
• Add sour cream and salsa 1.00

**All burgers are served "pink" or "no pink"*

weekly burger special

52 WEEKS, 52 BURGERS

We don't just make burgers, we make burgers special... Each week our innovative, inventive, and pioneering Chef's work-up a new burger. Ask your server or bartender for details.

Find out each Monday @ gntag.com or follow us



WE DO fry in 100% soybean oil: both trans-fat free & cholesterol free.
WE DO have a Gluten Free menu. WE DO NOT accept checks.

big plates

MAPLE & GINGER SALMON

A 6oz. salmon filet lightly pan-seared and topped with a house-made maple & ginger glaze served over locally harvested wild rice & seasonal vegetables 16.95

1/2 ROASTED CHICKEN

Our own unique recipe featuring a seasoned and roasted half-chicken with a mustard & panko crust. Served with roasted baby red potatoes, seasonal vegetables, and a side of fire-roasted tomato au jus 14.95

ALE BATTERED SHRIMP

Six jumbo shrimp fried to a golden brown and served in a basket with hand-cut fries, coleslaw, and cocktail sauce 14.95

BROILED WALLEYE

A light and flakey walleye filet broiled with dry white wine and lemon. Served over wild rice & seasonal vegetables 16.95

BEER BATTERED FISH 'N' CHIPS

Ale battered haddock, hand-cut fries, coleslaw & malted tartar sauce 14.50

BBQ BABY BACK RIBS

Our smoked BBQ ribs, served with coleslaw and a choice of hand-cut fries, onion rings, or sweet potato fries Half 14.95 Full 24.95

OVEN-BAKED FLATBREAD

Try one of our new 10" flatbread specials! Our Chef's invent a weekly special ranging from traditional to more unique creations. Ask your server for weekly details 10.95

pasta bowls

BEEF STROGANOFF

Red wine braised short ribs & egg noodles, tossed in our homemade mushroom and beef sauce 15.95

CREOLE PENNE

Louisiana style: Sauté of garlic, onions, and tomatoes with a creamy Creole sauce over penne noodles & pan-fried andouille 10.25
• Add grilled chicken 4.25 or shrimp 6.50

LOBSTER RAVIOLI

Hand-made ravioli stuffed with Ricotta cheese and lobster tossed in a vodka tomato cream sauce 16.95

SIGNATURE MAC & CHEESE

Our unique take on an old favorite! Fusilli pasta, Sharp Cheddar, Gruyere, Parmesan & Panko crust 9.95 • Add chopped bacon 1.75

lunch combo until 5pm

SOUP, SALAD, OR HALF-SANDWICH

Pick two: cup of soup, side salad, or half sandwich of the day 7.95

Ask server for details - No substitutions

specialty beverages

SPRECHER ROOT BEER ON TAP 16 OZ. 3.50

SPRECHER CREAM SODA OR ORANGE 3.25

COFFEE OR ESPRESSO 2.25

desserts, malts, & floats

SEE TABLE TOP MENU OR ASK YOUR SERVER

2-handed sandwiches

Comes with your choice of hand-cut fries, sweet potato fries, onion rings or coleslaw. Substitute a side salad or cup of soup 2.95 or cup of French Onion 3.95

PULLED PORK

Slow-smoked shredded pork, homemade BBQ sauce & coleslaw topping
Served on a toasted Kaiser bun 9.95

ROAST TURKEY

House-smoked turkey breast, Provolone, avocado, bacon, tomato, and roasted garlic mayo with shredded lettuce on grilled ciabatta 10.95

REUBEN

Corned beef, Swiss cheese, sauerkraut, and Russian dressing
Served on caraway rye 10.95

HOT ITALIAN HOAGIE

Ham, salami, pepperoni, roasted tomatoes, sautéed bell peppers, Provolone, shredded lettuce, & Italian dressing on a warm baguette 10.95

SMOKEY JOE

Roasted beef, smoked pulled pork & andouille sausage, shredded lettuce, and zesty BBQ. Served warm on a soft hoagie bun 11.95

TOASTY HAM & CHEESE

Lots of hot ham with Cheddar or Swiss cheese on toasted sourdough 8.95
• Sub a Pretzel bun for 1.75 or add a fried egg for 1.00

GRILLED CHICKEN BREAST

Marinated grilled chicken breast, honey mustard, balsamic tomatoes and mixed greens on a toasted Kaiser bun 10.95

EL CUBANO

Pulled pork, shaved ham, sliced dill pickles, Swiss cheese, and spicy brown mustard on pressed ciabatta 10.95

SIGNATURE GRILLED CHEESE

Cheddar & Gruyere cheeses served on Parmesan grilled sourdough 7.95
• Add bacon or avocado for 1.75 or tomato for 1.00

BREADED WALLEYE

Panko crusted walleye, deep fried and served on a grilled ciabatta roll with shredded lettuce, tomato, and malted tartar 12.95

GRILLED VIENNA BEEF DOG

Served on a New England Style Bun 5.25 • Make it two dogs for 2.95
• Make it Reuben style or a Chili-Cheese dog for 1.75

tavern salads & soups

HOUSE SALAD

Mixed greens, red onion, cherry tomatoes, hard-boiled egg, & Cheddar
Choice of: French, Ranch, Italian Herb, Russian, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, or Dijon Vinaigrette Small 3.95 • Large 7.95
• Add grilled chicken for 4.25 • Add shrimp or salmon for 6.50

SIGNATURE BLT SALAD

Iceberg lettuce wedge, tomato wedges, chopped smoked bacon, with Blue Cheese Crumbles and Blue Cheese dressing 9.25

CAESAR SALAD

Romaine, garlic croutons & grated Parmesan Small 3.95 • Large 7.95
• Add grilled chicken for 4.25, or shrimp or salmon for 6.50

ASIAN CHICKEN SALAD

Crispy sweet & spicy Asian chicken tenders served on a bed of Asian slaw and romaine lettuce tossed in an Asian dressing. Topped with chopped peanuts, cilantro, green onion, and crispy wontons 10.95

SMOKED SALMON SALAD

Smoked salmon, Bleu cheese, shaved red onion, hard-boiled egg, sliced green apple, and mixed greens tossed in a Dijon Vinaigrette 10.95

GREEK SALAD

Mixed greens, Feta cheese, Kalamata olives, diced cucumber, basil, green onion, and cherry tomatoes tossed in a Greek Vinaigrette 9.25
• Add grilled chicken 4.25
• Add grilled shrimp or salmon for 6.50

NUGGET CHILI

Cup 3.95 Bowl 5.95 • Add cheese & sour cream 1.25

FRENCH ONION SOUP GRATINEE

Red wine-laced onion & beef broth, topped with crostini & Swiss cheese melted to a bubbly golden brown 5.95

SOUP OF THE DAY

Homemade soup served as a Cup or Bowl
Ask your server for details