



STARTERS

MUSSELS \$14

Steamed in Sriracha, Sauvignon Blanc, Thai Basil, Served with Bread

CREAMY SPINACH & ARTICHOKE DIP \$11

Spinach, Garlic, Parmesan, Tomatoes, Green Onions with Bread

BACON AND CHEESE FRIES (GF) \$8

Bacon, Cheddar, Green Onions

FRIED GREEN BEANS \$10

Breaded, Served with Wasabi Teriyaki Sauce

HUMMUS WITH NAAN BREAD \$10

Chickpea, Tahini, Garlic, Lemon, Smoked Paprika, Olive Oil

CURRY FRIES \$10

Waffle Fries with Indian Curry

EDAMAME \$8

Served with Shoyu

FRIED CALAMARI \$13

Flour Dusted with Sweet Thai Chili Sauce

FRIED TOFU (GF) \$11

With Peanut Sauce and Sweet Thai Chili Sauce

WINGS \$12

Traditional or Boneless

Carolina - Mustard, Vinegar, Onion, Garlic

Daves - Habanero, Garlic, Vinegar, Thyme, Honey

Thai - Red Curry, Sriracha, Nam Pla, Coriander, Sweet Chili

Buffalo - Cayenne, Vinegar, Garlic, Cajun

Spicy Dry Rub - Smoked Paprika, Cayenne, Cajun, Brown Sugar, Cumin

SRIRACHA THAI FRIED

BRUSSELS SPROUTS (GF) \$7

Crispy Fried Tossed in Spicy Thai Sauce

CRAB CAKES \$15

Blue Crab, Shrimp, Egg, Panko, with Roasted Red Pepper Aioli

12" PIZZA \$12

Marinara, BBQ or Alfredo with Cheese

Toppings \$1 Each

Pepperoni, Italian Sausage, Ham, Chicken, Bacon, Extra Cheese, Onion, Mushrooms, Anchovies, Jalapeños, Tomatoes, Sauerkraut, Pineapple, Green Olives, Red Or Green Pepper, Fresh Basil

Premium Toppings \$3 Each

Kalamata Olives, Spinach, Shrimp

SALADS

Dressings: Ranch, French, Parmesan Peppercorn, Thousand Island, Greek Vinaigrette, Tangerine Balsamic Vinaigrette, Bleu Cheese, Spicy Thai, Wasabi Cucumber, Caesar, Fat Free Ranch, Italian Vinaigrette

SPICY THAI STEAK SALAD \$15

Sirloin Steak, Mixed Greens, Tomato, Cucumber, Nam Pla Lime Dressing with Cilantro and Mint

CAESAR SALAD \$10

Romaine, Parmesan Cheese, Croutons, House Caesar Dressing

Grilled Chicken \$14 • Wild Alaskan Salmon \$18

SIDE SALAD OR SIDE CAESAR \$6

HOUSE SALAD \$15

Fresh Greens, Grilled Chicken Breast, Vegetables, Croutons

GREEK SALAD \$13

Tomato, Red Onion, Feta Cheese, Cucumbers, Kalamata Olives, Greek Vinaigrette

Grilled Chicken \$17 • Wild Alaskan Salmon \$21

BURGERS & SANDWICHES

All Burgers are an 8 oz Blend of Short Rib, Chuck and Brisket. Served with Waffle Fries and a Pickle Spear. Substitute a Cup of Soup for \$1.50, a Bowl of Soup or Side Salad for \$3.

BUILD YOUR OWN BURGER \$12

American, Swiss, Cheddar, Habanero Jack, Bleu Cheese \$1 Sautéed Mushrooms, Onions, Jalapeños \$0.50 Bacon \$2

PBJ & BACON BURGER \$16

Habanero Jam, House Peanut Butter, Cream Cheese, Bacon

MUSHROOM & SWISS BURGER \$13.5

Fresh Sautéed Mushrooms and Swiss Cheese

EARTH BURGER \$12

Vegan Burger Made of Beets, Chickpeas, Edamame, Black Beans and Spices

GYRO BURGER \$18

Ground Spiced Lamb and Beef, Lettuce, Tomato, Tzatziki, Feta Cheese, Kalamata Olives on Naan Bun

REUBEN OR RACHEL MELT \$12

Corned Beef or Turkey with Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Rye

SOUTHWEST CHICKEN SANDWICH \$13

Grilled Chicken Breast, BBQ Sauce, Bacon and Pepper Jack

BUFFALO CHICKEN SANDWICH \$12

Grilled Chicken Breast with Melted Swiss Cheese and Buffalo Sauce

BACON CHEDDAR BURGER \$15

Thielen's Bacon and Cheddar Cheese

SPICY THAI BURGER \$14

Hand-Pattied with Thai Herbs and Spices, Served with a Sriracha Aioli



ENTRÉES

Served with Soup or Salad and Choice of Spiced Basmati, Vegetable, Bacon Mac and Cheese, Baked Potato, Fries, Garlic Mashed, Rosemary Roasted Red Potatoes, or Sriracha Thai Fried Brussels Sprouts.

SUSHI GRADE YELLOWFIN AHI TUNA

Wild Caught Pacific Tuna, Pan Seared and Served Rare, all are Gluten Free

WASABI CREAM TUNA (GF) \$22

Wasabi, Lemon, Cream, Sesame

MISO CHILI GLAZE TUNA (GF) \$22

Rice Wine, Miso Paste, Chili Sauce Reduction

LEMON BUTTER TUNA (GF) \$22

Lemon Butter, Shallots, Garlic, Herbs, Sauvignon Blanc Reduction

WILD CAUGHT CANADIAN WALLEYE \$22

Broiled - Lemon, Butter, Parsley (GF)

Almond Crusted - Flaked Corn, Toasted Almonds, Amaretto Butter

Fish N' Chips - Panko Crusted

8 OZ SIRLOIN \$22

12 OZ CENTER CUT GRASS-FED RIBEYE \$26

12 OZ CERTIFIED PIEDMONTESE NEW YORK STRIP \$32

STEAK ADDITIONS \$2

Ragu - Porcini, Shallot, Cream, Brandy, Herbs

Black and Blue - Pepper Crusted with Cave Aged Amablu from Faribault

Garlic - Sautéed Onion, Mushroom, Garlic, Sun Dried Tomatoes

LAMB (GF) \$32

Pasture Raised New Zealand Lamb with Rosemary, Thyme, Oregano, Mint, Garlic, Olive Oil

AROUND THE GLOBE

MISOYAKI SALMON \$22

Wild Caught Alaskan Sockeye Salmon. Shoyu, Mirin, Sake, Sesame Miso, with Edamame and Rice

JAGERSCHNITZEL \$16

Panko Breaded Pork Chop with Mushroom Sour Cream Red Wine Gravy

PHO (GF) \$11

Beef Stock with 27 Spices and Aromatics, Rice Noodles, Lime, Nam Pla, Sirloin, Pork Meatballs

Add Shrimp \$15

ROGAN JOSH (GF) \$24

Lamb Tips, House Masala, Clove, Tomato, Yogurt, Cream, with Basmati Rice

NAAN BREAD \$5

THAI GREEN CURRY (GF)

Coconut Milk, Garlic, Ginger, Fresh Chilis, Galangal, Lemon Grass, Lime Leaf, Nam Pla with Jasmine Rice

Tofu \$12 • Chicken \$15

Shrimp \$20 • Mussels \$22

MADRAS (GF)

House Masala, Lemon, Tomato Curry with Onion and Cauliflower, Serrano Peppers, with Basmati Rice *Very Spicy*

Tofu \$12 • Chicken \$15

Shrimp \$20 • Mussels \$22

THAI HOLY BASIL (GF)

Thai Basil, Mushroom, Green Pepper, Onion, Nam Pla, Palm Sugar, Garlic Ginger, with Jasmine Rice

Tofu \$12 • Chicken \$15

Shrimp \$20 • Mussels \$22

BULGOGI LETTUCE WRAPS \$16

Korean Pear, Soy, Oyster Sauce, Sake Marinated Sirloin with Leaf Lettuce, Bean Paste Sauce, House Kimchi with Jasmine Rice

THAI PEANUT CURRY SALMON \$22

Wild Caught Alaskan Salmon, Red Curry, Fish Sauce, Peanuts, Coconut Milk, with Jasmine Rice and Spicy Salad

PALAK PANEER (GF) \$16

Vegetarian tomato and spinach curry with paneer cheese. Vegan option available

SHEPHERD'S PIE (GF) \$16

Ground Lamb, Red Wine, Carrot, Onion, Peas, Mashed Potatoes

DRUNKEN SRIRACHA SEAFOOD

STIR FRY (GF) \$18

Shrimp, Mussels, Vegetables, Nam Pla, White Wine, Sriracha, Thai Basil with Jasmine Rice

PASTAS

FETTUCCHINI ALFREDO \$14

Parmesan Garlic Cream Sauce, Vegetables, Mushrooms

Chicken \$16 • Shrimp \$20

BUTTERNUT SQUASH

RAVIOLI \$16

Champagne Cream Sauce, Steamed Carrots, Red Peppers, Toasted Almonds

LINGUINE CARBONARA \$13

Bacon, Parmesan, Egg Yolk, Cream

With Grilled Chicken \$16

CHICKEN OR EGGPLANT PARMESAN

Parmesan Breaded Chicken or Eggplant, Mozzarella, Marinara, Penne

Chicken \$17 • Eggplant \$15