



STARTERS

CREAMY SPINACH & ARTICHOKE DIP \$11

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

BACON AND CHEESE FRIES (GF) \$9

Bacon, Cheddar, Green Onions

FRIED GREEN BEANS \$10

Breaded, Served with Wasabi Teriyaki Sauce

CURRY FRIES \$10

Waffle Fries with Indian Curry

EDAMAME \$8

Served with Shoyu

FRIED CALAMARI \$14

Flour Dusted with Sweet Thai Chili Sauce

FRIED TOFU (GF) \$11

With Peanut Sauce and Sweet Thai Chili Sauce

WINGS \$15

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

12" PIZZA \$12

Marinara, BBQ or Alfredo with Cheese

Cauliflower Crust (GF) +\$5

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, Thousand Island, Greek Vinaigrette, Tangerine Balsamic Vinaigrette, Bleu Cheese, Spicy Thai, Caesar, Italian Vinaigrette

SPICY THAI STEAK SALAD \$19

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

GREEK SALAD \$13

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

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

CAESAR SALAD \$10

Romaine, Parmesan Cheese, Croutons, House Caesar Dressing

Grilled Chicken \$16 • Wild Alaskan Salmon \$19

SIDE SALAD OR SIDE CAESAR \$6

HOUSE SALAD \$17

Grilled Chicken Breast on Fresh Greens with Carrots, Red and Green Peppers, Cucumber, Red Onion, Tomato

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, Side Salad or Thai Fried Brussels 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 \$17

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

SOUTHWEST CHICKEN SANDWICH \$13

Grilled Chicken Breast, BBQ Sauce, Bacon and Pepper Jack

BACON CHEDDAR BURGER \$15

Thielen's Bacon and Cheddar Cheese

REUBEN OR RACHEL MELT \$14

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

BUFFALO CHICKEN SANDWICH \$12

Grilled Chicken Breast with Melted Swiss Cheese and Buffalo Sauce

SPICY THAI BURGER \$14

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 15% gratuity will be added to any tabs left open

ENTRÉES

Served with Soup or Salad and Choice of Vegetable, Bacon Mac and Cheese, Baked Potato, Tots, Fries, Garlic Mashed, or Sriracha Thai Fried Brussels Sprouts.

WILD CAUGHT CANADIAN WALLEYE \$25

Broiled - Lemon, Butter, Parsley (GF)

Almond Crusted - Flaked Corn, Toasted Almonds, Amaretto Butter

Fish N' Chips - Panko Crusted

8 OZ SIRLOIN \$24

12 OZ CERTIFIED PIEDMONTESE NEW YORK STRIP \$36

STEAK ADDITIONS \$2

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

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

AROUND THE GLOBE

MISOYAKI SALMON \$24

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

JAGERSCHNITZEL \$19

Panko Breaded Pork Chop, Mashed Potatoes with Mushroom Sour Cream Red Wine Gravy

PHO (GF) \$13

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

Add Shrimp \$15

THAI GREEN CURRY (GF)

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

Tofu \$14 • Chicken \$17

Shrimp \$20

MADRAS (GF)

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

Tofu \$14 • Chicken \$17

Shrimp \$20

THAI HOLY BASIL (GF)

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

Tofu \$14 • Chicken \$17

Shrimp \$20

THAI PEANUT CURRY SALMON \$25

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

PASTAS

FETTUCCHINI ALFREDO \$15

Parmesan Garlic Cream Sauce, Vegetables, Mushrooms

Chicken \$18 • Shrimp \$20

BUTTERNUT SQUASH RAVIOLI \$17

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

CHICKEN PARMESAN

Parmesan Breaded Chicken or Eggplant, Mozzarella, Marinara, Penne

Chicken \$17

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