



STARTERS

SRIRACHA STEAMED MUSSELS \$16
With Grilled Bread

BAKED SPINACH & ARTICHOKE DIP \$12
Tomato, Green Onions with Bread

BACON AND CHEESE FRIES (GF) \$10
Topped with Green Onions

HUMMUS WITH NAAN BREAD & VEGGIES \$12

SPICY BBQ JUMBO SHRIMP \$23
Sautéed with Wine, Herbs and Spices with Bread

CURRY FRIES \$10
With Indian Curry

EDAMAME \$10
Served with Soy Sauce

FRIED CALAMARI \$16
With Sweet Thai Chili Sauce

FRIED TOFU (GF) \$12
With Peanut Sauce and Sweet Thai Chili Sauce

SPICY THAI FRIED BRUSSELS SPROUTS (GF) \$8
Crispy Fried, Tossed in Spicy Thai Sauce

WINGS \$15
Traditional or Boneless

Daves - Sweet & Spicy, Vinegar & Thyme Sauce

Thai - Spicy Fish Sauce Based

Bu alo - Spicy Classic

Dry Rub

Jerk - Spicy Jamaican Herb Sauce

SALADS & SOUPS

Dressings: Ranch, French, Thousand Island, Greek Vinaigrette, Tangerine Balsamic Vinaigrette, Bleu Cheese, Spicy Thai, Cilantro Lime Vinaigrette, Caesar, Italian Vinaigrette
Grilled Chicken \$18 • Wild Alaskan Salmon \$30 • *Sirloin Steak \$25 • Tofu \$15

CAESAR SALAD \$12
Romaine, Parmesan Cheese, Croutons, House Caesar Dressing

HOUSE SALAD \$12
Fresh Greens with Carrots, Green Peppers, Cucumber, Red Onion, Tomato

***SPICY THAI STEAK SALAD \$24**
8 oz. Sirloin Steak, Mixed Greens, Tomato, Cucumber, Spicy Thai Dressing with Cilantro and Mint

BOWL OF CHILI
House Made with an Option of Cheddar Cheese, Onions and Jalapeños
Bowl \$7 • Cup \$4

GREEK SALAD \$12
Tomato, Red Onion, Feta Cheese, Cucumbers, Red Peppers, Kalamata Olives, Greek Vinaigrette

CILANTRO LIME SALAD \$12
Peppers, Red Onion, Cucumber, Corn and Black Beans, Cilantro Lime Vinaigrette

SIDE SALAD, SIDE SPICY THAI, OR SIDE CAESAR \$7

SOUP OF THE DAY
Made from Scratch
Bowl \$7 • Cup \$4

BUILD YOUR OWN

*All Burgers or Build Your Owns come with Fries or Tots and a Pickle Spear.
Substitute a Cup of Soup for \$1.50, a Bowl of Soup, Side Salad or Thai Fried Brussels for \$3.*

Pick your Protein

***8 oz. Chuck Pa y \$13 | Chicken Breast \$12 | Black Bean Burger \$10 | Earth Burger \$9**

75¢
Mayo
Thousand Island
BBQ
Fried Onion
Mushrooms
Red Pepper
Green Pepper
Jalapeños
Sauerkraut
Pickles

\$1
American
Pepper Jack
Cheddar
Swiss
Mozzarella
Cream Cheese
Feta
Fried Egg

\$1
Peanut Butter
Ranch
Sriracha Aioli
Vegan Basil Aioli
Hummus
Pepperoni
Salami
Ham

\$2
Bleu Cheese
Spinach Artichoke Dip
Chimichurri
Romesco

\$2.50
Bacon

No Charge
Lettuce
Tomato
Onion

BURGERS & SANDWICHES

***PBJ & BACON BURGER \$19**
House Habanero Jam & Chunky Peanut Butter with Cream Cheese

***SPICY THAI BURGER \$16**
Beef Pa y with Thai Herbs and Spices, Sriracha Aioli on the side

***GYRO BURGER \$22**
Lamb and Beef Pa y with House Tzatziki & Veggies on Naan Bun

***CHIMICHURRI STEAK SANDWICH \$23**
8 oz. Sirloin, House Chimichurri with Lettuce & Tomato on Ciabatta

THAI FRIED CHICKEN \$17
House Marinated Chicken, Spicy Peanut Butter & Pickled Veggies

REUBEN \$17
Classic on Backwards Rye Bread

RACHEL \$14
Classic on Backwards Rye Bread

**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 less than \$10.*

ENTRÉES

Your choice of Steamed Broccoli and Carrots, Bacon Mac and Cheese, Baked Potato, Tots, Fries, Garlic Mashed, or Sriracha Thai Fried Brussels Sprouts. Add Side Salad \$5 • Add Cup Soup \$3

YELLOWFIN AHI TUNA (Served Rare) \$21

***8 OZ SIRLOIN \$26**

SOCKEYE SALMON \$29

***12 OZ NEW YORK STRIP \$39**

ENTRÉE ADDITIONS \$3

WASABI CREAM (GF) Add \$3

Wasabi, Lemon, Cream, Sesame

MISO CHILI GLAZE (GF) Add \$3

Rice Wine, Miso Paste, Chili Sauce Reduction

Romesco - Roasted Red Peppers, Almond & Tomato Sauce

Black and Bleu - Cave Aged Amablu from Faribault

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

Chimichurri - Herb, Oil, Vinegar Based

WILD CAUGHT CANADIAN WALLEYE \$22

Lemon Broiled | Almond Crusted | Panko Fried

AROUND THE GLOBE

***PHO (GF) \$12**

House Stock with Rice Noodles, Pork Meatballs and Sirloin

Add Shrimp \$17

ROGAN JOSH (GF) \$37

Kashmiri Lamb Curry with Jasmine Rice

DRUNKEN SRIRACHA SEAFOOD

STIR FRY (GF) \$18

Shrimp, Mussels, Veggies & Jasmine Rice

NAAN BREAD \$5/\$10

THAI COCONUT GREEN CURRY (GF)

Veggies & Jasmine Rice

Tofu \$14 • Chicken \$18

Shrimp \$21 • Mussels \$18

MADRAS (GF)

Very Spicy South Indian Curry

Tofu \$14 • Chicken \$18

Shrimp \$21 • Mussels \$18

LO MEIN

With Veggies & Jasmine Rice

Tofu \$14 • Chicken \$18

Shrimp \$21

PAD THAI

Veggies, Fried Egg & Jasmine Rice

Tofu \$14 • Chicken \$18

Shrimp \$21

PIZZA

12" PIZZA \$12

Marinara, BBQ or Alfredo with Cheese

Cauliflower Crust (GF) +\$5

Toppings \$1.25 Each

Extra Cheese, Onion, Mushrooms, Anchovies, Jalapeños, Tomatoes, Sauerkraut, Pineapple, Green Olives, Red Or Green Pepper, Fresh Basil, Kalamata Olives, Cream Cheese

Toppings \$2.25 Each

Pepperoni, Italian Sausage, Ham, Chicken, Bacon

PASTAS

Add Side Salad \$5 • Add Cup Soup \$3

FETTUCINIALFREDO \$12

House Alfredo with Veggies and Mushrooms

Chicken \$18 • Shrimp \$21

BUTTERNUT SQUASH

RAVIOLI \$17

Champagne Cream Sauce, Carrots, Red Peppers, Toasted Almonds

***SPAGHETTI &**

MEATBALLS \$17

House Marinara with Lamb, Pork & Beef Meatballs

CHICKEN PARMESAN \$17

Parmesan Breaded Chicken, Mozzarella, Marinara, Spaghe i

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