

Our
WORLD FAMOUS



The Tavern on Grand has been entertaining guests from near and far for more than 30 years. We have been able to bring little known traditional Minnesota Northwoods recipes to the masses, especially the local's favorite walleye.

The walleye, Minnesota's state fish, has been called the best-tasting freshwater fish in North America, if not the world. The Tavern on Grand has earned a virtually undisputed reputation of preparing the world's finest walleye, serving more than any restaurant, anywhere. We invite you to experience this truly unique regional delicacy.

Walleye is a great source of protein, omega-3 fatty acids, and vitamin D; but may contain small bones.

The
APPETIZERS

· AND MORE ·

WALLEYE CAKES 

A proprietary blend of our famous walleye, shredded vegetables and our special seasoning. Sautéed and served with homemade lemon aioli sauce.

**Allergen warning: Contains crab* \$14

WALLEYE SAMPLER 

All our walleye on one plate! A variety of grilled, blackened, and deep-fried walleye bites accompanied with a sautéed walleye cake. Served with traditional tartar, jalapeño tartar, and lemon aioli.

**Allergen warning: Contains crab* \$18


TAVERN DUNKERS

Four strips of ciabatta, glazed with garlic butter, topped with shredded cheese and toasted. Served with a side of marinara.

\$8

Loaded with jalapeño & bacon bits \$9

MINNESOTA SPRING ROLLS

Our famous walleye, Minnesota long grain wild rice, and fresh veggies rolled into a  delicate spring roll wrap and lightly deep-fried. Served with homemade garlic ginger soy sauce.

\$15

ONION RINGS

A basket of America's favorite beer-battered finger food.

\$8

CHEESE CURDS

Genuine Wisconsin white cheddar curds, breaded, deep-fried, and served with marinara.

\$9

WALLEYE TACOS 

Our famous walleye fillet cut into bite size pieces, seasoned, grilled, and layered in three warm flour tortillas with lettuce, shredded cheese, avocado, and pico de gallo. Served with corn tortilla chips.

\$17

SHRIMP TACO SUPREME

Three warm flour tortillas layered with seasoned coleslaw, corn & black bean salsa, breaded deep-fried shrimp, topped with cilantro, avocado, and chipotle ranch dressing. Served with chips & salsa.

\$14

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

Additional servings of dressing/sauces are \$1 each. Take out orders will incur a 10% service charge. Parties of 8 or more may incur an 18% service charge.



Grand Old
ENTRÉES

. BASKETS AND MORE .

OUR FAMOUS WALLEYE DINNER 

Walleye fillet grilled, deep-fried, or blackened and served with traditional or jalapeño tartar sauce, salad or coleslaw, choice of potato, and mixed veggies.

Two Fillet \$31 One Fillet \$23

WALLEYE BASKET 

Bite-sized walleye, breaded and deep-fried. Served with tavern fries, coleslaw, and your choice of traditional or jalapeño tartar sauce.

Bites Only \$18
\$15

CHICKEN BASKET

Tender white meat, cut in-house and hand dipped in our homemade batter. Served with tavern fries and coleslaw.

Tenders Only \$15
\$13

MEATLOAF

Savory meatloaf served with mashed potatoes, gravy, mixed veggies, and your choice of salad or coleslaw.

\$16

JUMBO SHRIMP

Six deep-fried shrimp served with salad or coleslaw, choice of potato, and mixed veggies.

\$17

NORTHWOODS DINNER 

Grilled walleye on a bed of long grain Minnesota wild rice with sautéed mushrooms, grilled asparagus, & lemon aioli sauce, and served with salad or coleslaw.

Two Fillet \$32 One Fillet \$24

FETTUCINE ALFREDO

Fettuccine tossed in our rich homemade alfredo sauce, topped with parsley and grated parmesan cheese. Served with Caesar salad and garlic breadsticks.

\$15
Add Walleye \$8
Add Chicken \$4
Add Veggies \$3

. LOCAL FAVORITES .

BRANDY CREAM WALLEYE 

Grilled walleye fillet in a brandy mushroom cream sauce. Served with mashed potatoes, asparagus, and your choice of salad or coleslaw.

Two Fillet \$31 One Fillet \$23

PARMESAN CRUSTED WALLEYE 


Panko parmesan crusted walleye, drizzled with a balsamic vinegar glaze and lightly fried. Served with mashed potatoes, asparagus, and your choice of salad or coleslaw.

Two Fillet \$31 One Fillet \$23

Salad Dressings made from scratch: ranch, blue cheese, French, honey mustard, Caesar, and lemon basil.

Potato options: tavern (seasoned) fries, shoestring fries, roasted baby reds, mashed, baked (after 4pm), or tater tots.

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Classic SANDWICHES

. AND HAMBURGERS .

Served with tavern fries and pickle chips. Substitute coleslaw for \$1. Substitute onion rings or soup for \$1.25.

OUR FAMOUS WALLEYE SANDWICH

Walleye fillet grilled, blackened, or deep-fried. Served on a toasted ciabatta loaf with lettuce, tomato, and choice of traditional or jalapeño tartar sauce.

\$18

WBLT

Our famous walleye fillet, grilled, blackened, or deep-fried and served with bacon, lettuce, tomato, and mayo; on white or wheat bread.

\$19

PLAIN BLT

\$13

JUST CHEESE PLEASE*

One third of a pound all beef patty, on a brioche bun and the cheese of your choice: American, cheddar, pepper jack, or Swiss.

\$14

PLAIN OLE BURGER*

One third of a pound all beef patty, on a brioche bun.

\$13

ILLOGICAL BURGER

A plant-based patty topped with lettuce, tomato, and red onion.

\$18

TAVERN BURGER*

One third of a pound all beef patty, on a brioche bun with melted cheddar cheese, bacon, and BBQ sauce.

\$15

CALIFORNIA*

America's favorite burger - one third of a pound all beef patty, on a brioche bun with lettuce, tomato, red onion, and mayo.

\$14

Add Cheese \$15

MUSHROOM & SWISS*

One third of a pound all beef patty, on a brioche bun with sautéed mushrooms and melted Swiss cheese.

\$15

BLACK & BLUE*

One third of a pound all beef patty, blackened on a brioche bun and topped with blue cheese crumbles, diced bacon, and red onion.

\$15

FRIED CHICKEN ON CIABATTA

A chicken breast dipped in a homemade batter, deep-fried, and served on toasted ciabatta with lettuce, tomato, and mayo.

\$14

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Delicious
DEALS

. GOT TO LOVE IT .

SHORE LUNCH 

Available 11 am - 4 pm daily. Walleye fillet (grilled, deep-fried, or blackened), baby red potatoes, mixed vegetables, and traditional or jalapeño tartar. Served with choice of salad or coleslaw.

\$18.50

**** No Substitutions, Dine-In Only ****

WALLEYE AT HOME! 

Four 6-8 oz fillets for you to take home and prepare. Includes our grilled and blackened walleye seasoning. Choose frozen or ready-to-make fillets.

\$32

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Hot
SOUPS

CHICKEN WILD RICE SOUP

A Minnesota Northwoods classic.

Cup \$5 Bowl \$8

NORTHWOODS CHILI

A hearty blend of beef, tomato, onion, black & pinto beans – spiced just right! Served with crispy corn tortilla chips.

Cup \$5 Bowl \$8

CHICKEN POT PIE

Tender white-meat chicken simmered in a savory white sauce with garden vegetables and topped with a delicate puff pastry.

\$13

Crisp
SALADS

CHEF

Sliced chicken, Swiss and cheddar cheeses, bacon bits, tomato, red onion, croutons, and a hard-boiled egg. Served on mixed greens with your choice of dressing.

\$12

SKALLY'S CAESAR 

A fillet of our famous walleye (grilled, deep-fried, or blackened) served on a bed of romaine lettuce tossed with grated parmesan cheese, homemade croutons, and creamy Caesar dressing.

\$20

Chicken \$15 Plain \$12

Salad dressings made from scratch: Ranch, blue cheese, French, honey mustard, Caesar, and lemon basil

The Best
SIDE DISHES

. A PERFECT MATCH .

**THE LONELY WALLEYE
FILLET** 

Single fillet, cooked to order, and served with your choice of traditional or jalapeño tartar sauce.

\$15

LOADED BAKED POTATO

Baked potato served with onion, bacon bits, and cheese. (Available after 4 p.m.)

\$6

Plain Baked Potato *\$4*

COLESLAW

\$3

WALLEYE BITES 

Bite-sized walleye, lightly breaded, deep-fried, and served with your choice of traditional or jalapeño tartar sauce.

\$15

JUST CHICKEN TENDERS

Tender cut in-house white meat, hand dipped in our homemade batter, and served with your choice of dipping sauce.

\$14

GARDEN SALAD

With your choice of dressing.

\$5


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Hearty
BREAKFASTS

Available from 11 am - 2 pm

WALLEYE SKILLET 
Grilled walleye with breakfast seasoning,
three eggs to order, fried potatoes, & choice
of white or wheat toast.
\$17

TAVERN BREAKFAST
Three eggs to order, bacon, fried potatoes,
and white or wheat toast.
\$11

BREAKFAST SAMMY
Two eggs to order on grilled white or wheat
bread with bacon and American cheese.
Served with a side of potatoes.
\$9

Tasty
CHILDREN'S MENU

CHICKEN BITES \$7
WALLEYE BITES  \$9
CORN PUPPIES \$6
GRILLED CHEESE \$6
BURGER* \$7
CHEESE QUESADILLA \$6
KRAFT MAC & CHEESE \$7

Each children's menu dish comes with a
drink and one choice of sides:

- Tavern Fries (Seasoned)
- Shoestring Fries
- Tater Tots
- Salad
- Coleslaw

Oh So Sweet
DESSERTS

. FINISH IT OFF RIGHT .

HOMEMADE APPLE CRISP
Fresh sliced apples with crumb topping
baked to a golden delight. Served with
whipped topping and caramel sauce.
\$7
a la mode \$8

WARM CHOCOLATE CAKE
Gooey chocolate cake served warm and
topped with whipped topping and chocolate
sauce.
\$8
a la mode \$9

Check with your server for any dessert specials!

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Refreshing BEVERAGES

. QUENCH YOUR THIRST .

BEER

Check out our broad selection of local rotators located on the table displays & on the chalkboard on the brick wall!

On Tap:

Summit EPA / MN	\$6.00
Surly Furious (IPA) / MN	\$7.00
Castle Danger Cream Ale / MN	\$6.00
Leinenkugel's Original (Lager) / WI	\$4.00
Bell's Two Hearted Ale (IPA) / MI	\$7.00
Michelob Golden Draft Light / MO	\$4.00
Summit Oatmeal Stout / MN	\$6.00
Thor's Hammer Semisweet (Cider) /MN	\$6.00

Plus 4 Rotating Taps

Bottled:

Grain Belt Premium / MN	\$4.50
Coors Light / CO	\$4.50
Miller Lite / WI	\$4.50
Budweiser / MO	\$4.50
Bud Light / MO	\$4.50
Michelob Ultra / MO	\$5.00
Spaten (Helles Lager) / Germany	\$6.00
Paulaner Hefeweizen / Germany	\$5.50
Corona Extra (Lager) / Mexico	\$5.50
Stella Cidre (European Cider) / Belgium	\$6.00

Plus Rotating Options

Canned:

Pabst Blue Ribbon Tall / WI	\$4.00
Miller Lite Tall / WI	\$4.50
Hamm's / WI	\$3.00
Lift Bridge Seltzer / MN	\$6.00
The Bomb (Blue Raspberry/Cherry/Lime)	
Blue Agave Margarita	
Island Time (Pineapple/Passion Fruit/Mango)	

Plus Rotating Options

Non-alcoholic (bottled):

O'Doul's Amber NA / MO	\$5.00
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WINE

Glass / Bottle

White (Dry to Sweet):

Pinot Grigio (Joel Gott/Italy)	\$9 / \$35
Sauvignon Blanc (13 Celsius/New Zealand)	\$9 / \$33
Chardonnay (Kendall Jackson/CA)	\$9 / \$32
Riesling (Kendall Jackson/CA)	\$9 / \$33

Reds (Light to Full Body):

Pinot Noir (Hess Select/CA)	\$10 / \$39
Red Blend (Chloe/CA)	\$8 / \$28
Merlot (Spellbound/CA)	\$8 / \$28
Cabernet (Kendall Jackson/CA)	\$10 / \$39

Sparkling:

Sweet Cuvee (Korbel/CA)	Splits \$7
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Corkage Fee

\$15

POP Drinks that out-of-staters would call soda \$3
Coke Products/Free Refills

LEMONADE *Free Refills* \$3

ROOT BEER *Bottled* \$3

RED BULL *Original or Sugar Free* \$5

ORANGE or CRANBERRY JUICE \$3

UNSWEETENED ICED TEA *Free Refills* \$3

COFFEE *Free Refills* \$3

HOT TEA/CIDER/COCOA \$3

Teas: Black, Green, Lemon, & Enchanted*
(*caffeine free)*

PLEASE DRINK RESPONSIBLY!

St. Paul Yellow Taxi 651-222-4433

Or use your Uber/Lyft Apps