

Prices & selections subject to change,
see most current menu in Moguls.



Appetizers

Fresh Tomato Bruschetta

Garden fresh tomatoes, basil, onion and garlic, served with slices of mozzarella cheese, on crostini with balsamic reduction drizzle. So good, we stole from our menu at *Splashing Rock Restaurant!* 8.95

Potato Toboggans

Classic potato skins piled high with cheddar, scallions, chopped tomatoes, hickory smoked bacon and sour cream. 8.95

◆ Pan Roasted Canadian Walleye Cakes

Served with lemon dill mayonnaise & balsamic dressed greens. 9.95

7 for \$7

◆ Moguls Steak Chili

Moguls own chili recipe topped with cheddar cheese, green onions and served in a warm, toasted bread bowl. 7.00

Apple Walnut Salad

Mesclun mixed greens, candied walnuts, granny smith apples and gorgonzola cheese, with a roasted apple vinaigrette. 7.00

Daily Soup & Half Sandwich

Our creative culinary team's daily special in a half sandwich and cup of soup. 7.00

No Frills

True to its name, just a good old fashioned one-third pound hamburger, with a side of house-made fries. 7.00

Brat and Tot

Grilled Beer Bratwurst topped with chopped red onions and a side of tots. 7.00

Pretzel Hot Dog Burger & Fries

One-third pound hot dog burger on and fresh Pretzel bun. 7.00

Breakfast Pita

Bacon, cheddar cheese and scrambled eggs in a pita. 7.00

Sandwiches

All Moguls custom sandwiches are served with choice of house-made fries, tater tots or fruit. Upgrade to sweet potato fries or a cup of soup for \$1 more.

Pepper Jack Jerk Chicken Sandwich

Slow-roasted chicken, jerk sauce fried plantains, melted pepper jack cheese in a fresh ciabatta roll. 9.95

Roasted Turkey Club

Thick-sliced, slow-roasted turkey breast stacked with hickory smoked bacon, tomato, avocado and sprouts with a sun dried tomato mayonnaise on whole grain bread. 9.95

◆ Prime Rib Sandwich

Our delicious oak-fired prime rib sliced and drenched in au jus, topped with caramelized onions, sautéed mushrooms and served on a fresh ciabatta roll with herbed cream cheese. 12.95

◆ Walleye Sandwich

Fresh Canadian walleye filet is beer battered and breaded in Shore Lunch breading, then deep-fried to a golden brown, and served on a fresh ciabatta roll with our lemon dill mayo. 12.95

Portobello Club

Lettuce, tomato, red onion, grilled Portobello mushrooms, sprouts, roasted red peppers and garlic mayo stacked on whole grain bread. 10.95

Wrapala

A walleye fish taco with a twist, beer battered Canadian walleye, sweet cabbage, avocado, charred tomato relish and shredded cheddar cheese piled into a jalapeno tortilla. 12.95

Chicken Ranch Flatbread

Slow-roasted chicken, shredded cheddar cheese, bacon, avocado, tomatoes and ranch dressing. 9.95

Chef's Omelet

Ask your server for today's selection. 9.95

◆ "Taos" Nachos

A Mountain of nachos inspired from the Southwest with spiced chicken, avocado, sharp cheddar, green onions, chopped tomatoes, jalapenos and a charred tomato salsa. 10.95

"Billy the Kid" Beef Quesadilla

Slow-roasted barbecued beef, corn, scallions and cheddar cheese, served with charred tomato salsa packed in a jalapeno tortilla. 9.95

Beef & Blue Flatbread

Tender beef tips, caramelized onions, fresh rosemary and a blend of gorgonzola and mozzarella cheese on a thin flaky flatbread. 9.95

Appetizer Sampler

Try our Tomato Bruschetta, Walleye Cake & Potato Toboggans. 15.95

Soup & Salad

Soup of the Day

Enjoy one of our daily culinary creations, ask your server for today's delicious selection. Cup 3.95 Bowl 4.95

Slow Roasted Chicken Salad

Mesclun greens, roasted chicken, avocado slices, chopped bacon and cheddar, with a chili lime vinaigrette. 9.95

Side Salad

Choice of Caesar or house salad of mesclun greens, tomato, onion and cucumbers. Choose from our classic homemade dressings or our signature vinaigrette of the day. 3.95

Smoked Salmon Salad

Brown sugar cured salmon, slow smoked and served with wild rice, sliced strawberries, aged cheddar, candied walnuts and raspberry vinaigrette. 12.95

Slow Roasted Chicken Caesar

Crisp romaine dressed in our house-recipe Caesar dressing, topped with slow-roasted chicken, cherry tomatoes, croutons and shredded parmesan. 9.95

Prime Rib Romaine

Our fresh cherry smoked prime rib, with red peppers, red onions, feta cheese, cherry tomatoes served with homemade ranch dressing. 12.95

Burgers

Substitute with a veggie patty.

Made from Minnesota Ranchers Legacy ground beef, all our one-third pound burgers include your choice of house-made fries, tater tots or fruit. Upgrade to hand-cut sweet potato fries or a cup of soup for \$1 more.

B&C Burger

Hickory smoked bacon stacked atop our third-pound patty and finished with sharp cheddar. 8.95

"The Bull Run"

A third-pound of certified black Angus beef, grilled to perfection with thick slices of portobello mushrooms and Swiss cheese. 9.95

Buffalo Bob Burger

A third-pound of lean, delicious Minnesota raised buffalo, piled high with mozzarella, roasted peppers and honey roasted onions. 12.95

◆ Taste of "Tahoe"

A California burger with a twist, a third-pound of certified Black Angus beef, grilled to perfection with caramelized onion, avocado, Pico de Gallo, mayonnaise and sprouts. 10.95

Jalapeno Burger

A third-pound of Black Angus beef, grilled and piled high with fresh jalapeno and topped with sharp cheddar cheese. 9.95

Hungry?

Add another burger patty for 2 bucks more! ◆ House Specialties

If you have dietary concerns, including requests for gluten-free, please ask your server. A gratuity of 18% will be added to all groups of 8 or more.
This menu is printed on 100% post-consumer recycled fibers. 11_1215