

SAMPLE & SHARE

SUSHI FIX

Individually tempura fried California roll, spicy mayo, sweet soy, pickled ginger, wasabi & cilantro.

★ CHORIZO BEAN DIP

Blue corn chips, Cotija, Serrano peppers and scallion and jalapeño cheese sauce.

BREAD & BUTTER

House made butter candle, focaccia, ciabatta, balsamic reduction, pesto, local honey comb 2-4 ppl.

★ PESTO BRUSCHETTA BITES

Toasted ciabatta, garden fresh pesto, fresh mozzarella pearls, heirloom tomatoes, caramelized onions, garlic bulb, basil and balsamic reduction.

SZECHUAN PORK DUMPLINGS

With cilantro, gyoza sauce, and yum yum.

DEVILED EGGS - 6 PACK

Deviled Eggs - 3 ways
Traditional, jalapeño popper & smoked salmon.

KOREAN BEEF LETTUCE WRAPS

Asian flavors, build your own. Cabbage, carrots, cilantro, butter lettuce. Sweet chili sauce and kimchi.

BEER BATTERED ONION RINGS

Served with seasoned sour cream.

SWEDISH MEATBALLS

Creamy dill sauce, lingonberry jam and toasted ciabatta.

★ PIT BOSS BUFFALO OR PUB RUB WINGS

One pound of brined, smoked drummies, fried crispy, and tossed in our own buffalo wing sauce or choice of one of our house pub rubs: Sweet Chili, Buffalo or Dry Rubs, Cajun, Honey Mustard IPA, Mesquite peppercorn lager. Comes with celery & choice of ranch or blue cheese.

★ Visit Our Local Craft Beer Wall ★

- Self Pour
- Flights
- Pints
- Local Craft Beers



SOUPS & SALADS

PUB SOUP OF THE DAY

House made, ever changing
Ask your server for today's featured soup
Cup | Bowl

HOUSE WEDGE SALAD

Tomato, onion, carrot & crouton. Served with our house smoked bacon dressing.

★ QUESADILLA EXPLOSION

Tex-mex pulled chicken, green peppers. Mixed greens, black bean and sweet corn relish. Chipotle ranch & citrus balsamic.

WINTER HARVEST SALAD

Mixed greens, honey crisp apples, candied pecans, goat cheese, bacon & cranberries. Maple balsamic w/ sweet potato fries.

★Salad add-ons★

Sliced grilled chicken
Garlic toast ciabatta

HANDHELDS

All sandwiches and burgers served with kettle sport chips. Upgrade to skin-on shoestring fries \$1.50, sweet potato fries, onion rings, or cup of soup for \$3. Gluten free bun or bread available for \$3.

SPARKY MELT

Fresh chuck & brisket patty, caramelized onion, jalapeño peppers, provolone, spicy mayo on toasted sourdough.

CUBANO, EH?

House smoked ham, thick cut bacon, provolone, pickle chips and sweet/spicy mustard served on a hoagie.

★ TRUFFLED MUSHROOM BURGER

Portobellos, wild mushrooms, provolone and truffled aioli.

CLASSIC CHEESEBURGER

8 oz. flame broiled burger, served with chips.

SMOKED CAPRESE FLATBREAD

Garlic naan bread, smoked mozzarella, heirloom tomato, caramelized onion, parmesan garden pesto, balsamic drizzle.

HAM & PESTO MELT

Focaccia, provolone, smoked ham, bacon, pesto mayo, lettuce, tomato and onion.

B.MERRI'S CHEESE STEAK

Shaved prime rib, caramelized onion, bell peppers, provolone, cream cheese with au jus.

BLACKENED CHICKEN CLUB

Lettuce, tomato, thick cut bacon. Smoky bacon aioli.

WOODS TURKEY MELT

Chipotle cranberry mayo, spinach, pepper jack cheese, cranberry wild rice toast. add bacon \$3

Daily Specials (Sunday - Thursday) are Chef Driven
Prime Rib Friday & Saturdays
Fresh Fish Features on Fridays

Now Serving
After Kitchen Hours
Pizzas!

GOOD EVENING

Dinner Menu Only Available After 4pm



★ HOUSE SPECIALTIES ★

STEAK TIP MARSALA

Tender cut steak bites, mushroom melange, roasted red peppers, garlic Marsala cream, Parmigiano, scallion and fettuccine.

★ BREAKFAST STEAK FRITES

12oz certified angus beef ribeye. Seasoned and grilled to perfection. Shoe string French fries, over easy egg, asparagus. Smothered in our house bernaise.

SALMON OR WALLEYE OSCAR

Seared Atlantic salmon or broiled walleye smothered with asparagus, bearnaise and lump crab. Served on a bed of wild rice pilaf.

★ PANCETTA CARBONARA

Pancetta, bacon, sweet peas, onion, garlic, egg cream, black pepper and Parmigiano.

SWEET & SOUR CHICK PEAS & RICE

Vegan, toasted chickpeas, tossed in our house blended sweet and sour sauce, served over basmati, scallion, cilantro and toasted naan flatbread.

★ B.Y.O.R.B. ~ BUILD YOUR OWN RICE BOWL

Miso ginger rice, edamame & cilantro, napa cabbage, sweet soy, yum yum sauce, onions, topped with crispy wonton strips.

Korean Beef Bulgogi | Sticky Pork Belly
Sesame Chicken

★ COLA BRAISED BEEF SHORT RIB

Slow roasted for 8 hours, served with house whipped potatoes, asparagus, finished with a mushroom demi glaze.

B.MERRI'S BISTRO STEAK

Tender cut, house whipped potatoes, asparagus, Port wine reduction.

THE PORK CHOP

12oz bone-in double cut pork chop, house whipped potatoes, asparagus with whole grain, mushroom bechamel sauce.

★ Entrée Add-Ons ★

Seared Portobello Mushroom | Caramelized Onions
Garlic Ciabatta Toast | Gorgonzola Crumbles



"KAVANAUGH'S" infamous WALLEYE SHORE LUNCH

Legendary. Fried golden. House chips, tartar and asparagus.



Attribute to the lakes area culinary history. During its 35 yrs of operation, Kavanaugh's restaurant on Sylvan Lake was renowned for its wonderful walleye diner. In a weekend the restaurant would serve over 300 lbs of Walleye. The dinner was featured in many articles and received numerous awards. In the spirit of acknowledging the lakes area culinary expertise we proudly offer alike walleye dish that many in the area grew up with at Kavanaugh's resort.

★ Fan Favorite

GF All House Specialties Can Be Prepared Gluten Free

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness. All products based on availability. A 20% gratuity will be added to groups of 8 or more.



Wedding Venue
On-site Shuttle
Event Planning
Seasonal Events
Business Meetings
Catering On/Off Site
Parties & Celebrations



Hotel Lodging
A-Frame Cabin Rental
Executive Home Rental
Group Accomodations
Event Lodging Options
Conventient Location

Winter
2024/2025
MENU 15
Dine in or take out



Full Bar • Happy Hour
Chef Driven Menu
Group Seating
Live Music Events
Patio Seating / Private Patio
Self Serve Craft Beer Wall
Daily Features
Meat Raffles
Horse Races