

Robert's

KITCHEN + BAR

EST '56



SHAREABLES

ROBERT'S WINGS

Golden fried jumbo seasoned wings tossed in your choice of sauce: Buffalo, Asian Plum, Szechuan or Bourbon BBQ 12.79



BRISKET TACOS

Slow roasted, house smoked, hand pulled Angus beef, flour tortillas, cilantro lime slaw, corn salsa, cheddar jack cheese, green onion, chipotle crème, Robert's salsa 13.29

TAP ROOM SLIDERS

Three mini griddled Angus ground chuck patties, bacon onion jam, fontina cheese, Brioche buns 11.99

SESAME GRILLED BONES

House smoked baby back pork ribs, Szechuan BBQ sauce, Asian slaw, chile thread 14.59

THAI CHILE SHRIMP

Buttermilk marinated, hand breaded, golden fried black tiger shrimp, sweet Sriracha mango glaze, sesame slaw 15.99

TUNA TATAKI

Togarashi crusted sushi grade Ahi filet seared rare, sesame slaw, cucumbers, wasabi, crispy wontons 15.29

BOURBON BBQ'ED CHICKEN QUESADILLA

House-smoked chipotle marinated chicken, griddled flour tortilla, cheddar-jack cheese, green onions, fiesta salad, sour cream and salsa 12.29

BAVARIAN PRETZEL STICKS

Buttered, salted, oven toasted artisan bread sticks, Furious cheddar cheese sauce 10.99

CHICKEN TENDERS

Flash fried premium breaded chicken tenders, bourbon BBQ sauce 11.79

ROBERT'S NACHOS

White corn tortillas, cheddar-jack cheese, fiesta salad, green onions, sour cream, salsa. Choice of seasoned ground beef or smoked chicken 12.59

WALLEYE FINGERS

Buttermilk marinated freshwater spikes, lightly seasoned flash fried, shredded iceberg, lemon wedge, remoulade 12.79

CHIPS & SALSA

Lightly salted white corn tortilla chips and fresh Robert's salsa 6.99

MARGHERITA FLATBREAD

Fresh basil pesto, crispy cracker crust, sun roasted tomatoes, mozzarella and fontina cheese, balsamic glaze and parmesan 11.29



BBQ'ED CHICKEN FLATBREAD

Jack's cracker crust, bourbon BBQ sauce, house smoked chicken, bacon, mozzarella cheese, corn salsa, chipotle creme, green onions, parmesan and cheddar jack cheese 14.29

From The Grille

HOUSE SIRLOIN

Hand cut 8 oz. Certified Angus Beef® top sirloin, charbroiled, garlic buttered mushrooms, Robert's mashed potatoes 23.99

HONEY MUSTARD GRILLED SALMON

Peppercorn crusted charbroiled filet, wild rice pilaf, coriander roasted corn salsa 18.99

MEMPHIS GRILLED BONES

Dry rubbed house smoked premium baby back pork ribs, grille finished, bourbon BBQ, shoestring fries, slaw 17.99

ANGUS CENTER-CUT FILET

6 oz. hand seasoned charbroiled tenderloin filet, Robert's mashed potatoes, rosemary wild mushroom demi, bacon onion jam 28.99

FRENCH ONION STEAK

6 oz. Angus Vegas chuck steak, grilled crostini, caramelized onions, sherry rosemary jus, fontina cheese, shoestring fries 18.99

ADD-ONS

Cup of soup or house salad 3.29

Kitchen Classics

ROBERT'S MEATLOAF

Scratch made seasoned Certified Angus Beef ground chuck, slow roasted, grille finished, served with mashed potatoes, cabernet mushroom demi, grilled crostini, haystack onions 16.99



"SKINNY" CHICKEN

Herb grilled boneless chicken breast, olive oil seared vegetables, roasted tomatoes, honey balsamic drizzle 15.99

FISH & CHIPS

Golden fried beer battered cod, waffle fries, coleslaw, tartar sauce, lemon wedge, malt vinegar 15.99

BUTTERMILK FRIED SHRIMP

Marinated, hand breaded, flash fried jumbo shrimp, shoestring fries, slaw, lemon wedge, cocktail sauce 17.99



MAHI MAHI FISH TACOS

Cilantro-lime marinated charbroiled filet, flour tortillas, red cabbage slaw, corn salsa, cheddar-jack cheese, chipotle crème, salsa, wild rice pilaf 16.59

TERIYAKI CHICKEN BOWL

Marinated grilled boneless chicken breast, stir fried vegetables, sweet Asian plum sauce, wild rice pilaf, crispy wontons, green onions 15.99

CAMPFIRE WALLEYE

Golden fried hand battered freshwater filet, shoestring fries, coleslaw, lemon wedge, remoulade 17.99

SHRIMP TACOS

Lightly seasoned flash fried split shrimp, sweet chile glaze, flour tortillas, red cabbage slaw, cheddar-jack cheese, corn salsa, chipotle crème, wild rice pilaf 16.29

BURGER ROCKEFELLER

Served naked, garlic pepper seasoned charbroiled patty, braised spinach, zucchini, red pepper, mushrooms, sun roasted tomatoes, rosemary jus, fontina cheese, bacon onion jam 12.99

ADD-ONS

Cup of soup or house salad 3.29

SIDES

SEASONED TATER BARRELS 3.99 / 7.99

SHOESTRING FRENCH FRIES 3.99 / 7.99

WAFFLE FRIES 4.99 / 8.99

BISTRO KETTLE CHIPS 2.99

ZUCCHINI MEDLEY 6.99

ROBERTS SKIN-ON GARLIC MASHED POTATO 3.99

CAJUN SOUR CREAM 1.29

PASTAS



CAJUN CHICKEN FETTUCCINE

Marinated, grilled chicken breast, fresh sautéed mushrooms, imported pasta, Cajun cream sauce, parmesan and cheddar-Monterey cheese, green onions 17.59

SHRIMP SCAMPI FETTUCCINE

Sautéed split tailless black tiger shrimp, sundried tomatoes, imported pasta, garlic-lemon butter sauce, parmesan cheese 18.99

BAYOU PASTA TOSS

Imported pasta, herb grilled chicken, local smoked sausage, zucchini, mushrooms, red peppers, three pepper tomato sauce, parmesan cheese 18.99

SMOKEHOUSE MAC

Imported elbows, Surly cheese sauce, crispy chicken, bacon, fresh tomatoes, green onions, garlic bread crumbs, BBQ drizzle 17.59

All pastas served with butter griddled bread

ADD-ONS

Cup of soup or house salad 3.29

STARTER SALADS & SOUPS

CAESAR STARTER

Crisp romaine, tomato, black olive, garlic-anchovy dressing, herb croutons and parmesan cheese garnish 6.49

HOUSE

Fresh mixed greens, carrot, cucumber, tomato, red onion, herb croutons and your choice of dressing 6.49

MESCLUN FIELD GREENS

Wild greens mix, red onion, raisins, local bleu cheese, candied pecans and a balsamic vinaigrette 6.49

SOUP DU JOUR

Cup - 4.79 • Bowl - 6.49

CHICKEN WILD RICE

Cup - 4.79 • Bowl - 6.49

HOME STYLE CHILI

Cup - 5.99 • Bowl - 7.99

SOUP & SANDWICH

A delicious cup of homemade soup served with kettle chips and choice of a half Reuben or California Club sandwich 11.99 • Upgrade to a bowl - 2.59

SOUP & SALAD

A bowl of our delicious homemade soup served with a half Caesar or dinner salad and toasted baguette 12.59

We proudly prepare all of our soups in house! Our delicious chef-crafted dressings include: French, Thousand Island, Buttermilk Ranch, Bleu Cheese, Caesar, Key Lime Vinaigrette & Aged Balsamic Vinaigrette.

We also offer these lo-cal dressings: Italian, Ranch and Vinegar & Oil.

Craft Burgers

DOUBLE CHEESE

Swiss, American, fried onions, shredded lettuce, 1000 island dressing 10.99

ROASTED WILD MUSHROOM

Rosemary roasted wild mushrooms, Swiss cheese, garlic aioli, balsamic mesclun greens 10.99

SMOKE HAUS

Angus smoked brisket, caramelized onion, fontina cheese, garlic aioli 11.99



COWBOY

Cheddar cheese, smokehouse bacon, bourbon BBQ, haystack onions 12.49

BACON CHEESE

Cheddar cheese, smokehouse bacon 12.29

BBQ'ED BACON M & C

Cheddar cheese, smokehouse bacon, mac & cheese, BBQ sauce, garlic aioli, haystack onions 12.99

IMPOSSIBLE BURGER

Charbroiled revolutionary plant-based patty, balsamic mesclun greens, sun roasted tomato, telera roll 13.59

AMA BLEU

Faribault caves cheese, bacon onion jam, roasted tomato, garlic aioli, balsamic mesclun greens 11.99

CALIFORNIA

Lettuce, tomato, mayo 10.99
Add Swiss, American, cheddar, habanero-jack, Ama bleu, fontina cheese .79

Our craft burgers are all 6 oz. fresh *Certified Angus Beef*® chuck patty charbroiled to medium and served on a toasted brioche bun with your choice of kettle chips, French fries, tater barrels, or coleslaw. Substitute pre-packaged gluten free white bun for 1.99. Upgrade your burger side to fruit or waffle fries for 2.79.

Handhelds

CAJUN CHICKEN

Charbroiled, Cajun seasoned boneless chicken breast, cayenne pepper sauce, habanero-jack cheese, lettuce, tomato, grilled telera roll, bleu cheese dressing 13.99

WALLEYE TORTA

Hand battered fresh water filet, golden fried, grilled telera roll, avocado aioli, key lime mesclun greens, tomato, corn salsa, chipotle creme 15.99

HOUSE REUBEN

Local ale brined, slow roasted *Certified Angus Beef*® brisket, sauerkraut, 1000 island dressing, Swiss cheese, marbled rye 13.79

CAROLINA PULLED PORK

House smoked, dry rubbed, slow roasted local pork, bourbon BBQ sauce, coleslaw, haystack onions, brioche bun 11.99

CALIFORNIA CLUB

All-natural Applewood smoked turkey, smokehouse bacon, fontina cheese, lettuce, tomato, avocado aioli, grilled telera roll 12.99

FRENCH DIP

Thin sliced, slow roasted Angus beef, caramelized onions, Swiss cheese, roasted garlic aioli, butter toasted telera roll, rosemary au jus 14.99

MARY'S CHICKEN

Herb marinated charbroiled boneless chicken breast, honey mustard glazed, smokehouse bacon, swiss cheese, lettuce, tomato, grilled brioche roll 13.99

Served with kettle chips, French fries, tater barrels, Robert's mashed potatoes or coleslaw. Substitute pre-packaged gluten free white bun for 1.99. Upgrade to fruit or waffle fries for 2.79.

Entree Salads



PINA COLADA

Mixed greens, pineapple, Mandarin oranges, red peppers, spiked cashews, toasted coconut, creamy island dressing 11.49

HOUSE COBB

Mixed greens, hardboiled egg, black olives, fresh tomatoes, bacon, red onion, bleu cheese, fresh avocado, choice of dressing 11.49

RED ROCK CHOPPED

Mesclun greens, hardboiled egg, scallions, smokehouse bacon, local bleu cheese, avocado, corn and black bean salsa, key lime vinaigrette, white corn tortilla 11.49

BIG CAESAR

Crisp romaine, fresh tomatoes, black olives, ranch croutons, parmesan cheese, garlic anchovy dressing 11.49

MANDARIN TOSS

Mixed greens, slaw mix, raisins, cucumbers, oranges, avocado, sesame-ginger vinaigrette, wontons, spiked cashews, Szechuan drizzle 11.49

BERT'S MESCLUN

Mesclun greens, raisins, mandarin oranges, red onion, blue cheese, red peppers, wontons, candied pecans, balsamic vinaigrette 11.49

ENTREE SALADS SERVED WITH:

Crispy chicken 14.99
Grilled chicken 15.99
Sesame Ahi Tuna 17.59
Grilled salmon 18.99
Cowboy Vegas chuck strip steak 18.99
All-natural smoked turkey 14.99