



SHAREABLES

ROBERT’S WINGS

Golden fried jumbo seasoned wings tossed in your choice of sauce: Buffalo, Asian Plum, Szechuan, Memphis Dry Rub, Carolina Reaper Ranch or Bourbon BBQ 12.99



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 13.69

TAP ROOM SLIDERS

Three mini griddled Angus ground chuck patties, bacon onion jam, fontina cheese, Brioche buns 12.39

SZECHUAN BRUSSEL SPROUTS

Pan roasted shaved sprouts, pork belly, Ama bleu cheese, chile spiked soy sauce 14.99

THAI CHILE SHRIMP

Buttermilk marinated, hand breaded, golden fried black tiger shrimp, sweet Sriracha mango glaze, sesame slaw 16.29

TUNA TATAKI

Togarashi crusted sushi grade Ahi filet seared rare, sesame slaw, cucumbers, wasabi, crispy wontons 15.79

BOURBON BBQ’ED CHICKEN QUESADILLA

House-smoked chipotle marinated chicken, griddled flour tortilla, cheddar-jack cheese, green onions, fiesta salad, sour cream and salsa 12.69

BAVARIAN PRETZEL STICKS

Buttered, salted, oven toasted artisan bread sticks, Furious cheddar cheese sauce 11.29

CHICKEN TENDERS

Flash fried premium breaded chicken tenders, bourbon BBQ sauce 12.29

ROBERT’S NACHOS

White corn tortillas, cheddar-jack cheese, fiesta salad, green onions, sour cream, salsa. Choice of seasoned ground beef or smoked chicken 12.99

CAJUN STEAK BITES

Flash fried Angus steak tips, mushrooms, spinach, cajun cream sauce, Ama bleu cheese, haystack onions 14.99

CHIPS & SALSA

Lightly salted white corn tortilla chips and fresh Robert’s salsa 7.29

MARGHERITA FLATBREAD

Fresh basil pesto, crispy cracker crust, sun roasted tomatoes, mozzarella and fontina cheese, balsamic glaze and parmesan 11.59



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 14.49

From The Grille

HOUSE SIRLOIN

Hand cut Angus top sirloin, charbroiled, garlic buttered mushrooms, Robert’s mashed potatoes 10 oz. 24.99 6 oz. 18.99

HONEY MUSTARD GRILLED SALMON

Peppercorn crusted charbroiled filet, wild rice pilaf, coriander roasted corn salsa 19.59

MEMPHIS GRILLED BONES

Dry rubbed house smoked premium St. Louis pork ribs, grille finished, bourbon BBQ, shoestring fries, slaw 18.49

JACK AND COKE RIBEYE

Hand cut 12 oz. Angus steak, Robert’s mashed potatoes, haystack onions 28.99

ANGUS STEAK & ...

6 oz. charbroiled Angus sirloin paired with your choice of Almond walleye filet, deep fried shrimp or garlic parmesan shrimp, Robert’s mashed potatoes 28.99

ADD-ONS

Cup of soup or house salad 3.49

Kitchen Classics

ROBERT’S MEATLOAF

Scratch made seasoned Angus ground chuck, slow roasted, grille finished, served with mashed potatoes, cabernet mushroom demi, grilled crostini, haystack onions 17.49



“SKINNY” CHICKEN

Herb grilled boneless chicken breast, olive oil seared vegetables, roasted tomatoes, honey balsamic drizzle 16.49

FISH & CHIPS

Golden fried beer battered cod, waffle fries, coleslaw, tartar sauce, lemon wedge, malt vinegar 16.49

BUTTERMILK FRIED SHRIMP

Marinated, hand breaded, flash fried jumbo shrimp, shoestring fries, slaw, lemon wedge, cocktail sauce 18.49



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 17.29

TERIYAKI CHICKEN BOWL

Marinated grilled boneless chicken breast, stir fried vegetables, sweet Asian plum sauce, wild rice pilaf, crispy wontons, green onions 16.49

CAMPFIRE WALLEYE

Golden fried hand battered freshwater filet, shoestring fries, coleslaw, lemon wedge, remoulade 18.79

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 16.79

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 13.39

ALMOND WALLEYE

Lighted breaded pan seared fresh water filets, butter toasted almonds, Robert’s mashed potatoes, Asian seared zucchini 28.99

ADD-ONS

Cup of soup or house salad 3.49

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 18.29

SHRIMP SCAMPI FETTUCCINE
Sautéed split tailless black tiger shrimp, sundried tomatoes, imported pasta, garlic-lemon butter sauce, parmesan cheese 19.59

SMOKEHOUSE MAC
Imported elbows, Surly cheese sauce, crispy chicken, bacon, fresh tomatoes, green onions, garlic bread crumbs, BBQ drizzle 18.29

All pastas served with butter griddled bread

ADD-ONS

Cup of soup or house salad 3.49

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 - 5.29 • Bowl - 6.79

CHICKEN WILD RICE
Cup - 5.29 • Bowl - 6.79

HOME STYLE CHILI
Cup - 6.29 • Bowl - 8.49

SOUP & SANDWICH
A delicious cup of homemade soup served with kettle chips and choice of a half Reuben or California Club sandwich 12.39 • Upgrade to a bowl - 2.79

SOUP & SALAD
A bowl of our delicious homemade soup served with a half Caesar or dinner salad and toasted baguette 12.79

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 11.49

ROASTED WILD MUSHROOM
Rosemary roasted wild mushrooms, Swiss cheese, garlic aioli, balsamic mesclun greens 11.49

SMOKE HAUS
Angus smoked brisket, caramelized onion, fontina cheese, garlic aioli 12.49

COWBOY
Cheddar cheese, smokehouse bacon, bourbon BBQ, haystack onions 12.99

BACON CHEESE
Cheddar cheese, smokehouse bacon 12.79

BBQ’ED BACON M & C
Cheddar cheese, smokehouse bacon, mac & cheese, BBQ sauce, garlic aioli, haystack onions 13.49

BEYOND BURGER
Charbroiled revolutionary plant-based patty, balsamic mesclun greens, sun roasted tomato, telera roll 14.29

AMA BLEU
Faribault caves cheese, bacon onion jam, roasted tomato, garlic aioli, balsamic mesclun greens 12.49

CALIFORNIA
Lettuce, tomato, mayo 11.39
Add Swiss, American, cheddar, habenero-jack, Ama bleu, fontina cheese .99

Our craft burgers are all 6 oz. fresh Angus 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 14.39

WALLEYE TORTA
Hand battered fresh water filet, golden fried, grilled telera roll, avocado aioli, key lime mesclun greens, tomato, corn salsa, chipotle creme 16.49

HOUSE REUBEN
Local ale brined, slow roasted Angus brisket, sauerkraut, 1000 island dressing, Swiss cheese, marbled rye 14.29

CAROLINA PULLED PORK
House smoked, dry rubbed, slow roasted local pork, bourbon BBQ sauce, coleslaw, haystack onions, brioche bun 12.39

CALIFORNIA CLUB
All-natural Applewood smoked turkey, smokehouse bacon, fontina cheese, lettuce, tomato, avocado aioli, grilled telera roll 13.29

FRENCH DIP
Thin sliced, slow roasted Angus beef, caramelized onions, Swiss cheese, roasted garlic aioli, butter toasted telera roll, rosemary au jus 15.49

MARY’S CHICKEN
Herb marinated charbroiled boneless chicken breast, honey mustard glazed, smokehouse bacon, swiss cheese, lettuce, tomato, grilled brioche roll 14.49

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

PIÑA 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