

Muddy Waters Bar and Grill Dinner Menu



Appetizer

Ellsworth Cheese Curds\$10.95
With creamy garlic dressing or house tomato sauce

Portabella Caprese*\$11.95
Baked portabellas, topped with grape tomatoes, basil and fresh mozzarella, drizzled with extra virgin olive oil, on mixed greens

"Bite Me" Beef Tips**\$13.50
Cajun seasoned, seared and served with creamy horseradish sauce, or try Bearnaise, even better \$1.50 (After 5:00 only)

Leon's House Smoked Salmon*\$14.25
Served on a bed of mixed greens with garlic dill cream cheese and crostinis or gluten free crackers

Artichoke Spinach Dip\$11.95
Garlic cream sauce with smoked gouda cheese and fresh spinach, served with warm ciabatta bread, **extra loaf Add: \$2.25**

Baked Brie\$14.75
Wheel of Brie smothered in spinach, bacon & caramelized onion, wrapped in puff-pastry and baked till golden
Served with roasted garlic, apples, fruit spread and warm baguette

Chicken Wings\$13.95
One dozen - plain or tossed in BBQ, Thai, Jamaican, Korean, Three Rivers or Buffalo

"Thin Crust" Pizzas

Mediterranean\$16.75
Olive oil with balsamic vinegar, oven roasted tomatoes, shaved red onion, mozzarella and bleu cheese mix topped
with fresh basil and drizzled with a balsamic reduction Add Chicken \$3.00

"Big Meat"\$16.75
House tomato sauce, sausage, burger, pepperoni, green olives and mozzarella

Hot & Sweet Pizza\$16.75
House tomato sauce, loaded with pepperoni, pineapple and yellow banana peppers

Soups and Salads

Soup Du Jour cup \$3.50 bowl \$5.00

Side Salad* / Side Caesar Salad*\$5.95
Mixed greens with tomatoes, shaved red onion, house croutons and choice of dressing or
fresh romaine, classic caesar dressing, parmesan and housemade croutons

Muddy Waters*\$14.25
Mixed greens, bacon, cheese, eggs, avocado and thin sliced chicken breast

BB King*\$14.95
Sautéed shrimp, warm bacon pieces, almonds, peppers and shaved red onions with honey dijon dressing, on a bed of greens

Buddy Guy*/**\$14.95
Grilled sliced steak with bell peppers and onions, placed on a bed of greens and served with our house stone-ground mustard dressing

Koko Taylor*\$14.25
Southwest seasoned chicken breast placed on a bed of mixed greens with black beans, corn, shredded carrots, shredded cheddar cheese and
Cool Ranch Doritos served with our southwestern dressing on mixed greens

Classic Caesar Salad\$10.75
Fresh romaine, classic caesar dressing, parmesan and housemade croutons Add chicken or cajun chicken \$13.75
Add shrimp, **steak** or salmon \$15.75

Dressings - Creamy Garlic, Bleu, French, Thousand Island, Honey Dijon, fat-free Raspberry Vinaigrette, Southwest, Stone-Ground Mustard
and Caesar

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Entrées

All dinner Entrées include choice of fries, grilled red potatoes, house au gratins, hashbrowns, scallion Basmati rice, or vegetable du jour and coleslaw

Soup with entrée..... cup = \$3.00 bowl = \$5.00
Salad with entrée add \$5.00

Pork

BBQ Ribs or Spicy Korean* 1/2 \$19.95
House smoked and slow cooked baby back pork ribs, served with our house BBQ sauces on the side
or baked in our house Korean sauce full \$24.95

12 oz Bone-In Pork Chop..... \$19.95
A thick cut, bone-in pork chop, grilled and topped with an apple brandy glaze and a fresh sprig of rosemary

Seafood

Walleye Your Way – Choice of one of the Following..... \$25.95

Parmesan Crusted Sautéed and topped with browned butter, fresh tomatoes and basil

Sautéed Sautéed and topped with browned butter

Blackened Coated with Cajun seasoning and sautéed

Deep Fried Lightly breaded & fried till golden, served with our housemade tartar

Fish Platter*..... \$21.95
Icelandic cod baked in a wine-butter sauce* or lightly-breaded and deep fried, served with tartar and lemon

Salmon Envy..... \$26.95
Fresh Atlantic Salmon grilled and topped with microgreens and lobster meat, coated with our house-made Hollandaise

Jumbo Shrimp*..... \$27.95
Charbroiled with shell on and served with drawn butter*, baked in a white wine and garlic butter sauce, or lightly breaded and fried and served with our house tartar sauce and lemon

Scallops St. Croix..... market price
Sea Scallops sautéed and topped with bacon pieces and our house-made Hollandaise

Steaks

Upgrade any of your steaks to a Surf and Turf by adding 3 Large Shrimp (Charbroiled, Baked or Deep Fried) \$7.50
3 Seared Scallops (Plain or St Croix) \$9.75

Pepper Steak*/** \$24.95
Grilled to your liking and topped with a classic bearnaise sauce**

10 oz Sirloin..... \$26.95
Charbroiled to your specs with the highest quality Angus beef

10 oz Ribeye..... \$39.95
Charbroiled to your specs with the highest quality Angus beef

House-Smoked Prime Rib (Friday and Saturday only)** one size fits all \$32.95
Highest quality of prime rib lightly smoked and slow roasted, served with your choice of potato and vegetable du jour.

Pastas

Pastas served with grilled ciabatta bread

Alfredo or Marinara \$18.95
Penne noodles tossed in a homemade classic alfredo sauce or marinara, topped with parmesan
Add chicken \$24.95
Add shrimp or steak \$26.95

Cajun Penne Pasta** \$19.95
Chicken, Shrimp or Steak, dredged in cajun seasoning, sautéed with bell peppers and red onion, chicken \$25.95
tossed in a garlic cream sauce with your choice of chicken, steak or shrimp steak \$27.95
shrimp \$27.95

Burgers (Gluten free bun available, add \$1.95)

Served with fries, chips, or our southwest coleslaw

M.W. Burger** 1/3 lb. \$10.95
Fresh, never frozen, charbroiled to order, served on a grilled bun 2/3 lb. \$13.95
Add .50 for each: Lettuce, tomato, onion, mushrooms Add .75 for each: swiss, pepperjack, cheddar, american,
provolone or mozzarella Add 2.00 for each: Bleu cheese, bacon

California Burger**..... \$12.25
Fresh, never frozen, charbroiled to order, lettuce, tomato, onion and mayo 2/3 lb. \$15.25

*Muddy Waters serves food that may cause allergic reactions, including, but not limited to:
eggs, milk, seafood, shellfish, soy, peanuts, tree nuts, and wheat*

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

Muddy's does not guarantee any food to be "allergen-free"

**GLUTEN FREE ITEM **ITEM CONTAINS UNDERCOOKED INGREDIENTS*

While we do our best to prepare items without gluten, we cannot guarantee there will be no gluten interaction.