## Muddy Waters Bar and Grill Dinner Menu



Appetizers	
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 vir	
"Dita Ma" Poof Tine**	¢12.05
<b>"Bite Me" Beef Tips**</b>	\$1.00 (After 5:00 only)
	,
Leon's House Smoked Salmon*	
Served on a bed of mixed greens with garlic dill cream cheese and crostinis or gluten free cracke	
Artichoke Spinach Dip	
Garlic cream sauce with smoked gouda cheese and fresh spinach, served with warm ciabatta brea	ad, 2 - Ioaves Add: \$2.25
Baked Brie	\$14.75
Wheel of Brie smothered in spinach, bacon & carmelized onion, wrapped in puff-pastry and bake	•
Served with roasted garlic, apples and warm baguette	
Chicken Wings	\$13.95
One dozen - plain or tossed in BBQ, Thai, Jamaican, Korean, Three Rivers or buffalo	Ψ10.33
"Thin Crust" Pizzas	
Hun Crust Pizzas  Mediterranean	
Dlive oil with balsamic vinegar, oven roasted tomatoes, shaved red onion, mozzarella and bleu cl	•
with fresh basil and drizzled with a balsamic reduction	Add Chicken \$2.95
"Dia Moot"	¢16.75
<b>"Big Meat"</b> 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	
S 1 S.1.1.	
Soups and Salads	
Soup Du Jour	cup \$3.50 bowl \$5.00
Cido Colod* / Cido Conney Colod*	ΦΕ ΩΕ
Side Salad* / Side Caesar Salad*	
resh romaine, classic caesar dressing, parmesan and housemade croutons	
AA	040.05
<b>Muddy Waters*</b> Mixed greens, bacon, cheese, eggs, avocado and thin sliced chicken breast	\$13.95
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*	¢13.05
Southwest seasoned chicken breast placed on a bed of mixed greens with black beans, corn, shr	
shredded cheddar cheese and Cool Ranch Doritos served with our southwestern dressing on mix	
Evia Clanton**	ф1 F. О. F.
Eric Clapton**	
seared ahi tuna	seeing, toppod with ornoxon brodet or
Classic Caesar Salad Fresh romaine, classic caesar dressing, parmesan and housemade croutons	\$10.75 Add chicken or cajun chicken \$13.95
room romanio, olassio sassar urossing, parmosan and nousemade divutoris	Add shrimp, ahi tuna or salmon \$15.95
	riad diffinity, and talla of ballifold \$10.00

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

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## Entrées

Oilliees	
All dinner Entrées include choice of fries, grilled red potatoes, house au gratins, hashbrowns, scallion Basmati rice, or <b>Soup with entrée Salad with entrée</b>	$cup = \$3.00 \text{ bowl} = \$5.00$
Pork	
BBQ Ribs or Spicy Korean*	
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	
<b>12 oz Bone-In Pork Chop</b> A thick cut, bone-in pork chop, grilled and topped with an apple brandy glaze and a fresh sprig of rosemary	\$19.95
Seafood	
Walleye Your Way – Choice of one of the Following	\$25.95
<b>Parmesan Crusted</b> Sautéed and topped with browned butter, fresh tomatoes and basil <b>Sautéed</b> Sautéed and topped with browned butter	
<b>Blackened</b> Coated with Cajun seasoning and sautéed <b>Deep Fried</b> Lightly breaded & fried till golden, served with our housemade tartar	
Fish Platter*	¢21 Q5
celandic cod baked in a wine-butter sauce* or lightly-breaded and deep fried, served with tartar and lemon	Ψ21.00
Honey Garlic Glazed Salmon	\$26.95
Fresh Alaskan salmon filet, sautéed, coated with a honey garlic glaze	
<b>Jumbo Shrimp*</b> Charbroiled with shell on and served with drawn butter*, baked in a white wine and garlic butter sauce, or light served with our house tartar sauce and lemon	\$27.95 Iy breaded and fried and
<b>Scallops St. Croix</b> Sea Scallops sautéed and topped with bacon pieces and our house-made Hollandaise	market price
Steaks	
	allops (Plain or St Croix) \$9.75
<b>Pepper Steak*/**</b> Grilled to your liking and topped with a classic bearnaise sauce**	\$24.95
12 oz Sirloin	¢27 Q5
Charbroiled to your specs with the highest quality Angus beef	Ψ21.00
<b>10 oz Ribeye</b> Charbroiled to your specs with the highest quality Angus beef	\$39.95
St. Croix Beef Tournedos	\$45.95
Twin 4 oz. filets, grilled and placed on garlic croutons, and graced with our house bearnaise or hollandaise sau	
House-Smoked Prime Rib (Friday and Saturday only)**	one size fits all \$32.95 du jour.
Pastas	
Pastas served with grilled ciabatta bread	
Alfredo or Marinara Linguine	\$18.95\$18.95 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, ossed in a garlic cream sauce with your choice of chicken, steak or shrimp	chicken \$25.95 steak \$27.95 shrimp \$27.95
Burgers	·
Served with fries, chips, or our southwest coleslaw	
M.W. Burger**	1/3 lb. \$10.95
resh, never frozen, charbroiled to order, served on a grilled bun	2/3 lb. \$13.95
California Burger**	\$11.95
Fresh, never frozen, charbroiled to order, lettuce, tomato, onion and mayo	2/2 lb 01/1 0E

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