

APPETIZERS

LEON'S HOUSE SMOKED SALMON* \$15.00

Smoked in house and served on a bed of mixed greens with garlic dill cream cheese and crostinis or gluten free crackers

WINGS \$14.00

One dozen bone-in lightly breaded chicken wings - plain or tossed in your choice of sauce: BBQ, Thai, Jamaican, Three Rivers, Buffalo, or House Dry Rub

ELLSWORTH CHEESE CURDS \$11.00

Served with your choice of Muddy's signature Creamy Garlic dressing or house tomato sauce

VEGETABLE EGG ROLLS \$12.00

Three egg rolls, fried to a golden crisp, halved, and served with a hot & sweet mustard and sesame-soy dipping sauce

"BITE ME" BEEF TIPS* \$15.00

Seared steak bites coated in Cajun seasoning and served with a creamy horseradish sauce
- Add classic béarnaise: \$2

BAKED BRIE \$14.75

Wheel of Brie wrapped in a puff pastry, stuffed with spinach, bacon, caramelized onions and baked till golden brown. Served with roasted garlic, green apple, fruit spread and warm baguette

SPINACH & ARTICHOKE DIP \$13.00

Garlic cream sauce with smoked gouda cheese, and fresh spinach, served with warm ciabatta bread
- add extra loaf of ciabatta for \$2.25

PORTABELLA CAPRESE [GF] \$12.50

Roasted portobello mushrooms, topped with grape tomatoes, basil, fresh mozzarella, and drizzled with balsamic olive oil on a bed of mixed greens

THIN CRUST PIZZAS 12"

MEDITERRANEAN \$17.75

Olive oil with balsamic vinegar, oven roasted tomatoes, shaved red onion, mozzarella & bleu cheese mix, topped with fresh basil & drizzled with a balsamic reduction
- Add Chicken: \$4

"BIG MEAT" \$17.75

House tomato sauce, sausage, burger, pepperoni, green olives, and mozzarella

PEPPERONI \$15.00

House tomato sauce, pepperoni, parmesan, and mozzarella

SOUPS & SALADS

Dressings: House Made Creamy Garlic, Bleu Cheese, Thousand Island, Honey Dijon, Southwest, Stone-Ground Mustard: Fat-free Raspberry Vinaigrette, French, & Caesar

SOUP DU JOUR CUP: \$4 - BOWL \$6

SIDE SALAD / SIDE CAESAR SALAD \$6.00

BB KING SALAD [GF] \$16.00

Sautéed shrimp, bacon, almonds, bell peppers, shaved red onions, and placed on a bed of greens, Served with our honey Dijon dressing

MUDDY WATERS SALAD [GF] \$15.00

Sliced chicken breast, bacon, shredded cheddar cheese, eggs, avocado, and placed on a bed of mixed greens

KOKO TAYLOR SALAD [GF] \$15.00

Southwest seasoned chicken breast, black beans, corn, shredded carrots, shredded cheddar cheese, Cool Ranch Doritos, and placed on a bed of greens, served with our southwestern dressing

BUDDY GUY SALAD [GF]* \$16.00

Sliced grilled sirloin steak, bell peppers, onions, and placed on a bed of mixed greens, served with our stone-ground mustard dressing

CLASSIC CAESAR SALAD [GF] \$11.00

Fresh romaine, classic caesar dressing, parmesan, and croutons
- Add chicken breast or Cajun chicken - \$4.00

ENTRÉES

ALL DINNER ENTRÉES INCLUDE CHOICE OF HOUSE AU GRATINS, GRILLED RED POTATOES, FRIES, HASHBROWNS, SCALLION BASMATI RICE, OR VEGETABLE DU JOUR & COLESLAW

Soup With Entrée - Cup: \$3 | Bowl: \$5 || Salad With Entrée - \$5

■ PORK

BBQ RIBS

HALF: \$19.95 | FULL: \$24.95

House smoked and slow cooked baby back pork ribs, served with Muddy's signature BBQ sauces on the side

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

\$25.95

- Parmesan Crusted - Sautéed and topped with browned butter, fresh tomatoes, and basil
- Sautéed - Sautéed and topped with browned butter
- Deep Fried - Lightly breaded and fried until golden, served with house tartar

SALMON ENVY

\$26.95

Fresh Atlantic Salmon grilled and topped with microgreens and lobster meat, coated with house 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, fried, and served with house tartar sauce and lemon

SCALLOPS ST. CROIX

\$34.95

Sea scallops sautéed and topped with bacon pieces and house Hollandaise

■ STEAK

UPGRADE TO SURF & TURF BY ADDING ANY OF THE FOLLOWING:

3 large shrimp (charbroiled, baked, or deep fried): \$7.75 | 3 seared scallops (plain or St. Croix): \$11.25

10 OZ. SIRLOIN*

\$26.95

Charbroiled to your specs with the highest quality Angus beef

- Add classic béarnaise \$2

12 OZ. RIBEYE*

\$49.95

Charbroiled to your specs with the highest quality Angus beef

- Add classic béarnaise \$2

9 OZ. PEPPER STEAK*

\$24.95

Grilled to your liking and topped with a classic béarnaise sauce

HOUSE-SMOKED ONE SIZE PRIME* (FRIDAY & SATURDAY ONLY)

\$35.95

Highest grade of prime rib lightly smoked and slow roasted in house

PASTA

Served with grilled ciabatta bread

CAJUN PENNE PASTA*

\$20.95

Penne, sautéed bell peppers & red onion & tossed in a Muddy's signature Cajun garlic cream sauce

- Add Chicken: \$5 | Add Shrimp or Steak: \$8

ALFREDO OR MARINARA PENNE

\$19.95

Penne noodles tossed in house alfredo sauce, topped with parmesan and your choice of chicken, shrimp, or steak

- Add Chicken: \$5 | Add Shrimp or Steak: \$8

BURGERS

1/3 lb., fresh, never frozen, and served with your choice of fries, chips, Muddy's signature southwestern coleslaw, or cottage cheese. Gluten Free Bun add \$2 | Make it a double (2/3 lb.) add \$3.25

CLASSIC BURGER [GF]*

\$11.50

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, or avocado

CALIFORNIA BURGER [GF]*

\$13.00

Lettuce, tomato, raw onion, & mayo
- Add 75¢ for each: swiss, pepperjack, cheddar, American, provolone or mozzarella | Add \$2.00 for each: bleu cheese, bacon, or avocado

Patience is a Virtue

*ITEM CONTAINS UNDERCOOKED INGREDIENTS

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

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

Muddys cannot guarantee any food is free of allergens.

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