# THE REGATTA Since 2007

## Starters

	Blended Chickpeas and red peppers served with toasted pita bread, carrots and ce	lery.	12
STEAK BITES – Tender of	cuts of sirloin coated with our homemade chimichurri and served with southweste	rn ranch.	10
<b>POTATO SKINS</b> – Free cream and our homem	sh and crispy, these seasoned skins are topped with cheddar cheese and bacon. Se nade salsa.	rved with sour	10
GIANT PRETZEL – The s	ize of a steering wheel, served with white and yellow cheese sauce.		12
CHICKEN TENDERS – Di	pped in beer batter and fried golden brown. Served with ranch.		8
FISH TACOS – Three ha	ddock tacos, topped with lettuce, tomato, onions and cilantro.		11
CHEESE CURDS – Wisco	onsin curds lightly breaded and deep fried.		7
WINGS – Six crispy frie	d wings, tossed in BBQ or Buffalo sauce.		9
LOADED NACHOS – Tac Substitute pulled pork	o meat, onions, black olives, guacamole, and sour cream topped with cheese sauce for an additional \$2.	e. SM \$9/LG\$	512
QUESADILLAS – Grilled grilled steak for an add	chicken, jack cheese, green chilies, and red peppers, served with homemade salsa ditional \$5.	. Substitute	8
WALLEYE BITES - 602	z. of beer battered and deep-fried walleye. Cooked golden brown and served with	tartar sauce.	11
SPINACH ARTICHOKE DI with fried pita chips.	P – A blend of cream cheese, parmesan cheese, spinach and artichokes. Served	SMALL \$11/ LARGE \$	514
	Entrées		

## Entrées

(All entrées served with your choice of two side items)		
12 OZ. RIBEYE – Hand-cut in house, flame grilled, and cooked to your specification.	28	
E BABY BACK RIBS – Homemade, tender and full-flavored, these ribs are grilled to perfection and basted in our signature BBQ sauce.	HALF 20 / FULL 32	
SALMON – Atlantic farm-raised, seasoned and seared.	40Z. \$12 / 80Z. \$16	
10 OZ. SIRLOIN – Hand cut and flame grilled, and cooked to your specification.	18	
CHICKEN PICCATA – Grilled chicken breast with capers, lemon juice and olive oil. Substitute Salmon for an add	ditional \$3. 13	
12 OZ. NY STRIP – Hand cut, flame grilled and cooked to your specification.	25	
CRAB CAKES – Two 3oz. crab cakes made with cold water lobster and Snow Crab. These cakes are pan fried drizzled with our home-made remoulade sauce.	d and then 17	
SHRIMP – Six large fantail shrimp, lightly breaded and fried golden brown.	16	
WALLEYE – 8oz. cut, grilled or deep fried in our homemade beer batter.	16	

FISH AND CHIPS – Golden fried Haddock served with fries and coleslaw.

PORK CHOPS – Two 5oz. Iowa-raised boneless chops.

SMOTHERED CHICKEN – A freshly grilled chicken breast smothered in honey mustard, sautéed mushrooms, bacon, and a 15 blend of cheeses.

Sides

SMALL CAESAR SALAD	4	DINNER SALAD	4
FRENCH FRIES	3	WILD RICE	3
SWEET POTATO FRIES	4	COLESLAW	3
I BAKED BEANS	4	SEASONAL FRESH VEGGIES	4
BAKED POTATO – Available after 5pm	4	GARLIC MASHED POTATOES	4
SMOKED GOUDA MAC-N-CHEESE	5	TATER TOTS	3

#### (20% gratuity will be added to parties of 8 or more)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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#### Sandwiches

Substitute a plant based burger for an additional \$1 Add another beef patty to any burger for an additional \$5 All sandwiches served with fries

<b>TURKEY B.L.T. CROISSANT</b> – Sliced turkey breast, bacon, pepper jack cheese, avocado aioli, lettuce, tomato and onion on a golden croissant.	n
STORM LAKE DIP – Thin sliced roast beef piled high on a French roll with sautéed onions and Swiss cheese.	11
GRILLED CHICKEN – 6 oz. of grilled chicken breast served with lettuce, tomato and onion. Additional topping \$1.	11
BBQ BEEF BRISKET – Tender shredded brisket tossed in BBQ sauce and served on an Artisan bun.	13
RIBEYE STEAK SANDWICH – USDA Choice Ribeye, grilled to your specifications, and served on a toasted French roll.	18
CLUB SANDWICH – A classic deli sandwich with ham, turkey. bacon, lettuce, tomato, onion and mayonnaise.	11
CHICKEN SALAD CROISSANT – Roasted chicken, sour cream, cranberries, tarragon, salt and pepper on an golden croissant.	10
GRILLED REUBEN – Sliced corned-beef on grilled rye with sauerkraut, Swiss cheese, and 1000 Island Dressing.	11
BBQ PULLED PORK – 6oz. of homemade pulled pork, slathered in BBQ.	11
BUILD-YOUR-OWN-BURGER – 100% ground beef burger served with lettuce, tomato and onion and cooked to order. Additional toppings \$1. Add Bacon, Cheddar, Pepper Jack or Swiss cheeses, Guacamole, Sautéed Onions, Onion Rings, Fried Egg, Mac-N-Cheese or Fried Jalapenos.	11
TEXAS BURGER – 100% Beef burger with Cheddar cheese, Chipotle Ranch, and Onion Rings.	13
SOUTHERN KICK BURGER – 100% Ground Beef burger with Pepper Jack cheese, BBQ sauce, and fried jalapenos.	13

### Soup and Salad

POBLANO SOUP – A Regatta favorite. Fire-roasted Poblano peppers blended into a creamy soup.	CUP 4/ BOW	′L 5	
SOUP OF THE DAY – Made from scratch soups. Ask your server for today's choice.	CUP 4/ BOW	′L 5	
CLASSIC CAESAR – Romaine lettuce and croutons tossed in our homemade Caesar dressing. Add chicken \$3 / S Salmon \$6 / Steak \$6	hrimp \$4	8	
WEDCE SALAD – Crisp Iceberg Wedge covered in blue cheese dressing, bacon, grape tomatoes, chives, and blue crumbles. Add Chicken \$3/ Add Shrimp \$4/ Add Salmon \$6/ Add Steak \$6	e cheese	6	
<b>COUNTRY CHICKEN SALAD</b> – Grilled or deep-fried chicken on top of a bed of mixed greens, bacon, cheese, sliced tomatoes.	l egg, and	11	
<b>CARIBBEAN CHICKEN SALAD</b> – Grilled chicken with mixed greens, red peppers, dried cranberries, pineapple, orar raspberry vinaigrette.	nges, and a	11	
CHEF SALAD – Mixed greens with ham, turkey, sliced eggs, tomatoes, cucumbers, and cheddar cheese with you dressing.	ır choice of	10	
Pasta			
All Pastas served with your choice of Caesar salad or Mixed green salad			

FETTUCCINE ALFREDO – Served with Artisan bread. Add Chicken \$3/ Shrimp \$4/ Salmon \$6/ Sirloin \$6

CAJUN SAUSAGE CAVATAPPI – Sweet n' Spicy sausage tossed in cream sauce and pasta, served with artisan bread.

**VEGCIE PASTA** – Roasted garlic, red and green onions, red and green peppers, artichoke hearts and freshly diced tomatoes sautéed in olive oil, tossed in penne pasta and topped with parmesan cheese and parsley. Add Chicken \$3/ Shrimp \$4 / Salmon \$6/ Steak \$6

Drinks

PEPSI PRODUCTS	2.75	COFFEE	2.75
UNSWEETENED ICED TEA	2.75	SWEETENED ICED TEA	2.75
ΗΟΤ ΤΕΑ	2.75	HOT CHOCOLATE	2.75
ORANGE JUICE	3	APPLE JUICE	3
PINEAPPLE JUICE	3	TOMATO JUICE	3
MILK	SM 2 / LG 3	KIDS DRINKS	2

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