

ROGERS

Maynards

APPETIZERS

ROMAINE WRAPS 11.95

cashew chicken with water chestnuts

CHEESE CURDS 10.95

CABO STEAK QUESADILLAS 15.95

choice tenderloin, onions, peppers & mixed cheese - served with pico de gallo, seasoned sour cream & salsa

WINGS (TRADITIONAL OR BONELESS) 14.95

Buffalo • Szechuan • Dry Rub • Firecracker • BBQ

FIRECRACKER SHRIMP 11.95

crispy shrimp in a tangy chili sauce over a bed of shredded lettuce

STEAK BITES 15.95

over white rice with a side of our cayenne pepper sauce

WALLEYE FINGERS 16.95

ITALIAN WAFFLE FRIES 11.95

served with seasoned sour cream

FRIED MUSHROOMS 10.95

served with horsey sauce

BEEF NACHOS 14.95

served neat with all the fixings - add guac \$3

CAJUN TOTS 11.95

served with seasoned sour cream

AHI TUNA 12.95

pan seared rare ahi tuna with wasabi & pickled ginger

SZECHUAN SPICY GREEN BEANS 10.95

BURGERS

SERVED WITH CHIPS OR COLE SLAW
SUBSTITUTE WAFFLE FRIES OR SEASONAL FRUIT - ADD \$2

MR. JIMMY 13.95

ground chuck, cheddar & american cheese, fried onion, lettuce, tomato and special sauce

TEXAS TILLAMOOK BURGER 13.95

tillamook cheddar, smoked bacon and tangy bbq sauce

PB&J BURGER 13.95

pepper jack cheese, bacon, peanut butter and hatch chili jelly

LOW CARB BURGER - 8 OZ 13.95

ground chuck burger topped with portabella mushroom & bleu cheese crumbles served with a house salad - add a bun \$1

BLACK & BLEU BURGER 13.95

ground chuck burger rolled in cracked pepper topped with housemade bleu cheese dressing

PATTY MELT 13.95

ground chuck burger, choice of cheese, fried onions, on grilled pumpernickel bread

SALADS

FRANNIES CHICKEN SALAD 15.95

coconut crusted chicken breast, diced tomato, sliced egg, sliced avocado, artichokes, mixed cheese & honey mustard dressing

ASIAN CHICKEN SALAD 15.95

chopped iceberg & romaine, sesame dressing - topped with peapods, cucumber, carrots, cabbage, red peppers, wontons, and a teriyaki grilled chicken breast with a spicy peanut sauce

COBB SALAD 15.95

teriyaki grilled chicken breast, bleu cheese crumbles, bacon bits, sliced egg, diced tomato, black olives, green onions, sliced avocado also available buffalo style - choice of dressing

BLACKENED SALMON SALAD 22.95

blackened salmon, chopped iceberg & romaine, tomatoes, avocado, queso fresco, red pepper, scallions, corn, cilantro, cornbread croutons tossed in an avocado ranch dressing

SANDWICHES ETC.

SERVED WITH CHIPS OR COLE SLAW
SUBSTITUTE WAFFLE FRIES OR SEASONAL FRUIT - ADD \$2

CRANBERRY WILD RICE TURKEY MELT 14.95

turkey, bacon, swiss cheese, tomato & cranberry aioli on cranberry wild rice bread

FIRECRACKER SHRIMP TACOS 15.95

3 soft shells, cucumber salsa, slaw mix, mixed cheese, pico, lettuce, served with tortilla chips - add guac \$3

WALLEYE SANDWICH 15.95

tartar sauce, american cheese & shredded lettuce on a hoagie

MAYNARD'S CHICKEN SANDWICH 14.95

teriyaki grilled chicken breast, swiss cheese, hickory smoked bacon & mayo

POT ROAST FRENCH DIP 14.95

swiss cheese - served on grilled ciabatta with au jus

CHICKEN STRIPS 12.95

ranch, bbq or honey mustard also available buffalo style

TURKEY SWISS CLUBHOUSE 14.95

turkey, bacon, swiss cheese, lettuce, tomato & mayo on grilled ciabatta

BUFFALO CHICKEN WRAP 13.95

crispy buffalo chicken, bleu cheese crumbles, mixed cheese, celery, lettuce & ranch dressing

FIRECRACKER CHICKEN WRAP 13.95

crispy firecracker chicken, pico de gallo, mixed cheese, white rice & ranch dressing

CABO STEAK WRAP 14.95

choice tenderloin, pico de gallo, chipotle mayo, mixed cheese, white rice, onion & peppers

PASTRAMI REUBEN 14.95

pastrami, sauerkraut, swiss cheese & russian dressing on pumpernickel



GLUTEN SENSITIVE SPLIT PLATE CHARGE - \$1.75

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS,
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ROGERS

Maynards

SPECIALTY PLATES

11AM - 4PM SERVED WITH AMERICAN FRIES
AFTER 4PM SERVED WITH A BAKED POTATO

BABY BACK RIBS 26.95

full rack of our house smoked bbq ribs

SIRLOIN 20.95

8 oz - teriyaki or plain

CAJUN PORK CHOP  **ONE 17.95**
TWO 22.95

12 oz

bleu cheese crust - \$1.75 per chop

ORANGE HONEY GLAZED SALMON 21.95

9oz grilled atlantic salmon with a spicy orange honey glaze

BATTERED SHRIMP 21.95

hand battered jumbo shrimp served with cocktail sauce

PAN FRIED WALLEYE **ONE 19.95**
TWO 25.95

canadian walleye fried in cracker crumbs

also available broiled 

FISH & CHIPS 15.95

canadian walleye hand battered & fried served with waffle fries

DAILY SPECIALS

MONDAY • CHICKEN FAJITA • \$11.95

TUESDAY • SIRLOIN • \$14.95

WEDNESDAY • HALF PRICE BOTTLES OF WINE

THURSDAY • DATE NIGHT • \$40

**HAPPY HOUR
EVERYDAY!**

BAR & PATIO AREA ONLY

LIGHT MEALS

MIX & MATCH — PICK TWO FOR \$9.95

AVAILABLE 11AM-4PM

HALF TUNA SALAD SANDWICH

HALF TURKEY & SWISS

HALF CHICKEN SALAD SANDWICH

HOUSE SALAD

CUP OF SOUP

FRENCH ONION SOUP — ADD \$3

CAESAR SALAD — ADD \$2

HEALTHY...ISH

AHI TUNA POKE BOWL 15.95

marinated diced raw ahi tuna, avocado and cucumbers over jasmine rice topped with a thai chili vinegar sauce, toasted sesame seeds and scallions

THAI CHICKEN BOWL 14.95

sautéed peanut chicken, green onions, brown rice, cabbage, peapods, sesame dressing, red peppers & cashews

GRILLED SALMON - 6 OZ  15.95

served with a house salad or seasonal fruit

SKINNY CHICKEN  13.95

chicken sautéed in olive oil with green beans, roma tomatoes, avocado & feta cheese

CABO STEAK BOWL  15.95

choice tenderloin, pico de gallo, mixed cheese, jasmine rice, black beans, tortilla chips, fajita veggies & salsa

SAUTEE

SHRIMP SCAMPI 16.95

over linguini

CHICKEN STIR FRY 15.95

stir fry veggies, cantonese sauce, topped with cashews

BLACK & BLEU BEEF TIPS 15.95

blackened tenderloin, onions, mushrooms & cavatappi pasta in a cajun bleu cheese cream sauce

CAJUN CHICKEN FETTUCCINE ALFREDO 15.95

classic fettuccine alfredo topped with a cajun chicken breast - sub cajun fried shrimp \$4

SIDES

CAESAR SALAD 6.95

HOUSE SALAD 5.95

AMERICAN FRIES  3.95

WAFFLE FRIES 3.95

BROCCOLI  3.95

SEASONAL FRUIT  4.95

COLESLAW 3.95

CUP OF SOUP 4.95

BOWL OF SOUP 6.95

BOWL FRENCH ONION 7.95

BAKED POTATO (AFTER 4PM)  3.95

DESSERTS

SEASONAL CHEESECAKE 7.95

TOWER CHOCOLATE CAKE - FOR SHARING 12.95

CARROT CAKE - FOR SHARING 12.95



GLUTEN SENSITIVE

SPLIT PLATE CHARGE - \$1.75

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS