

APPETIZERS

ROMAINE WRAPS | 13.95

cashew chicken with water chestnuts

CHICKEN QUESADILLAS | 15.95

onions, peppers & cheddar jack cheese, served with pico de gallo, sour cream & salsa (add guac \$3)

WINGS (TRADITIONAL OR BONELESS) | 15.95

choice of buffalo, szechuan, dry rub, bbq or firecracker introducing our *general tso* sauce — a bold twist on a legendary flavor: sweet and spicy.

FIRECRACKER SHRIMP | 12.95

crispy shrimp in a tangy chili sauce over lettuce (sub white rice \$1)

WALLEYE FINGERS | 17.95

canadian walleye, hand-battered & fried, served with tartar sauce

ITALIAN WAFFLE FRIES | 13.95

served with seasoned sour cream

FRIED PICKLES | 11.95

served with ranch dressing

SZECHUAN SPICY GREEN BEANS | 11.95

with bacon & sesame seeds in szechuan sauce

NACHOS | 14.95

choice of chicken or beef, served neat with all the fixings (add guac \$3)

TUNA POKE WITH GUAC | 14.95

raw ahi tuna in ponzu marinade, with guac, sriracha aioli and cabbage with wontons chips

CHIPS & SALSA | 9.95

add guacamole \$3 · add chili con queso \$4.95

CHEESE CURDS | 11.95

served with house-made marinara

BURGERS

Our burgers are 100% ground chuck & served with chips or coleslaw, substitute waffle fries or seasonal fruit \$2

MR. JIMMY BURGER | 14.95

cheddar & american cheese, fried onions, lettuce, tomato & special sauce

TEXAS BACON BURGER | 14.95

cheddar cheese, four slices of smoked bacon, onion straws & tangy bbq sauce

BLACK & BLEU BURGER | 14.95

rolled in cracked pepper topped with house-made bleu cheese dressing

PATTY MELT | 14.95

sautéed onions, choice of cheese, served on marble rye

LOW CARB BURGER | 13.95

topped with portabella mushroom & bleu cheese crumbles, served with a house salad

substitute vegan beyond patty - \$2 substitute gluten-free bun - \$2

SALADS

FRANNIES CHICKEN SALAD | 15.95

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

ASIAN CHICKEN SALAD | 15.95

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

COBB SALAD | 15.95

teriyaki grilled chicken breast, bleu cheese crumbles, bacon, egg, tomato, black olives, green onions, avocado & choice of dressing (available buffalo style \$1)

CHICKEN CAPRESE STACK SALAD | 15.95 (3)

grilled chicken with heirloom tomatoes & fresh mozzarella, stacked & surrounded by mixed baby greens, balsamic vinaigrette & micro basil

HANDHELDS

Handhelds are served with chips or coleslaw, substitute waffle fries or seasonal fruit - \$2

CRANBERRY WILDRICE TURKEY MELT | 14.95

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

FIRECRACKER SHRIMP TACOS | 16.95

3 soft shells, cucumber salsa, cabbage, mixed cheese, pico de gallo & lettuce. served with tortilla chips (sub waffle fries \$1)

WALLEYE SANDWICH | 15.95

pan-fried walleye filet, tartar sauce, american cheese & shredded lettuce on a hoagie

POT ROAST FRENCH DIP | 16.95

slow-cooked pot roast with swiss cheese on grilled ciabatta, served with au jus

FRIED CHICKEN SANDWICH | 15.95

crispy fried chicken breast on a brioche bun with mayo, house-made pickles & lettuce (available buffalo style & topped with bleu cheese dressing \$1.50)

FISH & CHIPS | 16.95

canadian walleye, hand-battered, fried & served with tartar sauce & waffle fries

MAYNARDS CHICKEN SANDWICH | 14.95

teriyaki grilled chicken breast, swiss cheese, bacon, lettuce, tomato, onion & mayo

CHICKEN STRIPS | 13.95

served with choice of ranch, bbq or honey mustard (available buffalo style \$1)

BUFFALO CHICKEN WRAP | 14.95

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

TURKEY CLUBHOUSE | 14.95

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

FIRECRACKER CHICKEN WRAP | 14.95

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



SPECIALTY PLATES

Paired with your choice of any side

RIBEYE | 37.95

16 oz prime cut, bone-in ribeye

SMOKED RIBS HALF | 18.95 / FULL | 24.95

house-smoked & finished on the grill with bbq sauce

SIRLOIN | 22.95 (§)

8 oz - teriyaki or plain

CAJUN PORK CHOP (§) 1 CHOP | 17.95 / 2 CHOPS | 22.95

12 oz center cut duroc pork chop (add bleu cheese crust \$1.75 per chop)

BOWLS

substitute cauliflower rice \$2

AHI TUNA POKE BOWL | 15.95

diced ahi tuna in a ponzu marinade with avocado, cucumbers, edamame, house pickled jalapeños over white rice. served with thai chili mayo & sesame seeds

THAI CHICKEN BOWL | 15.95

sautéed peanut chicken, green onions, brown rice, sesame seeds, cabbage, pea pods, sesame dressing, red peppers & cashews

CHIPOTLE CHICKEN BOWL | 15.95

grilled fajita chicken, onions, peppers, pepitas, queso fresco, black beans, house pickled jalapeños & cabbage slaw mix over brown rice. served with guac & salsa verde

BEEF LO MEIN BOWL | 18.95

thinly sliced wagyu, broccoli, pea pods, red peppers & carrots tossed with lo mein noodles in a spicy orange thai chili sauce, topped with scallions & sesame seeds

BLACKENED SALMON BOWL | 18.95

6 oz blackened salmon over brown rice with avocado, cucumber, edamame, mangopineapple salsa, green onion, cilantro & sriracha aioli

LIGHT LUNCH

MIX & MATCH - PICK TWO FOR \$10.95 AVAILABLE 11AM - 4PM

half tuna salad sandwich half turkey & swiss sandwich half BLT sandwich cup of soup house salad cottage cheese caesar salad (add \$2) french onion soup (add \$3)

DAILY SPECIAL

MONDAY | CHICKEN FAJITAS | 11.95
TUESDAY | 8 OZ SIRLOIN | SPECIALTY PRICING

WEDNESDAY | HALF PRICE BOTTLES OF WINE

THURSDAY | **DATE NIGHT**HAPPY HOUR EVERYDAY | **BAR & PATIO AREA ONLY**

Split Plate Charge - \$1.75

BATTERED SHRIMP | 21.95

hand-battered jumbo shrimp, served with cocktail sauce

(also available broiled) 🛞

PAN FRIED WALLEYE 1 FILET | 19.95 / 2 FILETS | 25.95

canadian walleye fried in cracker crumbs (also available broiled)

ATLANTIC SALMON | 21.95

8 oz fresh atlantic salmon choice of pan-seared blackened or grilled spicy orange honey glaze

SAUTÉ

STEAK BITES | 17.95

lightly blackened choice beef tips over crispy onion straws, topped with red peppers & a side of creamy cayenne pepper sauce (sub steamed veggies \$3 or sub white rice \$1)

SKINNY CHICKEN | 15.95 (§)

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

SHRIMP SCAMPI | 16.95

jumbo & baby shrimp in a garlic white wine butter sauce with tomatoes & scallions over linguini

CHICKEN STIR FRY | 15.95

stir-fry veggies, cantonese sauce, over jasmine rice & topped with cashews (sub cauliflower rice \$2)

CAJUN CHICKEN FETTUCCINE ALFREDO | 15.95

classic fettuccine alfredo topped with cajun chicken breast (add mixed veggies \$2 | sub cajun shrimp \$4)

BLACK & BLEU CAVATAPPI | 16.95

blackened thinly sliced wagyu beef with onions, mushrooms & cavatappi noodles, tossed in a bleu cheese cream sauce

SIDES

SALAD | CAESAR | 7.95 | HOUSE | 6.95 SOUP OF THE DAY | CUP | 4.95 | BOWL | 6.95 FRENCH ONION SOUP | BOWL | 8.95

POTATOES | BAKED | 3.95 (a) AU GRATIN | 4.95

FRIES I WAFFLE I 4.95 AMERICAN I 4.95 (8)

RICE | WHITE | 4.95 BROWN | 4.95 CAULIFLOWER | 5.95

MIXED VEGGIES | 5.95 (§)

SEASONAL FRUIT | 5.95 (§)
COLESLAW | 4.95 (§)

COTTAGE CHEESE | 4.95

DESSERTS

SALTED CARAMEL CHEESECAKE | 7.95 (§)

TOWER CHOCOLATE CAKE | 13.95

TOWER CARROT CAKE | 14.95

CHEF'S CHOICE DESSERT | 9.95

MAYNARDS FAVORITES Gluten Sensitive Options

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

