



- **Grandma's Saloon & Grill**
612-340-0516 • Fax 612-340-1592
1810 Washington Avenue South • Mpls., MN 55454
- **Grandma's Saloon & Grill**
218-727-4192 • Fax 218-723-1986
522 Lake Avenue South • Duluth, MN 55802
- **Grandma's Saloon & Grill**
218-722-9313 • Fax 218-727-6599
2202 Maple Grove Road • Duluth, MN 55811
- **Grandma's Saloon & Grill**
218-628-7010 • Fax 218-624-4183
4602 Grand Avenue • Suite 960 • Duluth, MN 55807
- **Grandma's Saloon & Grill**
218-749-1960 • Fax 218-749-3241
1302 South 12th Avenue • Virginia, MN 55792

SIDE ORDERS

- SIDE CAESAR SALAD \$3.99
- SIDE SALAD \$3.79
- FRENCH FRIES \$3.49
- SIDE ORDER OF FRUIT \$3.49
- SAFFRON RICE \$3.99
- FRESH ITALIAN BREAD STICKS \$3.49
- JUMBO SAUTÉED MARINATED MUSHROOMS \$3.49
- WILD RICE WITH WHITE WINE MUSHROOM SAUCE \$3.99
- BAKED POTATO \$3.49

We fry with
Trans Fat Free Oil!

MEL-FRY

SOUPS

Add a side of warm breadsticks to your soup order for \$3.49

SOUP OF THE DAY

Chef's choice. Ask your server for today's selection.

Cup \$3.99 Bowl \$4.99

FAMOUS CHICKEN WILD RICE SOUP ... HOUSE SPECIALTY

Inspired by the hearty soups of the northwoods lumber camps, this soup blends juicy chicken chunks into Grandma's award-winning, rich and creamy, wild rice soup. Cup \$3.99 Bowl \$4.99

SOUTHWEST CHILI

Mild and hearty, our special blend of spices is combined with red beans, onions, tomatoes, green peppers, and ground beef. Topped with cheddar cheese. Cup \$3.99 Bowl \$4.99

FRENCH ONION SOUP GRATINÉE

Fresh-made French onion soup topped with toasted French bread and melted Swiss cheese. Crock \$5.49

APPETIZERS

It's always best to warm up before you dig in!

WING IT!

We do! That's why we offer plump and juicy, deep fried wings flavored with your choice of Grandma's own **Honey BBQ, Louisiana, or hot Buffalo** seasonings. Accompanied by crisp celery and carrot sticks with blue cheese dressing served in an onion ring. \$8.99

BONELESS CHICKEN WINGS

No bones about 'em ... these juicy chicken tenders are breaded, seasoned, and deep-fried with your choice of Grandma's own **Honey BBQ, Louisiana, or hot Buffalo** seasonings. Accompanied by crisp celery and carrot sticks with blue cheese dressing served in an onion ring. \$8.99

GRANDMA'S FAMOUS GOLDEN RINGS

It's no secret that many a gentleman lost his heart to Rosa. She would often be showered with expensive gold rings in an attempt to win her over. They are the inspiration for our award-winning rings today—sweet, colossal onions dipped in beer batter, coated in toasted bread crumbs and deep-fried to a golden brown. \$8.99 Small order \$6.99

WINGS & RINGS COMBO PLATTER

Our two best sellers, Golden Rings and Buffalo Chicken Wings with chunky blue cheese, give you a double taste sensation. \$9.79

BONELESS WINGS & RINGS COMBO PLATTER

This time it's Buffalo Boneless Wings and Golden Rings with chunky blue cheese. \$9.79

STUFFED WILD RICE MUSHROOMS ... HOUSE SPECIALTY

A gentleman's favorite. Large, fresh mushroom caps stuffed with wild rice and mornay sauce, then topped with a blend of cheddar and Monterey Jack cheese and baked until bubbly hot. \$8.99

LOTZARELLA

More is better. Lightly-breaded fingers of mozzarella cheese, seasoned and deep-fried to a golden brown. Served with a side of our fresh marinara sauce. \$7.99

BBQ QUESADILLAS

Inspired by friends who came from south of the border. A grilled flour tortilla stuffed with BBQ sauce, fresh cilantro, jalapeños, and a blend of cheddar and Jack cheese. Served with shredded lettuce, sour cream, and guacamole. \$8.49 **Make it a chicken quesadilla** \$9.49

WILD WALLEYE CAKES

A savory combination of fresh onions, celery, peppers, wild rice, and Canadian walleye pike combined into two delicious cakes, sautéed to golden brown perfection. Accompanied by a concassé of cucumber, carrot, and tomato in ginger-rice vinaigrette and a side of Grandma's Rosa's homemade tartar sauce. \$9.49

SALADS

All salads are served with a fresh-baked bread stick.

CAESAR'S SALAD

Not Julius. But it does rule! Crisp romaine lettuce tossed with Rosa's classic Caesar dressing, topped with herb croutons and Parmesan cheese. \$7.99

GRILLED CHICKEN CAESAR'S SALAD

Add chicken to our Caesar Salad and ... voilà! \$9.99
Smaller version \$7.99

MANDARIN CHICKEN SALAD

Your choice of char-grilled *or* sesame coated, deep-fried chicken breast placed atop a bed of romaine lettuce tossed with mandarin oranges, carrots, red cabbage, cucumber, water chestnuts, fried wonton strips, and toasted almonds in our signature sesame ginger dressing and topped with toasted sesame seeds. \$10.49 *Smaller version \$8.49*

ORIENTAL CHICKEN SALAD ... HOUSE SPECIALTY

Like many of the fine tapestries that adorned Grandma's boarding house, the original version of this recipe was imported from Rosa's favorite South Asian area, Bangkok. This flavorful salad features a plump breast of chicken coated with sesame seed breading and is served warm over a bed of mixed greens tossed in our ginger and rice wine vinaigrette, with toasted sesame seeds and fried wontons. \$9.99 *Smaller version \$7.99*

RASPBERRY CHICKEN SALAD

A plump boneless breast of chicken char-grilled and served warm over mixed greens and Roma tomatoes, tossed with our house-made raspberry vinaigrette and blue cheese crumbles. \$9.99

GREEK TO ME

The name says it all. This mountain of a salad is made up of diced turkey, cucumbers, red onions, carrots, tomatoes, and feta cheese, all tossed together with our house-made creamy kalamata olive vinaigrette. \$10.49
Smaller version \$7.99

SESAME CHICKEN SALAD

A plump chicken breast lightly coated with sesame seed breading, cooked to a golden brown, and served warm over a bed of mixed greens, topped with Parmesan cheese and herb croutons. Served with your choice of dressing. \$10.49

GRANDMA'S GREENERY

Grandma's version of the classic chef salad includes fresh seasonal greens topped with cucumber, shredded carrots, chopped tomatoes, julienne ham, turkey, Swiss and American cheese. Served with your choice of dressing. \$10.49

WALLEYE CAKE SALAD

Two of our savory wild walleye cakes served on a heaping mound of romaine lettuce with carrots, tomatoes, cucumbers, and fried wontons tossed with our ginger-rice vinaigrette. \$10.49

SANDWICHES

All served with crispy French fries except Monte and Chicken Caesar Wrap.

WALLEYE FILLET SANDWICH

Real Canadian northern walleye dipped in beer batter, breaded, and deep fried. Served on a buttered, toasted French roll with our sweet house-made tartar sauce, and lettuce and tomato. \$10.49

ULTIMATE EGG SALAD STACKER

A triple decker loaded with made-to-order egg salad, lettuce, and tomato on soft Vienna bread. Prefer it "old school" double-decker style? Ask your server. \$7.99
Club it up with thick-cut smokehouse bacon for an additional \$1.49

GODFATHER ... THE ORIGINAL

This two-fisted sandwich has been in the family for years. Thinly sliced roast beef stacked high on a French roll and served warm with our rich au jus for dipping. The Pope's favorite. \$8.99

They said the original couldn't be improved ...

Add sautéed mushrooms, onions, green peppers, and mozzarella cheese for \$1.00

DANTE'S INFERNO

This sandwich goes back to the beginning. It started out as a way to help folks stay warm during those cold winter nights. Today, it's enjoyed all year long! Lots of corned beef and pastrami smothered with melted Swiss, pepper cheese, and sliced sweet onions. Served on a buttered and toasted French roll lightly spread with mustard. \$9.99

STEAK CHEESE FRENCH ... HOUSE SPECIALTY

We actually found this recipe when we were going through some of Grandma's old valises. It was authored by a French immigrant from the East Coast. Grilled thick-sliced steak and mushrooms smothered with mozzarella, cheddar, and Philadelphia cream cheese on a French roll. \$9.99

CHICKEN CHEESE FRENCH

An exceptionally delicious variation of our Steak Cheese French. Sautéed chicken medallions and mushrooms smothered with mozzarella, cheddar, and Philadelphia cream cheese with green peppers and onions on a French roll. \$9.99

CHICKEN CAESAR WRAP

Grilled tender chicken and crisp, chopped romaine tossed with our Caesar dressing, seasoned croutons, and imported Parmesan cheese, wrapped in a flour tortilla. Served with a side of fresh fruit. \$7.99

BUFFALO CHICKEN SANDWICH ... HOT & SPICY

A lightly breaded chicken breast, deep-fried, tossed with Buffalo **HOT** sauce, and topped with chunky blue cheese dressing served on an old-fashioned toasted bun. Almost as spicy as Rosa herself. \$8.99

CALIFORNIA CHICKEN SANDWICH

A tender breast of chicken, grilled and topped with lettuce, tomato, and mayonnaise. Served on a fresh old-fashioned toasted bun. \$7.99
Club it up with thick-cut smokehouse bacon for an additional \$1.49

BACON CHICKEN SANDWICH

A tender breast of chicken, grilled and topped with thick-cut smokehouse bacon and mozzarella cheese. Served on a fresh old-fashioned toasted bun. \$8.99

HONEY MUSTARD CHICKEN SANDWICH

A grilled breast of chicken topped with lettuce, tomato, and Grandma's special honey mustard dressing. Served on our fresh old-fashioned toasted bun. \$7.99

ROSA 'N REUBEN

Thinly cut corned beef brisket, Swiss cheese, and caraway seasoned sauerkraut, piled on thick-cut rye bread, grilled and served with a side of Thousand Island dressing. \$8.99

SMOKED TURKEY CLUB SUB

Sliced smoked turkey breast, stacked high with thick-sliced smokehouse bacon, lettuce, tomato, and mayonnaise on a French roll. \$8.99

THE FULL MONTE

A show stopping triple-decker Monte Cristo featuring thinly sliced ham, smoked turkey, Swiss and American cheese, layered on Texas toast, breaded and deep-fried. Served with fresh fruit. \$9.49

Half Monte - (a smaller show!) \$7.49

BURGERS

(May we boldly suggest an old-fashioned malt to complement your selection? Grandma would have insisted.)

Our burgers are 100% USDA Choice ground beef and made the old-fashioned way... slow-cooked with grilled sweet onions. Served with pickle slices and crispy French fries (except for the Asian Un-Burger).
Lettuce and tomato available upon request.

TRICYCLE BURGER

Not ready to take off the training wheels? Our one-third pound all-beef patty topped with grilled onions and served on our toasted old-fashioned bun. \$7.49
Add thick-cut smokehouse bacon for an additional \$1.49

AMERICAN CLASSIC

Our all-beef patty topped with grilled onions and American cheese, served on an old-fashioned toasted bun. \$8.49

CALIFORNIA BURGER

Our all-beef patty topped with grilled onions and served on our toasted old-fashioned bun with lettuce, tomato, and mayonnaise. \$7.99
Add thick-cut smokehouse bacon for an additional \$1.49

MUSHROOM-SWISS

Sautéed mushrooms, grilled onions, and Swiss cheese piled high on our all-beef patty and served on our old-fashioned toasted bun. \$8.79

BACON AND CHEDDAR

Our all-beef patty topped with thick-cut smokehouse bacon strips, cheddar cheese, grilled onions, and served on an old-fashioned toasted bun. \$8.99

OUR FAMOUS BICYCLE BURGER ...

HOUSE SPECIALTY

Sometimes Grandma had to feed her customers on the go. This one seemed to do the trick. Two all-beef patties topped with grilled onions, sautéed mushrooms, mozzarella, cheddar, and American cheese. Served on our old-fashioned toasted bun. \$9.49

ASIAN UN-BURGER

We grill up a great tasting all-vegetable patty marinated with sesame-ginger sauce and top it with a mixture of fresh green onion and carrots. Served on an old fashioned bun with a side of fresh fruit. \$7.99

PASTA

All entrees served with a fresh-baked bread stick.

PENNE FROM HEAVEN

Your plate runneth over with flavor. Penne pasta blended with fresh basil, shaved garlic, cracked black pepper, crushed Roma tomatoes, and imported Parmesan. \$8.99

MARATHON SPAGHETTI

It is rumored that Grandma served the first ever U.S. Olympic marathon team this authentic Italian spaghetti featuring a zesty sauce with Italian sausage, tomatoes, peppers, onions, and mushrooms. Today, it is served exclusively in our restaurants and once a year to thousands of runners and friends during Duluth's famous Grandma's Marathon. Over one million served! \$8.99

Spaghetti with original recipe Brochi balls \$10.19

CLASSIC BAKED LASAGNA

It's classic because the recipe hasn't been altered (much) for 130 years! Fresh ricotta cheese, sautéed mushrooms, and hearty meat sauce, layered with pasta and topped with imported Parmesan and mozzarella cheese. \$9.99

THE SPICY ITALIAN

Saucy, spicy, and a little hot... all attributes that Rosa admired. Penne pasta tossed with our zesty pomodoro sauce, sautéed with spicy ground fennel sausage, and topped with imported Parmesan cheese. \$9.99

CHICKEN TETRAZZINI ... HOUSE SPECIALTY

Once reserved for only the prestigious underworld guest, this famous dish features breast of chicken sautéed and served over fettuccine, then topped with a rich mornay sauce with melted Parmesan and mozzarella cheese. Now available to everyone. \$11.49

CAJUN CHICKEN FETTUCINE

Medallions of chicken breast sautéed with andouille sausage, tomatoes, mushrooms, red onions, and tossed in a spicy Cajun cream sauce. \$11.49

ROSA'S STEAK STROGANOFF

Juicy morsels of USDA Choice sirloin steak sautéed with sweet onions, mushrooms, and our savory sour cream mushroom sauce. Served over a heaping portion of fettuccine and topped with a dollop of sour cream and diced Roma tomatoes. \$10.99

WILD RICE SPECIALTIES

All entrees served with a fresh-baked bread stick.

WILD MUSHROOM CHICKEN & VEGETABLE

We start with sautéed chicken breast medallions, tomatoes, red onions, red and green peppers, broccoli, carrots, and fresh sliced mushrooms – Whew! All this tossed with wild rice and white wine mushroom sauce. \$11.59

WILD CAJUN CHICKEN ... HOUSE SPECIALTY

Crazy, but true! Sautéed chicken breast medallions, andouille sausage, tomatoes, mushrooms, and red onions are tossed with a spicy Cajun cream sauce and wild rice. \$11.59

WILD CHICKEN TETRAZZINI

A sautéed breast of chicken served on a bed of wild rice, topped with rich mornay sauce, and smothered with melted mozzarella cheese. \$11.59

CHAR GRILL FAVORITES

Entrees served with salad, a fresh-baked bread stick, and your choice of garlic mashed potato, baked potato, crispy fries, wild or saffron rice.

THE CENTER CUT... HOUSE SPECIALTY

A classic, tender, char-grilled USDA Choice 10 oz. center cut sirloin served with one of Grandma's famous onion rings. \$15.99

RIBEYE, 16 OZ.

The reason cows were invented. Cut fresh from our prime, this USDA Choice steak is a house favorite. Topped with one of Grandma's famous onion rings. \$19.99

FILET MIGNON, 8 OZ.

It doesn't get any finer than this USDA Choice, close-trimmed, char-grilled, center cut tenderloin. In a word, it's perfect. Topped with one of Grandma's famous onion rings. \$24.99

GRILLED STEAK KABOB

A skewer of savory, USDA Choice sirloin steak, green pepper, and onions slathered in our world famous Miracle Marinade and char-grilled to your desired temperature. We suggest our savory saffron rice as an accompaniment. \$12.99

BBQ PORK RIBS – HALF RACK

This is a tribute to the cookouts made especially popular the summer of 1904. Char-grilled, hickory-smoked pork ribs, glazed with Grandma's original recipe BBQ sauce. \$14.99

Make it a full rack! \$20.99

GRILLED DOUBLE CHICKEN BREAST

Two plump marinated and char-grilled chicken breasts served with fresh seasonal vegetables. \$13.99

FROM SKY BLUE WATERS

All entrees served with a fresh-baked bread stick.

WALLEYE ALLA ROSA

A generous fillet of cold water Canadian walleye lightly coated with our special Cajun-seasoned flour and pan-fried in butter until golden and flaky. Served on a bed of savory saffron rice with a side of seasonal vegetables. \$13.19

WALLEYE "SHORE LUNCH" PLATTER

Real Canadian walleye fillet dipped in our beer batter, breaded, and deep fried until perfectly golden brown and crispy. Served on a bed of wild rice pilaf with a side of seasonal vegetables. \$13.19

WILD ALASKAN SALMON

Wild caught Alaskan salmon prepared your way: char-grilled, blackened, or try the Chef's special preparation for the day. Served with savory saffron rice and a side of seasonal vegetables. \$13.19

JUMBO BUTTERFLY SHRIMP

Six juicy jumbo shrimp are butterflied, seasoned, lightly breaded and fried until golden brown. Served with a side of seasonal vegetables and your choice of potato or rice. Choose between our top-secret recipe tartar or our signature cocktail sauces for dipping. \$13.19

ENTRÉE ENHANCEMENTS

Rosa always insisted that her girls accessorize – may we suggest ...

JUMBO MARINATED SAUTÉED MUSHROOMS- \$3.49

ADD THREE GULF SHRIMP- \$4.49

ADD A BEER BATTERED WALLEYE FILLET- \$6.99

LUNCH prices featured. Items and prices are subject to change without notice.

3/5/08 Mpls