

Appetizers

Seared Steak Tips - Seared steak tips* with sautéed red onions and portabella mushrooms, served with grilled Texas toast and our own house-made creamy, horseradish dipping sauce! \$10⁹⁹

Shrimp & Lobster Dip - Warm and cheesy spinach dip made right here with two favorites of the sea—shrimp and lobster! Served with grilled sour dough wedges \$11⁹⁹

Cheese Quesadilla - Grilled tomato-basil tortilla with cheese, lettuce, diced tomato and sour cream \$8⁹⁹ *Add chicken for \$2⁹⁹*

Shrimp Quesadilla - Grilled tomato-basil tortilla with tender grilled shrimp, cheese, lettuce, diced tomato and side of warm sweet & smoky BBQ sauce \$14⁹⁹

Stuffed Tator Tots - Jumbo-sized and stuffed with cheddar cheese, bacon and chives, served with ranch dipping sauce \$8⁹⁹

Chicken Tenderloins - Golden-fried and served with choice of dipping sauce: BBQ, buffalo, teriyaki, sweet chili or ranch \$8⁷⁹

Deep-Fried Breaded Pickle Spears - with our spicy dip \$8⁵⁹

Mozzarella Sticks - with warm marinara sauce \$8⁴⁹

Sweet Potato Fries - with our own spicy dip \$7⁴⁹

Onion Rings - beer battered and golden fried \$6⁹⁹

Appetizer Platter - 5 mini corn dogs, 3 fried pickles, onion rings, 3 stuffed tator tots and dipping sauce! \$16⁹⁹

Salads

All salad are served with a fresh-baked dinner roll

Steak Salad - Fresh-carved steak tips*, bleu cheese crumbles, red onions, cucumbers & sweet tomato's \$16⁹⁹

Salmon Salad - Flame-grilled and glazed salmon fillet with red onion, raisins, candied walnuts, bleu cheese crumbles, fresh cilantro and our sesame dressing \$14⁹⁹

Summer Berry Salad - Flame-grilled chicken breast, candied walnuts, strawberries, blueberries, provolone cheese and berry vinaigrette dressing \$13⁹⁹

Trapper Salad - Flame-grilled tender chicken breast, with red onion, raisins, candied walnuts, bleu cheese crumbles and our tangy vinaigrette dressing \$12⁹⁹

Chicken Bacon Ranch Salad - Tender flamed-grilled chicken, applewood bacon, shredded cheddar cheese & ranch \$12⁴⁹

Chicken Caesar Salad - Tender-grilled chicken breast, with sliced black olives, fresh shredded parmesan cheese and creamy caesar dressing \$11⁹⁹

Dressings: Ranch, French, Bleu Cheese, Thousand Island, Creamy Italian, Honey Mustard, Creamy Caesar, Tangy Vinaigrette, Raspberry Vinaigrette

Wraps

All wraps are served with chips and pickles

Buffalo Chicken Wrap - Crispy chicken tossed in buffalo sauce, with lettuce, celery, bleu cheese crumbles and dressing \$10⁹⁹

Trapper Wrap - Grilled chicken, lettuce, red onion, raisins, candied walnuts, and bleu cheese crumbles with our tangy vinaigrette dressing \$10⁹⁹

Chicken Bacon Ranch Wrap - Tender flamed-grilled chicken, applewood bacon, shredded cheddar cheese & ranch \$10⁹⁹

BLT Turkey Wrap - Grilled tender sliced turkey breast, applewood bacon, lettuce, tomato & mayo \$9⁹⁹

Sandwiches

All sandwiches are served with kettle chips and pickles

Chicken Western – Tender flame-grilled chicken breast, smothered with sweet and smoky BBQ sauce, cheddar cheese and 2 strips of applewood bacon \$12⁹⁹

Sweet & Spicy Chicken Fillet - Marinated flame-grilled chicken breast and pineapple ring topped with pepperjack cheese, fresh spinach leaves and Sweet Chili sauce \$11⁹⁹

The Bear Trap – Thin hand-sliced beef, melted pepperjack cheese, pickles, our made-from-scratch bistro sauce, sautéed onions & green peppers on a rustic roll \$12⁹⁹

Pete's French Dip – Thin hand-sliced beef, sautéed onions, fresh-sliced mushrooms, provolone cheese on a rustic roll with our homemade au jus for dipping! \$12⁹⁹

Philly Steak & Cheese – Hand-carved steak tips, provolone cheese, sautéed green peppers & onions on a rustic roll \$12⁴⁹

Pulled Pork - Our slow-roasted tender pulled pork with sweet & smoky BBQ sauce & grilled pineapple ring on a toasted bun \$12⁹⁹

Turkey Cranberry Wildrice - Slow-roasted, hand-carved turkey, bacon, melted provolone cheese on grilled cranberry wildrice bread with lettuce and our creamy cranberry sauce \$11⁹⁹

Turkey Bacon Melt - Hand-carved, roasted turkey, smoked bacon and provolone cheese piled on a toasted rustic roll \$10⁹⁹

Fish Sandwich - Three beer-battered pollock fillets layered on a toasted bun topped with lettuce and our own tartar sauce \$9⁹⁹

Burgers

All our burgers are hand-pattied, flame grilled and served with kettle chips and pickles

Patty Melt - Tender sautéed onions, layered with both swiss & cheddar cheese on grilled marble rye bread \$12⁴⁹

The Flamin' Lucy - Double smoked bacon, house buffalo sauce, topped with melted pepperjack, fried onions & blue cheese \$12⁴⁹

Steakhouse Con Spinachi - *Our signature burger!*

Served open face on Texas toast with our made-from-scratch gourmet spinach and onion parmesan topping and tender sautéed mushrooms \$12⁹⁹

The Western Burger - Smothered with sweet and smoky BBQ sauce, cheddar cheese and 2 strips of applewood bacon \$12⁹⁹

Mushroom and Swiss Burger - \$11⁹⁹

California Burger - lettuce, tomato & mayo \$10⁹⁹

POB* (Plain Old Burger) – \$9⁹⁹

Extras:

American, cheddar, pepperjack, provolone or swiss cheese .99¢
Applewood bacon \$1⁹⁹ • Coleslaw \$1⁹⁹ • Onion .49¢
Mushrooms .99¢ • Jalapenos .89¢ • Lettuce .49¢ • Tomato .49¢
Substitute an Impossible Burger Patty \$1

Substitute chips for: krinkle kut fries .99¢ • Onion rings \$3⁴⁹
Sweet potato fries \$2⁴⁹ • Baked potato \$1⁴⁹ • Rice Pilaf \$1⁹⁹
Garlic mashed potato \$1⁴⁹ • Cup of Soup \$2⁹⁹ • Salad \$3⁹⁹

Health advisory: consuming raw or undercooked meat may increase your risk of foodborne illness

Hot Hearty Meals

Open-Face Beef Sandwich - Open-faced steak sandwich, served on Texas toast with sautéed mushrooms and onions, beef gravy, creamy garlic mashed potatoes & coleslaw \$14⁹⁹

Open-Face Turkey Sandwich - Slow-roasted turkey served open face on bread, with mashed potatoes, gravy & coleslaw \$17⁹⁹

Homemade Meatloaf - Made-from-scratch meatloaf, served open face on bread with mashed potatoes, gravy & coleslaw \$10⁴⁹

Pasty - 15oz beef and pork pasty with carrots and potatoes in a warm flakey crust. Served with coleslaw \$10⁹⁹

Gravy available for additional charge

Pasta

Served with your choice of salad or coleslaw & dinner roll

Fettuccini Alfredo - Our Alfredo sauce is rich & creamy and made-from-scratch, served over Fettuccini noodles

Full \$12⁹⁹ • **Half** \$8⁹⁹

With tender-grilled Chicken Breast - **Full** \$16⁹⁹ • **Half** \$10⁹⁹

With 6 sautéed Jumbo Shrimp \$18⁹⁹

Steak Alfredo - Fettuccini noodles with our alfredo sauce, tender-flame steak tips with sautéed mushrooms and onions \$19⁹⁹

Alfredo Prima Vera - Fettuccini noodles with vegetables mixed in our rich & creamy made-from-scratch alfredo sauce \$14⁹⁹

Add chicken breast \$3⁹⁹ • Add shrimp \$5⁹⁹

Spaghetti - Served with your choice of side salad or coleslaw, 2 meatballs and fresh-baked dinner roll. **Full** \$12⁹⁹ • **Half** \$8⁹⁹

Chicken Parmesan - Golden-fried chicken tenderloins on top of spaghetti noodles with melted provolone cheese and spaghetti sauce. Served with your choice of side salad or coleslaw and fresh-baked dinner roll. **Full** \$15⁹⁹ • **Half** \$9⁹⁹

Plant-Based Vegan

We will do our very best to keep from cross-contaminating our plant-based, dairy-free, vegan items as much as possible, however, we are a steakhouse and our kitchen is not 100% vegan, plant-based, or dairy-free.

Vegan Chicken Tenders & Fries - Vegan air-fried breaded chicken tenders served with sweet & smoky BBQ dipping sauce and krinkle kut fries \$11⁹⁹ **Just tenders** \$8⁹⁹

Vegan Chicken Salad - Crisp salad greens, air-fried breaded vegan chicken tenders, topped with raisins, candied walnuts, red onions and raspberry vinaigrette dressing \$14⁹⁹

Vegan Cheeseburger - Impossible Burger served on an Artisan bun with lettuce, tomato & American cheese \$13⁴⁹

Vegan Mushroom & Swiss - Impossible Burger served on an Artisan with sautéed mushrooms and swiss style cheese \$13⁸⁹

Vegan Patty Melt - Impossible Burger cooked with onions, 2 dairy-free cheeses on toasted Artisan dairy-free bread \$13⁹⁹

Vegetarian

Cheese Quesadilla - \$8⁹⁹ **Impossible Burger Spinachi** - \$13⁹⁹

Hearty Grilled Cheese - Cranberry wildrice bread with Swiss and American cheeses, red onion, spinach and tomato \$10⁹⁹

Pastas served with salad or coleslaw & dinner roll

Fettuccini Alfredo - **Full** \$12⁹⁹ • **Half** \$8⁹⁹

Alfredo Prima Vera - \$14⁹⁹

Steak Dinners

Served with your choice of cup of soup, house salad, coleslaw or veggie, and your choice of potato: baked potato, garlic mashed potato, wild rice pilaf or krinkle-kut fries and fresh-baked dinner roll

Porterhouse - 20oz USDA Choice Beef* cooked to your liking. For serious steak lovers! \$34⁹⁹

Steakhouse Cut - 8 oz tender USDA choice beef top butt sirloin* cooked to your liking \$18⁹⁹

Our "Steak of the Week"

Ask about our featured hand-cut steak* of the week!

Steak Tip Skillet - Steak tips served with sautéed mushroom and onion gravy, mashed potatoes, vegetable medley & roll \$14⁹⁹

Extras

Load up potato with bacon & cheese \$1⁹⁹

Sautéed Mushrooms \$2⁴⁹ • Sautéed Onions \$2⁴⁹

4 Sautéed Garlic Butter Shrimp \$5⁹⁹

4 Breaded Butterflied Shrimp \$5⁹⁹

Rare: Red throughout, cool in the center

Medium Rare: Red center, outer pink, warm center

Medium: Pink throughout

Medium Well: Pink center, outer well done (brown)

Well: Browned throughout (allow extra time)

Extra Well: Browned throughout, burned on the outside

** This establishment is not responsible for customer requests of undercooked food. Health advisory: consuming raw or under-cooked meat or eggs may increase your risk of foodborne illness.*

Ribs & Chicken

Ribs served with your choice of cup of soup, house salad, coleslaw or veggie, and your choice of potato: baked potato, garlic mashed potato, wild rice pilaf or krinkle-kut fries and fresh-baked dinner roll

Ribs - Dry-rubbed and smoked with BBQ sauce.

Full Rack \$27⁹⁹ • **Half Rack** \$21⁹⁹

Ribs & Chicken Combo - 1/2 rack of dry-rubbed and smoked ribs with BBQ sauce with a flame-grilled chicken breast \$24⁹⁹

Chicken Breast Dinner - tender marinated, flame-grilled chicken breast, topped with sautéed mushrooms & melted swiss cheese served on a bed of wild rice pilaf with your choice of coleslaw or veggie and dinner roll \$16⁹⁹

Fish & Seafood

All dinners served on a bed of wild rice pilaf and come with your choice of soup, salad, coleslaw or veggie, and dinner roll

Walleye - Pan crusted walleye coated in our own toasted almond breading sided with house-made creamy lemon sauce \$19⁹⁹

Salmon Fillet - Flame grilled and glazed \$18⁴⁹

Garlic Shrimp - 8 jumbo sautéed in garlic butter \$21⁹⁹

Breaded Shrimp - 8 large breaded, golden-fried \$21⁹⁹

Pete's Pizzas

Chicken Bacon Ranch - Chicken, applewood bacon, ranch and mozzarella cheese \$23⁹⁹

Steakhouse Pizza - Steak tips, mushroom and onions over our spinach sauce \$24⁹⁹

Trapper Deluxe - Italian sausage, pepperoni, mushrooms, green pepper and onion \$21⁹⁹

Hawaiian Pig Roast - Pulled pork & pineapple over our mixture of Sweet Chili & pizza sauce, finished off with BBQ sauce \$27⁹⁹

Chicken Alfredo - Chicken, mushrooms, alfredo sauce \$21⁹⁹

Build Your Own!

12 inch \$14⁹⁹ includes 2 free toppings

16 inch \$18⁹⁹ includes 2 free toppings

Toppings: 12 inch \$1⁴⁹ each ~ 16 inch \$2²⁹ each

Pepperoni, sausage, chicken, applewood bacon, onion, mushroom, green pepper, black olives, green olives, jalapenos, tomato, extra cheese or extra sauce

BBQ Chicken Cauliflower Crust Pizza

Grilled chicken, red onions, BBQ sauce, bacon and shredded cheddar cheese atop our hearty cauliflower crust, baked and garnished with tomato and cilantro \$11⁹⁹

Shrimp & Lobster Pizza

Our cheesy dip with shrimp and lobster, spinach, red onions and shredded parmesan cheese on our hearty cauliflower crust, baked and garnished with diced tomatoes \$12⁹⁹

BYO Cauliflower Crust Pizza

Build your own! Includes 2 toppings-from the list above \$11⁹⁹

Please note: we do our very best to keep our indicated menu items as gluten-free as possible, however, our kitchen is not 100% gluten-free as flour may at times be present in the air. Please be aware of this if you have very high gluten intolerance.

Little Voyageurs

Spaghetti - Served with 1 meatball and dinner roll \$6⁹⁹

Chicken Parmesan - Golden-fried chicken tenderloin over spaghetti noodles with melted provolone cheese and spaghetti sauce & dinner roll \$6⁹⁹

Alfredo - Smaller portion of Fettuccini noodles smothered in our rich Alfredo sauce. Comes with dinner roll \$6⁴⁹

Add chicken breast \$2⁹⁹ • Add shrimp \$5⁹⁹

Macaroni & Cheese served with dinner roll \$5⁹⁹

2 Chicken Tenderloins with kettle chips or veggie* \$5⁹⁹

Mini Corndogs with kettle chips or veggie* \$5⁹⁹

Grilled Cheese with kettle chips or veggie* \$5⁹⁹

**Substitute krinkle-kut fries for .99¢*

Desserts

White Chocolate Raspberry Cake ~ Moist cake with white chocolate and raspberry swirled in it! \$5⁹⁹

Backwoods Turtle Cheesecake ~ Original New York cheese-cake with caramel, chocolate and glazed walnuts! \$5⁹⁹

Brownie Delight ~ Warm brownies, topped with ice cream, chocolate syrup, candied walnuts, whipped cream & cherry! \$5⁹⁹

Rootbeer Float ~ FroTop rootbeer from the keg with scoops of ice cream, whipped cream and a cherry on top! \$4⁹⁹

From Pete's Cellar

Red Wines - Chloe Cabernet, Pinot Noir, Menage A Trois Red Blend, House Cabernet, House Merlot

White Wines - Riesling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel

Drafts & Cider ~ Ask for a Pint or Tall 22oz!

Bell's Two-Hearted Ale, Blue Moon, Castle Danger Ode IPA, Castle Danger Cream Ale, Coors Light, Earthrider Double Stout, Michelob Golden Draft Light, Wyder's Pear Cider

Ask about our Seasonal Taps: Leine's Summer Shandy, Moose Lake Mango Blonde, Odell's Peach Crush, Sea Dog Blueberry Lager,

Bottle Beers: Alaska Amber, Budweiser, Bud Light, Bud Light Lime, Busch Light, Coors Light, Corona, Grain Belt Premium, Michelob Golden Draft Light, Michelob Ultra, Miller Lite, Pabst, O'Douls & O'Douls Amber

Ciders, Seltzer & Such: Angry Orchard Hard Cider, Ciderboys Strawberry Watermelon, Mike's Hard Black Cherry, Pabst Hard Coffee, Smirnoff Red, White & Berry Cooler, Bud Light Mango Seltzer, White Claw Black Cherry & Ruby Grapefruit Seltzer

Signature Cocktails

St. Louis River Tea ~ Jeremiah Weed sweet tea vodka, captain morgan gin, triple sec with splashes of sweet & sour and cola. *A cocktail created on the shores of the St. Louis River!*

Lavender Lemon Drop Martini ~ Absolute citrus vodka, lemonade and lavender syrup in a sugar rimmed glass! *Mrs. Pete always enjoyed this Summer refreshing treat!*

The Rainforest ~ Peach schnapps, raspberry vodka, malibu rum, sierra mist, with splashes of cranberry & pineapple juices *"A drink Pete found this specialty drink on his one and only trip to the Brazilian Rainforest"*

Pete's Pack Mule ~ Vodka, lime & ginger beer in a chilled 20oz copper mug, garnished with lime. *Named after Pete's trusted friend*

Mocktails (non-alcoholic)

Lavender Lemonade ~ Refreshing lemonade with lavender syrup and a splash of sierra mist over ice, garnished with lemon slice

Mock Mango Mule ~ Non-alcoholic ginger beer and mango juice served over ice and garnished with fresh lime slice

Mock Strawberry Spritzer ~ Ginger ale with pineapple juice and pureed strawberries over ice, garnished with orange slice

Mock Mango Delight ~ Sierra mist with mango and pineapple juices over ice, garnished with maraschino cherry and lime

Strawberry Lemonade ~ Lemonade with strawberry puree

Beverages & Cans

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Sierra Mist, Ginger Ale, Draught *Frostop*® Rootbeer served in a chilled mug, Black Unsweetened Tea, Strawberry Melon Tea, Raspberry Tea, Fruit Punch Gatorade, Lemonade, Pink Lemonade, Arnold Palmer, Milk, Chocolate Milk, Apple Juice, Hot Chocolate, Hot Tea, Coffee

Parties of 8 or more will have 18% gratuity added • Limited Menu June 2021r