

SAGAS
PRIMEHOUSE

TAPAS

SMALL PLATES

CHICKEN WING \$2.00

Beer battered wing. Available plain, BBQ, Tabasco, 5 spice, sticky plum, Thai peanut

FRIED PICKLES \$2.00

Tempura hot house pickle served with comeback sauce

WALLEYE BITES \$6.00

Battered walleye served with remoulade sauce

STUFFED MUSHROOMS \$3.00

Two (2) andouille stuffed cremini mushrooms

CHILI GARLIC GREEN BEANS \$4.00

Fresh green beans sautéed with chili garlic

LOBSTER CANAPE \$7.00

Two (2) lobster salad served on a cucumber

OYSTER (1/2 SHELL) \$3.00

Served with lemon and Tabasco

LAMB LOLLIPOP \$6.00

Seared lamb rib chop "candied" with a mint simple

PICKLED VEGGIE FLIGHT \$2.00

Plate of various house pickled veggies

MEATBALL & MARINARA \$3.00

One (1) large homemade meatball with marinara and Parmesan

COWBOY CANDY \$3.00

Two (2) stuffed jalapenos wrapped in bacon

BRAT \$6.00

Served with kraut and house mustard

FRIED CHEESE CURDS \$4.00

Beer battered Wisconsin white cheddar curds

MOONSHINER MUNCHIES

SAGAS' POUTINE \$13.00

Fries topped with white cheddar cheese curds and bacon gravy

LOADED POTATO SKINS \$10.00

Fried potato skins with sour cream, bacon, cheese, and chives

BBQ CHICKEN TATER NACHOS \$15.00

Fried potato skins topped with pickled jalapenos, red onions, olives, tomatoes, beer cheese, and BBQ pulled chicken

BOOTLEGGER PRETZEL \$6.00

Served with beer cheese or house mustard

CAJUN SWEET POTATO FRIES \$9.00

Tossed with Cajun seasoning and served with comeback sauce

PARM FRIES WITH GRAVY \$9.00

Tossed with Parmesan

SANDWICHES

SERVED WITH FRIES OR SWEET POTATO FRIES (+\$2.00)

FRENCH DIP

Shredded prime rib with Swiss cheese
| \$16.00

BAKKEN CHEESESTEAK

Shredded prime rib with grilled onions, peppers, mushrooms & smoked Gouda
| \$18.00

FRIED WALLEYE

Six oz beer battered walleye with pickled jalapeno and remoulade | \$13.00

"Frack-it" -Add crunchy potato chip topper to any sandwich - \$1.00

SIDES

POTATO

\$5 - Baked Potato, Baked Sweet Potato, Roasted Garlic Dill Mashed Potatoes, Garlic Roasted Red Potatoes

\$7 - Loaded Baked Potato

FRIES

\$4 - Fries

\$6 - Sweet Potato Fries

VEGETABLES

\$4 - Five Spice Carrots

\$5 - Green Beans, Roasted Beets, Sautéed Spinach

\$6 - Lemon Asparagus, Vegetable Medley

BURGER BAR

SERVED WITH FRIES OR SWEET POTATO FRIES (+\$2.00)

PROTEIN

BEEF - \$10

1/2 lb MT Branded Ground Beef

CHICKEN - \$10

Grilled Chicken Breast
Fried Chicken Breast

GARDEN - \$10

1/4 lb Garden Burger

ADD-ON

\$0.25 - Blackened \$6.00 - Extra Patty

TOPPINGS

TOPPINGS (Priced per individual item unless boxed)

\$1.00 - "Frack-it"

\$1.00 - Lettuce, Tomato, Onion, Pickles

\$1.50 - Pickled Red Onions, Pickled Jalapenos, Sauerkraut

\$2.00 - Sautéed Mushrooms, Grilled Onions, Grilled Peppers

\$2.50 - Bacon, Andouilli Sausage

EXTRAS

CHEESES

\$1.00 - Cheddar, Pepper Jack, Parmesan, Provolone, Beer Cheese, Swiss

\$1.50 - Fresh Mozzarella, Smoked Gouda, Bleu Cheese

SAUCES

\$0.00 - Ketchup, Mustard

\$0.75 - Chipotle Aioli, Comeback Sauce, Remoulade, Ranch

\$1.00 - House Mustard, House BBQ, Horseradish

\$1.25 - Marinara, White Gravy, Bacon Gravy

PRIMEHOUSE

SELECTIONS

STEAK

WITH CHOICE OF 2 SIDES

Our beef is locally sourced.

DENVER – 8 OZ

Center cut chuck | \$24.00

BUFFALO FLANK – 8 OZ

Sliced thin and served with BBQ sauce | \$26.00

FILET MIGNON – 8 OZ

Bacon wrapped tenderloin | \$38.00

NEW YORK STRIP – 16 OZ

\$40.00

RIBEYE – 16 OZ

\$43.00

PORTERHOUSE – 32 OZ

Includes tenderloin and New York | \$70.00

SURF AND TURF

8 oz. Denver and 4 oz. torsk | \$30.00

SEAFOOD

BLACKENED WALLEYE – 8 OZ

Blackened walleye served with sautéed spinach and roasted reds | \$24.00

TORSK – 8 OZ

A Scandinavian dish of a poached and broiled cod served with butter, roasted beets and a baked potato | \$20.00

KING SALMON – 8 OZ

Pan-seared on top of Sagas Country Baby Reds (with spinach, mushrooms, onions, tomatoes) with roasted garlic dill cream sauce | \$32.00

SCALLOPS

Five (5) pan seared scallops on roasted beet puree with candied lemon zest served with apple fennel salad | \$43.00

ANDOUILLE STUFFED LOBSTER TAIL

Served with baked sweet potato and lemon asparagus | \$45.00

SAFFRON BOUILLABAISSÉ

Clams, mussels, shrimp, cod, and salmon stewed in a classic saffron bouillabaisse served with crunchy bread and rouille | \$25.00

MORE

CHICKEN MARSALA

Half roasted chicken smothered in a mushroom marsala, served with roasted reds and green beans | \$22.00

ANGEL'S LEMON CHICKEN

Grilled 6 oz chicken breast topped with lemon beurre blanc served with asparagus and garlic roasted red potatoes | \$18.00

PORK SCHNITZEL

Covered in a creamy mustard sauce and served with fries and apple fennel slaw | \$19.00

BANGERS AND MASH

Two (2) Guinness brats with roasted garlic dill mashed potatoes and kraut served with house mustard | \$19.00

OSSO BUCCO

Cross-cut beef shank served atop mashed potatoes and sautéed spinach with cab demi | \$24.00

PESTO ENCRUSTED LAMB

Basil pesto encrusted lamb rack served atop mashed potatoes and sautéed spinach | \$45.00

EGGPLANT PARMESAN

Served with alfredo noodles and 5 spice carrots | \$18.00

WET RIBS 🍷

St. Louis ribs braised in our homemade BBQ sauce. Served with fries and apple fennel slaw

1/2 Rack (4 bone) | \$14.00

Full Rack (8 bone) | \$24.00

PASTA

SAGA'S STROGANOFF

Beef tips and mushrooms with fettuccine tossed with our creamy stroganoff sauce and topped with sour cream | \$22.00

SPAGHETTI

Two (2) of our classic large meatballs and homemade marinara tossed with spaghetti | \$20.00

BOURBON STREET 🍷

Chicken, shrimp, and andouille tossed with our spicy bourbon street pasta sauce and linguine | \$24.00

LOBSTER MAC

Smoked Gouda, cheddar and Gorgonzola along with bacon and lobster. Topped with seasoned bread crumbs and baked to perfection | \$24.00

THAI CHICKEN 🍷

Pulled chicken with roasted peppers tossed with Thai peanut sauce and fettuccine | \$18.00

GORGONZOLA SHRIMP SCAMPI

Six (6) large shrimp sautéed in a garlic lemon butter sauce tossed with spinach, tomatoes, Gorgonzola, and linguine | \$22.00

VEGETARIAN PESTO PENNE

Sautéed veggies tossed in a creamy pesto and penne with cherry tomatoes | \$14.00

Add pulled chicken – \$6

PRIME RIB

PRIME RIB

16 oz | \$45.00

Slow roasted in-house, served with au jus and choice of two sides.

Available on Friday and Saturday

ADD-ONS

\$3 – Grilled Onions

\$3 – Sautéed Mushrooms

\$6 – Pulled chicken

\$8 – Torsk (4 oz)

\$14 – Sautéed Shrimp (6)

\$26 – Scallops (3)

\$38 – Lemon Garlic Lobster Tail

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

SOUP & SALAD

Dressing options include ranch, French, Italian, blue cheese, Thousand Island.

FRENCH ONION SOUP | \$6.00

HOUSE

Small: \$6.00 | Large: \$10.00

WEDGE | \$8.00

Romaine heart

CAESAR

Small: \$6.00 | Large: \$10.00

Chopped romaine tossed with house Caesar, Parmesan, and croutons

WILTED SPINACH

Small: \$7.00 | Large: \$12.00

Warm bacon, vinaigrette, Gorgonzola & tomato

PICKLED BEET SALAD

Small: \$7.00 | Large: \$12.00

With farmer's cheese, raspberries, and honey

CAPRESE

 | \$9.00

Mixed greens tossed with basil pesto. Topped with Roma tomatoes and fresh mozzarella, dressed with olive oil and balsamic reduction

Add chicken - \$6.00

KIDS ITEMS

HOMEMADE MAC AND CHEESE | \$5.00

HAND-BREADED CHICKEN STRIPS AND FRIES | \$6.00

Three hand-breaded chicken strips served with fries

BUTTERED NOODLES WITH PARMESAN | \$5.00

Linguine noodles tossed with butter and Parmesan

KIDS DRINKS | \$2.00

Choice of Kids Milk or Pop

DESSERTS

**HOMEMADE APPLE CRISP WITH
VANILLA ICE CREAM**

\$7.00

ROYAL VANILLA CRÈME BRÛLÉE

\$7.00

SWEET POTATO BREAD PUDDING

\$7.00

REFRESHMENTS

Coke - \$3.25

Diet Coke - \$3.25

Mello Yellow - \$3.25

Sprite - \$3.25

Mr. Pibb - \$3.25

Root Beer - \$3.25

Coffee - \$2.00

BEERS & ALES

Alaskan Amber - \$5.00

Blue Moon - \$5.00

Budweiser - \$4.50

Bud Light - \$4.50

Bud Light Seltzer (*Variety*) - \$5.00

Bud Zero - \$4.50

Busch Light - \$4.50

Coors Light - \$4.50

Corona - \$5.00

Goose Island IPA - \$5.00

Mango Cart - \$6.00

Michelob Ultra - \$4.50

Miller Light - \$4.50

Modelos Especial - \$5.00

Modelos Negra - \$5.00

Pabst Blue Ribbon - \$4.50

Stella Artois - \$5.00