

SAGAS  
PRIMEHOUSE

# TAPAS

SMALL PLATES

## CHICKEN WING \$2.00

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

## FRIED PICKLES \$2.00

Tempura hot house pickle slices served with comeback sauce

## WALLEYE BITES\* \$6.00

Battered walleye served with remoulade sauce

## OYSTER (1/2 SHELL)\* \$3.00

Served with lemon and Tabasco

+\$0.50 Rockefeller Style

## 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

## LAMB LOLLIPOP\* \$7.00

Seared lamb rib chop "candied" with a mint simple

## STUFFED MUSHROOMS \$3.00

Two (2) andouille stuffed mushrooms

## FRIED DILLY BEANS \$4.00

Beer battered house pickled Dill green beans served with Chipotle aioli

## PICKLED VEGGIE FLIGHT \$2.00

Plate of various house pickled veggies

## MEATBALL & MARINARA \$3.00

One (1) large house-made 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 \$15.00

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 \$12.00

Tossed with Cajun seasoning and served with comeback sauce

## PARM FRIES WITH GRAVY \$10.00

Tossed with Parmesan

## SHRIMP COCKTAIL\* \$16.00

Six (6) shrimp with house cocktail sauce

## ONION RINGS \$12.00

Crispy thick cut beer battered onion rings

# 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 | \$15.00

## BBQ PULLED CHICKEN

Pulled chicken with house-made barbecue sauce, topped with apple fennel slaw and fried onions | \$16.00

# BASKETS

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

## CHICKEN STRIPS

Hand breaded chicken strips  
| \$15.00

## FISH AND CHIPS\*

Beer battered seasoned or plain walleye  
| \$23.00

# BURGER BAR

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

PROTEIN

## BEEF\* - \$12

1/2 lb MT Branded  
Ground Beef

## CHICKEN - \$12

Grilled Chicken Breast  
Fried Chicken Breast  
Buffalo Chicken Breast

## ADD-ON

\$0.50 - Blackened  
\$6.00 - Extra Patty

TOPPINGS

## TOPPINGS (Priced per individual item)

\$0.25 - Lettuce, Tomato, Onion, Pickles  
\$1.50 - Pickled Red Onions, Pickled Jalapenos, Sauerkraut  
\$2.00 - Sautéed Mushrooms, Grilled Onions, Grilled Peppers  
\$2.50 - Bacon

EXTRAS

## CHEESES

(Priced per individual item)

\$1.00 - Cheddar, Pepper Jack, Parmesan, Provolone, Beer Cheese, Swiss  
\$1.50 - Fresh Mozzarella, Smoked Gouda, Blue Cheese

## SAUCES

\$0.00 - Ketchup, Mustard  
\$0.75 - Chipotle Aioli, Comeback Sauce, Remoulade, Ranch  
\$1.00 - Au Jus, House Mustard, House BBQ, Horseradish  
\$1.25 - Marinara, White Gravy, Bacon Gravy

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

# PRIMEHOUSE

SELECTIONS

## STEAK

WITH CHOICE OF 2 SIDES

*Our beef is locally sourced from Montana Branded.*

### DENVER – 8 OZ\*

Center cut chuck | \$26.00

### BUFFALO FLANK – 8 OZ\*

Sliced thin and served with BBQ sauce | \$28.00

### FILET MIGNON – 8 OZ\*

Bacon wrapped tenderloin | \$40.00

### NEW YORK STRIP – 16 OZ\*

\$42.00

### RIBEYE – 16 OZ\*

\$45.00

### PORTERHOUSE – 32 OZ\*

Includes tenderloin and New York | \$75.00

### SURF AND TURF\*

8 oz. Denver and 4 oz. torsk | \$32.00

## SEAFOOD

### BLACKENED WALLEYE – 8 OZ\*

Blackened walleye served with sautéed spinach and roasted reds | \$26.00

### TORSK – 8 OZ\*

A Scandinavian dish of a poached and broiled cod served with butter, roasted beets and a baked potato | \$24.00

### SCALLOPS WITH PARMESAN

#### RISOTTO\*

Pan-seared scallops on top of parmesan risotto, sautéed spinach and crispy pancetta | \$45.00

### KING SALMON – 8 OZ\*

Pan-seared on top of Sagas Country Baby Reds (with spinach, mushrooms, onions, tomatoes) with roasted garlic dill cream sauce | \$34.00

### ANDOUILLE STUFFED LOBSTER TAIL\*

Served with baked sweet potato and lemon asparagus | \$50.00

### SAFFRON BOUILLABAISSE\*

Clams, mussels, shrimp, cod, and salmon stewed in a classic saffron bouillabaisse served with crunchy bread and rouille | \$27.00

## PASTA

### SAGA'S STROGANOFF\*

Beef tips and mushrooms with fettuccine tossed with our creamy stroganoff sauce and topped with sour cream | \$25.00

### SPAGHETTI

Two (2) of our classic large meatballs and house-made marinara tossed with spaghetti | \$22.00

### THAI CHICKEN 🍛

Pulled chicken with roasted peppers tossed with Thai peanut sauce and fettuccine | \$20.00

### LINGUINE ALA VONGOLE\*

Clam steamed in white lemon and butter sauce tossed with linguine, andouille, spinach, and cherry tomatoes | \$25.00

### BOURBON STREET\* 🍛

Chicken, shrimp, and andouille tossed with our spicy bourbon street pasta sauce and linguine | \$26.00

### CHICKEN & ANDOUILLE

#### ARRABBIATA

Pulled chicken and andouille cooked in a spicy red sauce tossed with penne pasta topped with shaved Parmesan | \$22.00

### GORGONZOLA SHRIMP SCAMPI\*

Six (6) large shrimp sautéed in a garlic lemon butter sauce tossed with spinach, tomatoes, Gorgonzola, and linguine | \$25.00

### LOBSTER MAC\*

Smoked Gouda, cheddar and Gorgonzola along with bacon and lobster. Topped with seasoned bread crumbs and baked to perfection | \$30.00

### FRIED CHICKEN MAC

Smoked Gouda, cheddar and Gorgonzola along with bacon and plain or buffalo chicken. Topped with seasoned bread crumbs and baked to perfection | \$25.00

## SPECIALS

### PRIME RIB\*

King Cut | \$45.00

Queen Cut | \$40.00

Q.C. & 1/2 lb of Snow Crab | \$55.00

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

### SNOW CRAB\*

1 lb Snow Crab with choice of two sides

\$40.00

Available on Friday and Saturday

## MORE

### CHICKEN MARSALA

Half roasted chicken smothered in a mushroom marsala, served with roasted reds and green beans | \$25.00

### ANGEL'S LEMON CHICKEN

Grilled chicken breasts topped with lemon beurre blanc served with asparagus and garlic roasted red potatoes | \$20.00

### 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 | \$28.00

### PESTO ENCRUSTED LAMB\*

Basil pesto encrusted lamb rack served atop mashed potatoes and sautéed spinach | \$48.00

### WET RIBS 🍷

St. Louis ribs braised in our house-made BBQ sauce.

Served with fries and apple fennel slaw

1/2 Rack (4 bone) | \$18.00

Full Rack (8 bone) | \$30.00

### ASPARAGUS RISSOTO WITH GRILLED

#### CHICKEN

Grilled chicken on top of creamy parmesan risotto, asparagus, and shaved parmesan | \$24.00

## ADD-ONS

\$3 – Grilled Onions

\$3 – Sautéed Mushrooms

\$6 – Grilled or Pulled Chicken

\$8 – Torsk (4 oz)\*

\$16 – Sautéed or Blackened Grilled Shrimp (6)\*

\$26 – Scallops (3)\*

\$43 – Lemon Garlic Lobster Tail\*

Friday & Saturday Only

\$20/\$35 – Crab Legs (1/2 or 1 lb)\*

## SOUP & SALAD

*Dressing options include ranch, French, Italian, blue cheese, Thousand Island, balsamic vinaigrette, balsamic and oil.*

**FRENCH ONION SOUP** | \$6.00

### HOUSE

*Small: \$6.00 | Large: \$10.00*

Mixed greens with cucumber, cherry tomatoes, pickled onions and carrots

**WEDGE** | \$8.00

Half a head of romaine topped with blue cheese, bacon, and tomatoes

### CAESAR

*Small: \$6.00 | Large: \$10.00*

Chopped romaine tossed with house Caesar, Parmesan, and croutons

### 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 tomatoes and fresh mozzarella, dressed with olive oil and balsamic reduction

### STRAWBERRY SPINACH SALAD

*Small: \$7.00 | Large: \$12.00*

Spiced pecans, dried cranberries, fresh strawberries, and red onions on a bed of spinach with raspberry champagne vinaigrette

*Add grilled chicken - \$6.00*

## KIDS AND SENIOR ITEMS

**KRAFT MAC AND CHEESE** | \$5.00

**HAND-BREADED CHICKEN STRIPS AND FRIES** | \$6.00

Two hand-breaded chicken strips served with fries

**KID'S SPAGHETTI** | \$8.00

One (1) of our classic large meatballs and house-made marinara tossed with spaghetti

**BUTTERED NOODLES WITH PARMESAN** | \$5.00

Linguine noodles tossed with butter and Parmesan

## SIDES

### STANDARD SIDES

\$4 – Fries, Five Spice Carrots

\$5 – Green Beans, Roasted Beets, Sautéed Spinach, Brussel Sprouts, Baked Potato, Baked Sweet Potato, Roasted Garlic Dill Mash Potatoes, Garlic Roasted Red Potatoes

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### PREMIUM SIDES (+\$2.00 for Entrees, for Mac & Cheese +\$3.00)

\$6 – Sweet Potato Fries,

\$7 – Lemon Asparagus

Loaded Mashed Potatoes (roasted garlic, butter, sour cream, cheese, bacon bits and chives)

Loaded Baked Potato (butter, sour cream, cheese, bacon bits and chives)

Loaded Baked Sweet Potato (honey butter, brown sugar, and toasted marshmallows)

\$8 – Baked Mac and Cheese

## DESSERTS

**HOUSEMADE APPLE CRISP WITH VANILLA ICE CREAM**

\$8.00

**CRÈME BRÛLÉE**

\$7.00

**SWEET POTATO BREAD PUDDING**

\$7.00

**CHOCOLATE ZABAGLIONE**

\$8.00

**CHEESECAKE**

\$10.00

## REFRESHMENTS

Coke – \$3.50

Diet Coke – \$3.50

Mello Yellow – \$3.50

Sprite – \$3.50

Mr. Pibb – \$3.50

Root Beer – \$3.50

Iced Tea – \$3.50

Lemonade – \$3.50

Coffee – \$2.00

### KIDS DRINKS

Milk – \$2.00

Apple Juice – \$2.00

Kid's Pop – \$2.00