

BREAKFAST

Classic Breakfast 10.95 GF
two fresh eggs, hickory smoked bacon, bistro potatoes, and homemade salsa; served with choice of toast

House Breakfast 12.95 GF
two fresh eggs served over kielbasa sausage, bistro potatoes, sauteed spinach and onions, and a side of homemade salsa; served with choice of toast
add a side of reindeer sausage 4.5

Park Breakfast 14.50 GF
two fresh eggs served over grilled asparagus, drizzled with hollandaise, with a side of bistro potatoes, grilled ham, and a side of homemade salsa; served with choice of toast

Lefse Scramble 12.95
bacon - ham - vegetarian
two eggs scrambled with fresh vegetables and wrapped in a warm potato lefse; served with salsa
add a side of reindeer sausage 4.5

Breakfast Sandwich 5.75 GF
scrambled eggs and cheddar cheese served on choice of grilled bread
add bacon, ham, or chicken 4

Finnish Traditional Breakfast 16.95 GF
smoked salmon lox, pickled herring, salami, egg, tomato, cucumber, swiss cheese, capers, cucumber dill sauce and homemade Finnish rye bread-- Finns love this breakfast!
large shareable platter 22.95

Chilled Finnish Delight 12.95
lightly toasted pita bread topped with cream cheese, smoked salmon lox, capers, and onions.

Finnish Oatcakes 9.95
cardamom-spiced buttermilk pancakes made with old fashioned oats, grilled golden brown, and served with homemade cinnamon butter and maple syrup
add a side of reindeer sausage 4.5

Pulla French Toast 10.95
our famous french toast is made from cardamom-raisin pulla bread with sliced almonds, drizzled in warm caramelized berries, topped with whipped cream
add a side of reindeer sausage 4.5

Old Fashioned Oatmeal 6.85
oats with berries
or brown sugar and raisins

Yogurt Parfait 6.50
greek vanilla yogurt with granola and berries

OMELETS

three fluffy eggs wrapped around your favorite fresh ingredients, served with choice of toast
add a side of reindeer sausage 4.5

Poro Reindeer Omelet 13.95 GF
reindeer sausage, swiss cheese, potato, onions, and spinach

Greek Omelet 11.95 GF
lamb meat, onions, roasted red peppers, and feta cheese, drizzled with our house cucumber dill sauce

Bistro Omelet 12.95 GF
braised pork, cabbage, onions, mushrooms, and herb cream cheese, drizzled with our house cucumber dill sauce

Farmer's Omelet 11.95 GF
ham, cheddar, mushrooms, onion, red pepper, spinach, and potatoes

Vegetable Omelet 10.95 GF
onions, roasted red peppers, tomato, and cheddar

DAILY QUICHE

light and cheesy eggs in a buttery crust; served with fresh greens
add a cup of soup 4

Ham and Cheddar 9.50

Turkey and Artichoke 9.50

Mushroom and Swiss 9.50

Broccoli and Cheddar 9.50

Reindeer and Potato 10.95

Salmon and Asparagus 10.95

SALADS

House Salad 12.95 GF
grilled chicken breast and warm sliced apples on a bed of spinach, dressed with caramelized berries and topped with toased walnuts and blue cheese crumbles

Coconut Chicken Salad 12.95
crispy and tender coconut chicken, mandarin oranges, onion and red pepper on a bed of fresh spinach; poppy seed dressing on the side

Spicy Salmon Ceasar Salad 14.95 GF
grilled salmon, tomatoes, and parmesan chips on a bed of spinach; ceasar dressing on the side

Strawberry Chicken Salad 12.95 GF
grilled chicken breast, strawberries, and red onions on a bed of spinach and topped with toasted pistachios and blue cheese crumbles; poppy seed dressing on the side

Beet and Bacon Salad 9.95 GF
sliced beets, smoked bacon, and feta cheese on a bed of mixed greens; tossed in greek dressing
add a cup of soup 4

Bistro Salad half 7.95 full 9.95 GF
garden - greek - BLT
choice of salad and dressing:
- house cucumber dill - greek - ranch
- ceasar - poppy seed - thousand island
- fat-free raspberry vinaigrette
- balsamic and basil vinaigrette
add grilled chicken 4 **add gyro meat** 4.5
add grilled salmon 7

SOUPS

served with a roll

cup 4.95 **bowl** 5.95 GF

EVERY **Tomato Basil**
DAY: **Butternut Squash**
plus

MON: **Chicken Wild Rice**

TUES: **Beef Borsht**

WED: **Potato Dill**

THURS: **Chicken Chili**

FRI: **Chicken Vegetable**

SAT: **Kielbasa with Kraut**

SUN: **Split Pea with Ham**

add a cup to any entree 4
take home a quart 9.95

COMBOS

choose two 9.95 GF
choose three 12.95 GF

- half garden salad
- half bistro sandwich
- cup of soup

SANDWICHES

all full sandwiches served with fresh greens

Famous Walnut Burger 10.95
seared vegetarian burger made from walnuts, cheddar, roasted garlic and a delicious blend of spices, topped with hummus, mixed greens, red onion and tomato; served on a toasted honey wheat roll

Salmon Burger 12.95
seasoned salmon and herb burger topped with creamy homemade coleslaw; served on a toasted honey wheat roll

Caprese Sandwich 12.95 GF
juicy tomato, fresh mozzarella, and basil pesto on a toasted french baguette, topped with a balsamic vinegar glaze and fresh greens
add a cup of soup 4

Braised Pork Sandwich 11.95 GF
slow braised pork, sauteed cabbage, onions, and swiss cheese on two slices of open-faced toast; served with a side of thousand island dressing

BBQ Pulled Pork Sandwich 12.95 GF
zesty pulled BBQ pork, onions, and mushrooms on choice of grilled toast; served with a side of barbeque sauce

Bistro Sandwich or Wrap
premium options 10.95 GF
topped with lettuce, tomato, and onion; grilled on choice of bread
- ham and cheese - chicken ceasar - BLT
- turkey and swiss - turkey and artichoke
vegetarian options 9.95 GF
grilled on choice of bread
- grilled cheese - veggie and hummus
half sandwich with no side 4.95 GF

KIDS MENU and activity set available-- see cashier for more details!

GF - gluten-free option available on request; an upcharge may apply

ENTREES

Finnish Beef Pasty 11.95
light and flaky pastry filled with beef tenderloin, carrots, potatoes, rutabaga, and onions and baked golden brown; served with our house cucumber dill sauce and a side of tossed greens
top with a fried egg 1.85

Stuffed Cabbage Rolls 12.95 GF
cabbage stuffed with ground beef, pork, and rice; smothered with our homemade red sauce
add real mashed potatoes 4

Daily Fish Special GF
salmon 15.95 **tilapia** 13.95
fresh fish grilled to perfection; served with homemade mashed potatoes, sauteed spinach, and grilled seasonal vegetables

Lefse Dinner
salmon 14.95 **chicken** 12.95
salmon or chicken, spinach, red pepper, and onions wrapped in a traditional warm potato lefse; served with our house cucumber dill sauce
add a cup of soup 4

Finnish Meatballs 14.95
tender seasoned elk meatballs in a stroganoff-style brown gravy over creamy mashed potatoes

Lamb Gyro 10.95
juicy thick sliced seasoned lamb with cucumbers, tomatoes, lettuce, and onion on a warm pita; topped with feta cheese and our house cucumber dill sauce

Premium Bistro Tacos
salmon 14.95 **pork or tilapia** 13.95
three hearty tacos filled with choice of meat, our fresh home made mango salsa, cheddar cheese and lettuce; served with a side of sour cream
add guacamole 2.00

Spicy Quesadilla GF
chicken or pork 13.95 **veggie** 12.95
choice of seasoned chicken, pork or veggies, two cheeses and fresh pico de gallo inside a 12 inch tortilla; served with a side of sour cream
spicy chipotle sauce by request

Karelian Piiraka 14.95
crispy rye crust stuffed with creamy potatoes and topped with traditional egg butter; served with grilled asparagus, fresh tossed greens, and a side of our house cucumber dill sauce
add reindeer sausage 4.5

FLATBREAD PIZZAS

please allow 15+ minutes to bake fresh to your order
substitute gluten-free crust 2.95

Hungry Finn 16.95 GF
italian sausage, pepperoni, salami, mushrooms, mozzarella, parmesan, and blue chesse crumbles on our homemad red sauce
add kielbasa 4 **add reindeer sausage** 4.5

Baltic Special 15.95 GF
kielbasa, pepperoni, mushrooms, onions, black olives, sauteed garlic, and mozzarella on our homemade red sauce

The Favorite 15.95 GF
chicken, bacon, onions, mushrooms, cheddar, and mozzarella on a creamy ranch sauce

Baked Potato 13.95 GF
pizza crust smothered with garlic mashed potatoes and topped with onions, cheddar cheese, and bacon; served with sour cream
add extra bacon or grilled chicken 4

Mediterranean 13.95 GF
spinach, tomatoes, feta, kalamata olives, artichoke hearts, onions, oregano, garlic, and mozzarella on basil pesto sauce
add grilled chicken 4 **add gyro meat** 4.5

Vegetable 12.95 GF
tomatoes, mushrooms, red peppers, onions, black olives, and mozzarella on basil pesto or our homemade red sauce

SIDES

Reindeer Sausage 4.50* / 6.25

Coconut Chicken 5.00* / 5.95

Grilled Chicken 4.00* / 4.95

Smoked Bacon 4.00* / 4.95

Lamb Gyro Meat 4.50* / 5.95

Kielbasa Sausage 4.00* / 4.95

Grilled Tilapia 6.00* / 6.95

Grilled Salmon 7.00* / 8.95

Pickled Herring 4.50

Smoked Salmon Lox 7.25

Fresh Greens 4.00*

Single Karelian Piirakka 6.25

Bistro Potatoes 4.00

Mashed Potatoes 4.00

Side Toast 2.75

Side Egg 1.85

Side Finnish Rye 2.75

Fresh Cold Beets 3.00

Mandarin Oranges 2.00

Strawberry Slices 2.00

Carrots and Hummus 3.00

Pita and Hummus 5.00

Hollandaise Sauce 1.75

Real Maple Syrup 1.50

Sour Cream 1.00

Peanut Butter 1.00

Any Dressing 0.50

Guacamole 2.00

Lefse 5-pack 12.95

Dill Dressing
8 oz. 4.95
16 oz. 7.95
quart 12.95

* discounted price available with purchase of an entree

BEVERAGES

Coke - Diet Coke - Sprite 2.00

Lemon Pellegrino Can 3.00

Plain Pellegrino Bottle 3.50

Apple Juice - Orange Juice 3.50

Main Root Specialty Soda 3.50
root beer - mandarin - blueberry - ginger

BEER

Keweenaw Pick Axe Blonde 5.00
ABV: 5.0% | IBU: 12

Six Point Sweet Action 5.25
ABV: 5.2% | IBU: 34

Bull Falls Nut Brown Ale 5.75
ABV: 6.3% | IBU: 25.9

Glutenberg Blonde Ale 6.25
ABV: 4.5% | IBU: 15

Clown Shoes Galactica IPA 5.75
ABV: 8.0% | IBU: 86

Millstream Back Road Stout 5.00
ABV: 6.7% | IBU: 22

Blacklist Classic Wit 4.50
ABV: 5.5%

Alesmith IPA 4.50
ABV: 7.25% | IBU: 73

Ska Modus Mandarin 3.95
ABV: 6.8% | IBU: 88

Ska Mexican Logger 3.95
ABV: 5.2% | IBU: 18

Bell's Two Hearted IPA 5.00
ABV: 7.0% | IBU: 55

Fulton Lonely Blonde 5.00
ABV: 4.8% | IBU: 29

Stella Artois 5.00
ABV: 5.0% | IBU: 24

Blue Moon 5.00
ABV: 5.4% | IBU: 9

CIDER

Maiden Rock Honeycrisp Cider 5.00
ABV: 6.8%

Uncle John's Blueberry Apple Cider 6.00
ABV: 6.5%

Uncle John's Apple Pear Cider 6.00
ABV: 6.5%

SPECIALTY DRINKS

Mimosa 6.00
orange or lingonberry
sparkling white wine with a splash of juice

Sake Bloody Mary 6.95
our famous bloody mary, made with super dry sake and seasoned tomato and olive juice; served in a celery salt-rimmed jar with an asparagus spear

BLOODY SKEWERS

Grilled Cheese Stick 5.00
an entire oozing grilled cheese on a skewer

Hunter Stick 5.00
skewer loaded with salami, swiss cheese, kielbasa sausage, and olives

Finn Stick 6.00
skewer with salmon lox, swiss cheese, salami, kielbasa sausage, cucumber, pickled herring, and olives

REDS

Pinot Noir 7 / 26
Guenoc - California

Cotes Du Rhone 7.5 / 28
M. Chapoutier - France

Merlot 7.5 / 28
Toad Hollow - California

Old Vine Red Blend 8 / 30
Marieta - California

Malbec 7.5 / 28
Trapiche - Argentina

Cabernet Sauvignon 10 / 38
Sebastiani - Argentina

WHITES

Brut Cava 6
Freixenet - Spain

Riesling 7 / 26
Bex - Germany

Pinot Grigio 7 / 26
Canaletto - Italy

Sauvignon Blanc 7.5 / 28
Clifford Bay - New Zealand

Chenin Blanc + Viognier 8 / 30
Pine Ridge - California

Chardonnay 8 / 30
Angeline - California

COFFEE BAR

Brewed Coffee 1.95 2.25 2.95

Cold Press 2.65 3.10 3.65

Double Shot 2.50

Americano 2.10 2.75 3.25

Cappuccino 2.75

Latte 3.75 4.25 4.75

Mocha 4.25 4.75 5.25

Saint Paul requires that all alcoholic beverages must be accompanied by food