GNT'S HAPPY HOUR!
SERVED EVERYDAY FROM 3 PM - 6 PM!
ALL HAPPY HOUR ITEMS AND PRICES ARE EXCLUDED FOR TO-GO ORDERS!

PINTS OF GNT BREWS.........................$2.50
OUR OWN HAND CRAFTED BEER BREWED AT GNT-KEYSTONE

WESTERN STAR WHEAT
A DELICIOUS, BLONDE, LIGHT-BODIED AMERICAN STYLE WHEAT BEER WITH A BALANCED CHARACTER OF WHEAT AND HOPS. LIGHTLY FILTERED FOR A CRISP, REFRESHING TASTE

CASCADEIAN PALE ALE
A DEEP, STRAW COLORED AMERICAN PALE ALE WITH AN OVERFLOWING FRAGRANCE OF CASCADE HOPS. LIVELY, MALT-INSPIRED UNDERTONES COMPLIMENT THE WONDERFULLY HOPPY FINISH

DAKOTA AMBER ALE
THIS MAPLE-HUED AMERICAN AMBER ALE IS MEDIUM BODIED, SMOOTH AND REFRESHING. A BALANCED, FLAVORFUL COMBINATION OF TOASTY MALT AND CASCADE HOPS CONTRIBUTE TO A DECIDEDLY PLEASANT FINISH

EMPIRE BUILDER STOUT
THIS CREAMY, EBONY STOUT HAS A THICK, RICH, VELVETY HEAD, AND A PRONOUNCED SMOKY, ROASTED AROMA. CHOCOLATE AND CARAMEL FLAVORS ARE DOMINATE, WITH A MALTY SWEETNESS AND A ROBUST YET SMOOTH FINISH

GNT MARGARITA...............................$4
HERRADURA SILVER SKILLFULLY SHAKEN WITH PATRON'S CITRONGE, SWEET & SOUR, A SPLASH OF OJ, A SPLASH OF LIME JUICE, SERVED ON THE ROCKS WITH A SALTED RIM

SKYY MARTINIS.............................$4.50
A SKYY CLASSIC, COSMOPOLITAN, OR MELON MARTINI, SHAKEN TILL CHILLED & SERVED STRAIGHT UP!

HOUSE WINES........................................$4
A GLASS OF MCWILLIAM'S CHARDONNAY, MERLOT, OR CABERNET SAUVIGNON

HAPPY HOUR APPETIZERS

BUTTERMILK ONION STRINGS....................$2
BBQ TENDERLOIN SKEWERS....................$5
CRISPY CALAMARI..............................$5
PAN SEARED LOBSTER POTSTICKERS...........$5
BLUE CRAB CHEESE WONTONS..................$4
PETITE HOUSE SALAD..........................$1
ROTISSERIE CHICKEN QUESADILLAS...........$4

ALL ITEMS, PRICES, AND AVAILABILITY ARE SUBJECT TO CHANGE.
(REVISED 11-2005)
LUNCH APPETIZERS
CRISPY CALAMARI........................................... $ 8.50
Light, crisp calamari with a golden yellow tomato marinara and a citrus cocktail sauce
STUFFED AHI TUNA ROLL ................................. $ 10
Ahi tuna stuffed with wasabi cream and natural pickled ginger, rolled in nori paper and tempura crusted, served sliced over chilled sesame noodles
BLUE CRAB CHEESE WONTONS ......................... $ 8
Maryland lump blue crab folded with rich cream cheese and napa cabbage, served with sweet Thai chile sauce and spicy mustard
OVEN ROASTED TOMATO BRUSCHETTA ............ $ 8.50
On toasted ciabatta, tossed with fresh mozzarella, watercress, torn basil, roasted garlic and Italian extra virgin olive oil, drizzled with aged balsamic reduction
SHORT STACK OF BARBECUE RIBS ................. $ 9
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce and our three-cabbage slaw
SPINACH AND ARTICHOKE DIP ....................... $ 7
Creamy mix of spinach, artichoke hearts, parmesan and cream cheese, served with grilled pita bread
PAN SEARED LOBSTER POTSTICKERS ............. $ 8.50
Maine lobster folded with scallions and red peppers, served with soy ginger dipping sauce

LUNCH SALADS & SOUPS
MIXED GREEN SALAD ..................................... $ 3.25
Tossed with house champagne dijon vinaigrette
CAESAR SALAD ............................................. $ 7
Caesar dressing made with a hint of smoked trout tossed with romaine, Pecorino Romano and garlic croutons
BEEF TENDERLOIN SALAD .............................. $ 13.50
Seared Angus tenderloin tips over baby spinach and iceburg, tossed in 18 year balsamic vinaigrette, with cherry tomatoes, croutons, red onions, mushrooms, roasted peppers and shaved parmesan cheese
SPINACH SALAD ........................................... $ 7.50
Baby spinach tossed with red onions, hardboiled egg, bacon, mushrooms, and tomatoes with warm bacon vinaigrette
AHI TUNA SALAD .......................................... $ 14.50
Togarashi and sesame seared, served sliced over Asian salad with a sesame onion vinaigrette and paired with wasabi, soy sauce and shaved natural pickled ginger
BUTTER LETTUCE SALAD ............................... $ 8
Marinated artichoke hearts, roasted peppers, pistachio crusted goat cheese, with 18 year balsamic vinaigrette
MARYLAND LUMP BLUE CRAB COBB SALAD .... $ 13.50
Crisp bacon, hardboiled egg, avocado, tomato, onion, and Amish Gorgonzola with avocado vinaigrette
ROTISSERIE CHICKEN TORTILLA SOUP CUP / BOWL ........................................... $ 2.50 / 3.50
With roasted tomatoes, crispy tortilla strips, toasted cumin, avocado, and Farmer’s cheese

LUNCH ENTREES
HARDWOOD ROASTED ROTISSERIE CHICKEN ........ $ 12
Roasted half chicken, au gratin potatoes, and sauteed green beans with natural jus
GOAT CHEESE STUFFED MEATLOAF ................... $ 11
Served with mashed potatoes, crispy buttermilk onions, green beans and light demi glace
MAPLE CURED NORTH ATLANTIC SALMON .......... $ 15
Hardwood grilled and served atop Minnesota wild rice blend, arugula and spinach salad and finished with a mild ancho chile and toasted pecan glaze
BUTTERNUT SQUASH LASAGNA ...................... $ 11
Fresh pasta sheets layered with baby spinach, caramelized leeks, ricotta and mozzarella cheeses and sliced squash
Topped with toasted pinenuts and accented with a sweet tomato sauce
LOSTBO STUFFED MAHI MAHI ......................... $ 14.50
Mahi Mahi filet with minced lobster stuffing, topped with a light panko crust and oven roasted. Served over black forbidden rice and sauteed spaghetti squash
TALL STACK OF BARBECUE RIBS ................. $ 15.50
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce, served with our three-cabbage slaw and fries
ROTISSERIE CHICKEN POT PIE ..................... $ 12
Flaky pastry crust, rich country gravy and seasonal vegetables with grilled asparagus on the side

LUNCH SANDWICHES
All sandwiches served with your choice of tavern chips or fries
OPEN FACED STEAK SANDWICH ...................... $ 9
Spice rubbed grilled Angus beef tenderloin tips on toasted focaccia with horseradish aioli, romaine lettuce and crispy buttermilk onions
ROTISSERIE CHICKEN SANDWICH ................. $ 9
Sliced golden apples and honey mustard, with melted white cheddar, Emmenthaler and mozzarella served on a seven grain duster ciabatta roll
BUFFALO REUBEN ....................................... $ 8.50
Shaved corned buffalo with Emmenthaler swiss, thousand island dressing, and sauerkraut on marbled rye
GNT BLTA ..................................................... $ 9
Three-pepper bacon, avocado, red leaf lettuce, and tomatoes on a ciabatta roll with spicy mayonnaise
GNT BURGER .............................................. $ 8.25
1/2 lb. ground chuck burger with house spices topped with herb butter on a brioche bun. *Substitute a veggie burger or a grilled chicken breast for no additional charge
Add Three-Pepper Bacon, American, Amish Gorgonzola, Emmenthaler Swiss, Tillamook White Cheddar...each $ .75
SHAVED PRIME RIB FRENCH DIP ................ $ 9.50
Served warm on a ciabatta roll with a side of au jus
MONTIE CRISTO OF SMOKED HONEY HAM AND TURKEY ....... $ 8.50
Ham, turkey, swiss & cheddar cheeses griddled with a light egg batter on Vienna bread and served with raspberry preserves

DINNER APPETIZERS
CRISPY CALAMARI .......................................... $ 8.50
Light, crisp calamari with a golden yellow tomato marinara and a citrus cocktail sauce
STUFFED AHI TUNA ROLL ............................... $ 10
Ahi tuna stuffed with wasabi cream and natural pickled ginger, rolled in nori paper and tempura crusted, served sliced over chilled sesame noodles
BLUE CRAB CHEESE WONTONS ....................... $ 8
Maryland blue crab meat folded with rich cream cheese and napa cabbage, served with sweet Thai chile sauce and spicy mustard
OVEN ROASTED TOMATO BRUSCHETTA .......... $ 8.50
On toasted ciabatta, tossed with fresh mozzarella, watercress, torn basil, roasted garlic and Italian extra virgin olive oil, drizzled with aged balsamic reduction
SHORT STACK OF BARBECUE RIBS ................. $ 9
Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce and our three-cabbage slaw
SPINACH AND ARTICHOKE DIP ....................... $ 7
Creamy mix of spinach, artichoke hearts, parmesan and cream cheese, served with grilled pita bread
PAN SEARED LOBSTER POTSTICKERS ............. $ 8.50
Maine lobster folded with scallions and red peppers, served with soy ginger dipping sauce
ARTESAN CHEESE PLATE ............................. $ 14
A selection of three unique cheeses from around the country paired with smoked almonds, fresh honeycomb, and sundried cherries
PAN SEARED MARYLAND BLUE CRAB CAKES .... $ 12
Three pan seared crab cakes, served with lemon caper remoulade and garnished with cherry tomatoes

DINNER SALADS & SOUPS
MIXED GREEN SALAD ..................................... $ 3.25
Tossed with house champagne dijon vinaigrette
CAESAR SALAD ............................................. $ 7
Caesar dressing made with a hint of smoked trout tossed with romaine, Pecorino Romano and garlic croutons
MARYLAND LUMP BLUE CRAB COBB SALAD .... $ 14.50
Crisp bacon, hardboiled egg, avocado, tomato, onion, and Amish Gorgonzola with avocado vinaigrette
SPINACH SALAD ........................................... $ 8.50
Baby spinach tossed with red onions, hardboiled egg, bacon, mushrooms, and tomatoes with warm bacon vinaigrette
AHI TUNA SALAD .......................................... $ 15.50
Togarashi and sesame seared, served sliced over Asian salad with a sesame onion vinaigrette and paired with wasabi, soy sauce and shaved natural pickled ginger
BUTTER LETTUCE SALAD ............................... $ 8
Marinated artichoke hearts, roasted peppers, pistachio crusted goat cheese, with 18 year balsamic vinaigrette
ROTISSERIE CHICKEN TORTILLA SOUP CUP / BOWL ........................................... $ 2.50 / 3.50
With roasted tomatoes, crispy tortilla strips, toasted cumin, avocado, and Farmer’s cheese

* The following items are available to compliment your salad or entree; grilled marinated chicken breast, pulled rotisserie chicken, marinated shrimp, grilled or togarashi sesame seared Ahi tuna, or maple cured salmon for $5.
### DINNER ENTREES

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>MAPLE CURED NORTH ATLANTIC SALMON</td>
<td>$18</td>
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<tr>
<td>Hardwood grilled and served atop Minnesota wild rice blend, arugula and spinach salad and finished with a mild ancho chile and toasted pecan glaze.</td>
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<tr>
<td>HARDWOOD GRILLED BEEF TENDERLOIN</td>
<td>$29</td>
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<td>Served with a wild mushroom and Gorgonzola strudel, grilled asparagus, and horseradish demi-glace.</td>
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<tr>
<td>LOBSTER STUFFED MAHI MAHI</td>
<td>$23</td>
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<tr>
<td>Mahi Mahi filet with minced lobster stuffing, topped with a light panko crust and oven roasted. Served over black forbidden rice and sautéed spaghetti squash.</td>
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<tr>
<td>PRIME RIB</td>
<td>$26</td>
</tr>
<tr>
<td>Cast in house seasonings, with creamy horseradish, mashed potatoes, and seasonal vegetables.</td>
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<tr>
<td>AGED NEW YORK STRIP</td>
<td>$28</td>
</tr>
<tr>
<td>Encrusted with crushed peppercorns and topped with Gorgonzola butter, served with au gratin potatoes and seasonal vegetables.</td>
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<tr>
<td>PORK OSSO BUCCO</td>
<td>$19</td>
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<tr>
<td>Braised with tomatoes and winter vegetables, served with baby spinach and wild mushroom risotto cake.</td>
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<tr>
<td>WALLEYE WRAPPED IN PHYLLO</td>
<td>$15</td>
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<tr>
<td>Minnesota walleye, wrapped in phyllo with creamed spinach and artichokes, with black forbidden rice, green beans, finished with champagne beurre blanc.</td>
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<td>HARDWOOD ROASTED ROTISSERIE CHICKEN</td>
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<td>Roasted half chicken, au gratin potatoes, and sautéed green beans with natural jus.</td>
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### DINNER PLATES

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<tr>
<td>ROTISSERIE CHICKEN POT PIE</td>
<td>$13.50</td>
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<td>Flaky pastry crust, rich country gravy and seasonal vegetables with grilled asparagus on the side.</td>
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<tr>
<td>BUTTERNUT SQUASH LASAGNA</td>
<td>$12</td>
</tr>
<tr>
<td>Fresh pasta sheets layered with baby spinach, caramelized leeks, ricotta and mozzarella cheeses and sliced squash. Topped with toasted pine nuts and accented with a sweet tomato sauce.</td>
<td></td>
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<tr>
<td>GOAT CHEESE STUFFED MEATLOAF</td>
<td>$13</td>
</tr>
<tr>
<td>Served with mashed potatoes, crispy buttermilk onions, green beans and light demi glace.</td>
<td></td>
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<tr>
<td>TALL STACK OF BARBECUE RIBS</td>
<td>$16.50</td>
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<tr>
<td>Tender smoked in-house pork ribs, glazed with a spicy sweet barbecue sauce, served with our three-cabbage slaw and fries.</td>
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<tr>
<td>GNT BURGER</td>
<td>$9.25</td>
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<tr>
<td>1/2 lb. ground chuck burger with house spices topped with herbed butter with choice of housemade tavern chips or fries. <strong>Substitute a veggie burger or a grilled chicken breast for no additional charge</strong></td>
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<td>Add Three-Pepper Bacon, American, Amish Gorgonzola, Emmenthaler Swiss, Tillamook White Cheddar...each $ .75</td>
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<tr>
<td>OPEN FACED STEAK SANDWICH</td>
<td>$11</td>
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<tr>
<td>Spice rubbed grilled Angus beef tenderloin tips on toasted focaccia with horseradish aioli, romaine lettuce and crispy buttermilk onions with choice of housemade tavern chips or fries.</td>
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CHILDREN'S MENU
Available for all kids 12 & under

CHICKEN TENDERS ............................................. $5
Served with ranch dressing and fries

SPAGHETTI O'S .............................................. $4.50
The chef's favorite- with a red sauce

GRILLED CHEESE ........................................... $4.50
Two slices of white bread stuffed with American cheese,
grilled crispy and served with French fries

KID MAC N CHEESE ........................................ $4.50
Steamed macaroni smothered in melted cheese

KID BUTTERED NOODLES ............................... $4.50
Steamed rotini pasta tossed in whole butter

KID BURGER .................................................... $5
Kid sized burger served with fries

KID CHEESE BURGER ..................................... $5.50
Kid sized burger topped with American cheese & served with
fries

OTHER KID'S STUFF

ROOT BEER or CREAM SODA FLOAT ........... $3
IBC root beer or cream soda and 2 scoops of vanilla ice cream

SHIRLEY TEMPLE ........................................... $1.50
Sprite and grenadine with a cherry of course

ROY ROGERS ............................................... $1.50
Coke and grenadine with a cherry too

KID'S ICE CREAM ............................................ $1.95
Two scoops of vanilla ice cream topped with chocolate

DESSERT MENU

TRIO OF CRÈME BRULEE ................................. $8
Rich custard flavored with espresso, Gran Marnier and
Guitard chocolate

HOMEMADE WARM CHOCOLATE CAKE ........ $7
Made with Guitard chocolate and served with vanilla bean
ice cream, crème anglaise and chocolate sauce

KEY LIME PIE .................................................. $5
Made with Florida Key limes, a graham cracker crust and fresh
whipped cream

GUITTARD CHOCOLATE TRIANGLES ............ $7
Rich chocolate mousse studded with raspberries, coated
with dark chocolate and served with crème anglaise

HOMEMADE FRUIT COBBLER DU JOUR ....... $6
Made with a shortbread crust, streusel topping and cinnamon
ice cream. Please see your server for today's flavor

CAPPUCCINO BEAN NAPOLEON ................. $6
Oatmeal wafers layered with cappuccino ice cream and
finished with a warm chocolate sauce

NEW YORK CHEESE CAKE ......................... $7
New York style cheesecake made with a graham cracker
crust and finished with fresh seasonal berries and mango
peach puree

ASSORTED ICE CREAMS & SORBETS ........... $4
Please see your server for today's flavors

VEGETARIAN ITEMS
Please ask your server for vegetarian friendly choices