

THE RUSTY CUP

SHARE WITH THE WOLF PACK

Cheese Curds sided with warm marinara dipping sauce \$13

Northern Frickles deep fried cajun seasoned pickle chips, sided with a siracha aioli \$13

Bone in Wings tossed in your choice of dressing: buffalo, bourbon glaze, bbq or our house dry rub \$16

Mini Pretzel Bites sided with a creamy queso \$13

Chips and Queso \$8

Tater Kegs giant bacon cheddar tater tots, served with a side of our house seasoned sour cream \$14

GO GREEN

+ \$3 CHICKEN MAY BE ADDED TO THE SALAD.
SALADS MAY ALSO COME FULL OR ½ SIZE.

Water Melon Salad fresh watermelon tossed with fresh mint leaves, feta cheese and drizzled with a balsamic reduction \$13

Caesar Salad chopped romaine, shredded parmesan cheese tossed in a caesar dressing topped with garlic croutons \$11

Silver Rapids Garden Salad spring mix, cucumbers, bell peppers, onions and tomatoes w/ choice of dressing \$11

Soup Of The Day cup \$3 / bowl \$5.50

REEL IT IN DOUBLE HANDED

SANDWICHES SERVED WITH CHIPS. ADD WAFFLE FRIES, SOUP, FRUIT OR SIDE SALAD FOR +\$3. GLUTEN FREE BUNS AVAILABLE. BEEF BURGERS MAY ALSO BE SUBSTITUTED WITH BEYOND VEGAN BURGER PATTY WITH AN ADDITIONAL +\$3.

Chicken Pesto Sandwich grilled chicken breast served on a toasted ciabatta bun topped with basil pesto aioli, bacon, tomato, bib lettuce, red onion and provolone cheese \$16.50

Chicken Salad Croissant Sandwich diced chicken breast tossed with dried cranberries, chives, slivered almonds, mayo, and topped on a flaky croissant. \$15.50

Yeti Burger beef burger topped with lettuce, tomato, onion curls, bacon, bbq sauce and pepper jack cheese, and garlic aioli served on a toasted brioche bun \$18

Hangover Burger beef burger topped with a fried egg, cheddar cheese, bacon, garlic aioli on a toasted brioche bun \$17.50

Lumberjack Burger beef burger topped with lettuce, tomato, onion and pepper jack cheese served on a toasted brioche bun \$16

Boundary Walleye Sandwich parmesan crusted panko breaded deep fried walleye topped with lettuce, tomato, onion and chipotle aioli served on a toasted ciabatta bun \$17.50

Paddling Pulled Pork Sandwich shredded Pork, fried onion curls and a bbq sauce topped on a toasted brioche bun \$16.50

Camp Out Philly thinly sliced roast beef with sautéed onions, provolone, bell peppers and mushrooms, toasted hoagie bun \$17.50

Black Bear BLT candied bacon, lettuce, tomato, mayo, served on top of toasted croissant \$15.50

"And the rest is rust and stardust."

- Vladimir Nabokov

BIG CATCH AVAILABLE AFTER 4:00PM

ADD SIDE SALAD OR SOUP OF DAY SALAD FOR ADDITIONAL \$3.00

Parmesan Crusted Walleye hand breaded pan seared walleye filet served with wild rice pilaf, and seasonal vegetables with house made tartar sauce \$28

Chicken Marsala lightly breaded chicken breast seared and topped with a house made Marsala Sauce over garlic mashed potatoes and seasonal vegetables \$24

Make Your Day Meat Loaf house made meatloaf topped with bbq sauce and onion curls on a bed of garlic mashed potatoes and side of seasonal vegetables \$25

HIT THE SPOT

Black Bear Brownie chocolate brownie topped with a scoop of vanilla bean ice cream and drizzled with chocolate sauce \$8

Local Blueberry Cheese Cake so good you must share with your canoe partner \$8

Rapids Sundae vanilla ice cream topped Carmel and chocolate syrup, almond slivers whipped cream and a cherry \$8.50

459 KAWISHIWI TRAIL
ELY, MINNESOTA 55731

08.18.22

THE RUSTY CUP

MIX IT UP

THE SILVER MISTER

Risata Blueberry wine topped with soda water garnished with mint and blueberries \$8.25

TRADITIONAL MARY

Rail vodka, Homemade mix garnished with Pickle, Olive \$7

RAPIDS MARY

House infused Peppered Vodka, homemade mix, garnished with Pickle, olive, Celery, beef stick, Cheese Cube and Pickled Herring \$9

RUSTY NAIL

Dewars Scotch, Drambuie and Sweet Vermouth \$10.50

RAPIDS RUSSIAN

Kahlua, Minnesota Gray Duck Vodka and cream topped with filberts \$9.50

WHITE IRON BEACH

Malibu, Peach Schnapps, Orange Juice, Pineapple Juice, grenadine and Cream \$9.50

THE OLD CANOE

Traditional old fashioned made with MN Whiskey TBD \$10.50

VOYAGEUR ISLAND

Grey Duck Vodka, Rum, Triple Sec and Gin, Sour mix and Coke. Garnished with a lemon \$9.50

MULES

DARK AND STORMY MULE

Kraken Rum \$9.50

BLUEBERRY MULE

Blueberry Vodka \$9.50

IRISH MULE

Jameson \$9.50

TRADITIONAL MULE

Gray Duck Vodka \$9.50

SPICY MULE

Tequila with a Jalapeño and lime garnish \$9.50



BEER & SELTZER

BOTTLED BEER \$4.50

- Budweiser
- Bud light
- Coors light
- Coors Banquet
- Miller High life
- Miller light
- MichGolden Light
- Michelob Ultra
- Busch light
- Grain belt Premium
- Northeast
- Summit EPA
- Stella Artois
- Old Style
- Corona Light
- Labatt's Blue Light
- Redd's Hard Apple Ale
- Mike Hard Lemonade
- Twisted Tea

CAN BEER

- Hamms Pounder \$4
- Pabst Blue Ribbon \$4
- Guinness \$4.50
- Foggy Gezeer IPA \$4.50
- Lift Bridge Hop Dish IPA \$4.50
- Alaskan Amber \$4.50
- Lake of the Woods Cabin Fever \$4.50

BEER ON THE LINE

- Busch Light \$4.00
- Castle Danger Cream Ale \$5.00
- Leinenkugel's Seasonal \$5.00
- Finnegans \$5.00
- Downeast Cider \$6.50

SELTZERS

- White Claw
- Lift Bridge – The Bomb
- Carbliss – Vodka Seltzer
- Nutrl – Vodka Seltzers
- Vizzy

*"If you rest, you rust."
- Helen Hayes*

WINE TIME

WHITE

Lapius Luna Chardonnay	\$8 Glass	\$25 Bottle
Lapius Luna Pino Grigio	\$8 Glass	\$25 Bottle
Lapius Luna Sauvignon Blanc	\$8 Glass	\$25 Bottle

RED

Lapius Luna Cabernet	\$8 Glass	\$25 Bottle
Lapius Luna Pinot Noir	\$8 Glass	\$25 Bottles
Lapius Luna Red Blend	\$8 Glass	\$25 Bottle

WE DO ACCEPT LIMITED
ADVANCE RESERVATIONS
FOR GROUPS OF 12 OR MORE.
FOR GROUPS OF 12 OR MORE A
18% GRATUITY WILL BE ADDED.
WE PRESENT ONE CHECK FOR
GROUPS OF 12 OR MORE.

