



A LUNCH TRADITION



*Certain items from our full menu are available upon request.

❖ DAILY SPECIALS ❖

EVERYDAY CAFÉ PLATES

Café-Style Hot Roast Beef 12 (Small 9)
Curried Lamb Sloppy Joe Platter 12
Lefse Dog Platter 12

MONDAY

Buy Any Burger & Get One 1/2 off!
Liver and Onions 10

TUESDAY

Prime Rib Dip Sandwich 12
Ranch-Sautéed Jumbo Shrimp Salad 17

WEDNESDAY

Café-Style Taco Salad 11
Small Taco Salad 8

THURSDAY

SD Bison Burger 13
Seared Sirloin Salad 16

FRIDAY

Chef's choice
IPA Fish and Chips (one piece) 12

SATURDAY

Buy Any Burger & Get One 1/2 off!
Duck Wings! Six for \$12, Twelve for \$20
From-Scratch, Infused-Vodka Bloody Marys!
\$5.50

*A gratuity of 18% may be included
for parties of eight or more.



WEEKEND WAFFLES

Nordic Waffle Brunch
Saturday 9-Noon
Sunday 10-2



LIVE MUSIC

Live music most Mondays,
Sept.-May
World-Class local talent
Dining specials
All-night Happy Hour



WINE CLUB

ASK ABOUT THE
PHEASANT CELLAR CLUB

- 🍷 Silver, Gold, and Platinum levels available
- 🍷 Monthly wine selections collection
- 🍷 Frequent guided wine-tasting opportunities
- 🍷 First dibs on dinners and events



BEVERAGES

3.25 EACH



HOUSE BREWED
ICED TEA
HAND-MIXED
RASPBERRY ICED TEA
FOUNTAIN
COCA-COLA
PRODUCTS:
Coca-Cola
Diet Coke
Sprite
Barq's Root Beer
Mello Yello
Mr. Pibb

SHIRLEY TEMPLE
ROY ROGERS
OLD FASHIONED
LEMONADE
HAND-MIXED
RASPBERRY
LEMONADE
MILK
CHOCOLATE MILK
HOT TEA
(GREEN/BLACK)

PHEASANT CAFÉ TRIO ROAST:

Our hand-selected blend of fair trade organic beans freshly roasted exclusively for us in small batches in rural Marion, SD. Bottomless Cup: 3



Bags of beans,
one pound. 15
(We can grind
them!)



FRESH SALADS

Dressings: Coteau des Prairies Olive Oils and Balsamics, House Rhubarb-Honey Vinaigrette, Buttermilk Ranch, French, Bleu Cheese, Thousand Island, Honey-Mustard, Italian, Fat-Free Ranch, Fat-Free Dorothy Lynch

PHEASANT ON THE GREEN

Our famous ring-necked pheasant meat salad with dried cranberries, apple, and pecans atop mixed greens with tomato, onion, croutons, and parmesan. Herbs de Provence-infused olive oil and fresh red apple balsamic on the side. 17

RANCH-SAUTÉED JUMBO SHRIMP SALAD

Succulent jumbo shrimp sautéed in olive oil and classic Midwest seasonings, and served over mixed greens, tomato, croutons, and grated parmesan. Served with smoked olive oil and lemon white balsamic on the side. 22

CAFÉ TACO SALAD

1950's Mex-Americana. Mixed greens, seasoned tortilla chips, our taco beef, tomato, shredded cheddar cheese, sour cream, and salsa. Large 13 (Small 10)

CLASSIC CHEF SALAD

A bed of mixed greens, turkey, ham, egg, tomato, cheddar cheese, and, croutons. 13 (Small 10)

RHUBARB-JERK CHICKEN SALAD

Jerk-seasoned fire-grilled chicken breast, mixed greens, egg, tomato, cheddar cheese, and seasoned croutons. Served with our rhubarb dressing. 17 (plain chicken salad available)

SOUP, SALAD, AND BREAD

A bowl of our soup of the day and a mixed-greens salad with your favorite dressing and fresh Cottleston Bakery bread. 10

SEARED SIRLOIN SALAD

Hand-cubed Angus sirloin sautéed in a garlic-Worcestershire reduction and served with mixed greens, sliced egg, cherry tomatoes, Parmesan, and croutons. 22



PLATTERS

These lunches are served with classic French fries, fresh Cottleston Bakery bread and coleslaw.

STEAK "SANDWICH"

A tender and flavorful six-ounce choice Black Angus sirloin flame broiled to your specification. 19 (no substitutions, please)

I.P.A. FISH AND CHIPS

Two huge India pale ale-battered cod fillets served extra crispy with lemon and homemade tartar sauce. 18

BREADED SHRIMP

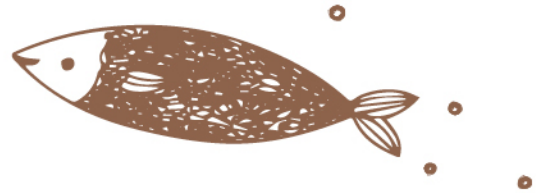
Bite-sized breaded shrimp served with lemon wedges and a side of cocktail sauce. 13

CHICKEN BREAST STRIPS

Three strips of chicken breast meat served with a side of your favorite dipping sauce. 10

LIGHTER APPETITES

Served with classic French fries or "Smiley" fries.



2-PIECE CHICKEN BREAST STRIPS

Two strips of lightly breaded chicken breast meat. 9

CORN DOG

A cornbread batter-dipped frank on a stick. 7

HAM AND CHEESE

Hand-sliced ham and melted cheddar cheese on a toasted bun. 9

I.P.A. FISH AND CHIPS

One large India pale ale-battered cod fillet with tartar sauce. 14

GRILLED CHEESE

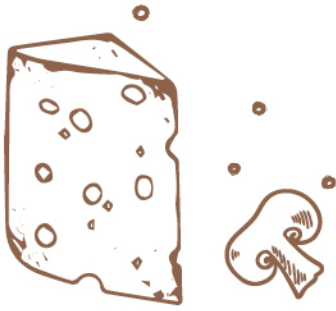
Melted cheddar cheese on grilled Cottleston Bakery milk bread. 6

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



COTTLESTON
BAGUETTES 3.50
M, W, F





HANDCRAFTED BURGERS



Served with French fries.
Substitute a small side salad at no extra charge.

THE BIG “R”

The classic no-fuss burger with lettuce, tomato, and mayo. 13 Add cheese for \$1.

PATTY MELT

Topped with caramelized onions inside a grilled cheese made of melted Swiss and cheddar on marble rye. 13

STURDY POST RANCH LAMB BURGER

Fresh ground lamb raised in rural Ward, SD seared to pinkish medium with savory herbs and topped with feta-mint aioli, fresh tomato, and greens. 15

SOUTH DAKOTA BISON BURGER

Grass-fed ground bison seared to perfection and topped with lettuce, tomato, and mayo. 15 Add cheese for a dollar.

MUSHROOM AND SWISS BURGER

Topped with mushrooms sautéed in sage-infused olive oil and melted aged Swiss cheese on a toasted sourdough bun. 13

PRAIRIE FIRE BURGER

Dusted with zesty Cajun seasonings, melted jalapeno-jack cheese, lettuce, tomato, onion, and our own Cajun sauce. 13

CROSTINI BURGER

Sautéed, balsamic-glazed onions and mushrooms with melted aged Swiss cheese on thin, rustic parmesan-crusting toast. 16

BACON, CHEDDAR, AND BLEU BURGER

Go Big Bleu! Crisp bacon, melted cheddar, and creamy bleu cheese sauce on a warm grilled sourdough bun. 14

TIKI BURGER

This one's for you, snowbirds! Brushed with teriyaki sauce and topped with lettuce, mild creamed wasabi, and grilled pineapple on a toasted bun. 14

PB & JJ BURGER

A cult favorite for years! A Cajun-seasoned burger with melted pepper-jack and a dollop of our private-label mild jalapeño jelly on a toasted peanut buttered bun. 14



*We sell jars of
our private-label
jalapeño jelly.
Check out our
retail boutique.*





PHEASANT SALAD SANDWICH

Our pheasant salad with apple, dried cranberries, roasted pecans, and melted Swiss on toasty marble rye bread. 15

THE REUBEN

Corned beef, sauerkraut, and melty Swiss cheese on grilled marble rye with a side of Thousand Island dressing. 12

PHEZINI

Balsamic-glazed mushrooms and onions, fresh tomato, and melted Swiss cheese on rustic Parmesan-crusted toast. 13

LEFSE DOG (PØLSE OG LEFSE), FRIES, AND SLAW

A local, Old World-style Deutz Brothers beef sausage, wrapped in bacon, served on Norwegian potato lefse, and topped with stone-ground mustard and our Norwegian-style caramelized red onion marmalade. Served with fries and slaw. 12

PRIME RIB DIP

Slow-roasted, choice prime rib sliced thin and served au jus on a toasted, fresh Cottleston Bakery French baguette roll. 14 *Load it with Swiss cheese, sautéed mushrooms and onions for two dollars.

All sandwiches above are served with French fries. Substitute a small side salad at no extra charge.

HANDCRAFTED SANDWICHES



CAFE-STYLE HOT ROAST BEEF SANDWICH

Roast beef piled on Cottleston Bakery milk bread, and a side of real whipped potatoes, all smothered in beef gravy. 12 (Small 9)

HALF SANDWICH COMBOS

A half sandwich with your choice a mixed greens side salad or with today's soup. 8

Pheasant Salad The Reuben Phezini

LAMB SLOPPY JOE, FRIES, AND SLAW

Ground local lamb in a curried tomato-honey sauce topped with cilantro, fresh leafy herbs, and shallots on a toasty sourdough bun. 12



SHOP OUR RETAIL



JALAPEÑO
JELLY
8



BAG OF
COFFEE
15/lb.



OIL &
VINEGAR
TASTING BAR



SHOP OUR
WINE
CELLAR



WINE CLUB
MEMBERSHIPS
AVAILABLE.



OIL &
VINEGAR
TASTING BAR



BAGUETTES
3.50
M, W, F

