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OUR HISTORY

The Pheasant is Brookings' oldest full-service restaurant. Established in 1949, we have been under the same local, family ownership and operation for nearly half a century and three generations! Many of the signature recipes at the Pheasant have been favorites for just as long.

The Pheasant started as a small gas station café on the edge of town and has grown with the Brookings community. We are grateful to our customers, old friends and new, for keeping this local legend alive. Our team is proud to be a part of this iconic institution's history and we embrace a tradition of consistently excellent food and drinks offered with fresh inspiration and local flair in a setting where you can feel at home.

 #pheasantfam



WEEKNIGHT CAFÉ

WEEKNIGHT CAFÉ FARE (\$8-12 Served Monday-Thursday 5-8 PM)

LAMB SLOPPY JOE

Local ground lamb in curried sauce of tomato and local honey. Garnished with fresh cilantro, leafy herbs, and shallots. Served with fries and slaw. 12

CAFÉ-STYLE HOT ROAST BEEF

Roast beef piled on Cottleston Bakery milk bread and a side of real whipped potatoes, all smothered in beef gravy. Large 12 Small 9
Add housemade coleslaw for \$1, or a dinner salad for \$3.

DUCK WINGS PLATTER

Four large duck wing drumettes dusted with truffled sea salt and drizzled with chili-fused olive oil. Served with French fries and coleslaw. 12

HUMMUS PLATE AND A SALAD

Our Sweetcorn hummus served with warm pita, crackers, gourmet olives, veggies, and a mixed greens salad. 10

LEFSE DOG PLATTER (PØLSE OG LEFSE)

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

\$9 EARLY BIRD DINNERS (Served Monday-Thursday 4:30-6:30 PM)

IPA-BATTERED COD LIVER AND ONIONS FIRE-GRILLED PORK CHOP

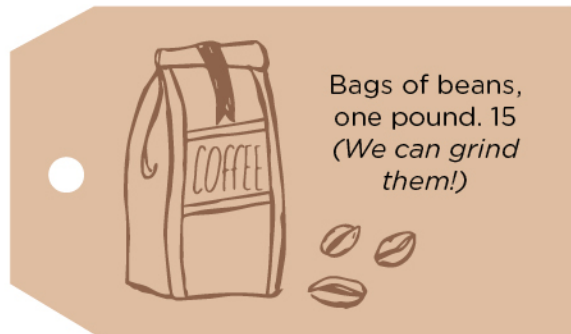
*The entrees above are served with coleslaw and a baked potato with butter and sour cream on the side.

EARLY BIRD TACO SALAD EARLY BIRD CHEF SALAD

*No substitutions please

PHEASANT CAFÉ TRIO ROAST

Locally-roasted by Cherrybean Coffee Co. in Marion, SD. Fair trade and organic. Bottomless cup 3.



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

INDULGENCES

LOCALLY ROASTED PRIVATE-LABEL COFFEE

ESPRESSO MARTINI

HARSHA'S CHEESECAKE
Ask which flavor of her specialty cheesecake we are serving today. 8

CAKE OF THE DAY

Ask what decadent cake or dessert we are featuring tonight.

TREVOR'S FAMOUS ARTISAN ICE CREAM

Hand-crafted in house. Super-premium ice creams in classic and innovative flavors.

Ask about the flavor of the moment. Get it when you can.

Two scoops 8 One scoop 5



STARTERS + SHARED NOSH

CHISLIC

South Dakota's official state nosh. Six ounces of cubed local lamb meat deep fried, lightly seasoned and served with crackers and bleu cheese dressing. 14



PHEASANT SALAD LETTUCE WRAPS

Our award-winning ring-necked pheasant meat salad with dried cranberries, apple, and crushed roasted pecans. Served with eight heart of Romaine cups. 23 Small order 18



FIREFRIES

A big plate of French fries tossed with a sprinkle of fiery seasonings and earthy dried herbs. Served with mild, creamy buttermilk bleu cheese dressing. 6 (v)



MEAT AND CHEESE PLATE

Chilled smoked salmon, smoked bison-pork sausage, mild chèvre, a featured cheese from Farm Life Creamery in Ethan, SD, and accompaniments. 18



SEARED SIRLOIN BITES

Six ounces of tender Angus top sirloin cubed, sautéed in a savory garlic-Worcestershire reduction, and served with a side of mild, creamy bleu cheese dressing. 14



SWEETCORN-SUNFLOWER HUMMUS

Corn kernels, chickpeas, and roasted sunflower seeds blended into a smooth dip with garlic, lemon juice, cumin, and smoked paprika. Topped with fresh olive oil, sesame and pumpkin seeds. Served with Nordic seed crackers, soft pita, and veggies. 13 (v)



Great as a vegan entree.

OIL AND VINEGAR BREAD DIPPER

A basket of Cottleston Bakery bread and an assortment of Coteau des Prairies Olive Oil Co.'s fine olive oils and artisan balsamic vinegars for dipping. 8



*Shop fine oils
and artisan
vinegars in our
retail boutique.*



HAUTE WINGS

DUCK WINGS

Large duck wing drumettes dusted with truffled sea salt and drizzled with red chili-fused olive oil.

6 piece (good for one to three people) 15
12 piece (ideal for four to six people) 24



FRESH ENTRÉE 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

RHUBARB-JERK CHICKEN SALAD

Mixed greens topped with a fire-grilled, jerk spice-rubbed chicken breast, sliced egg, tomatoes, cheddar cheese, and croutons. Served with a side of our own honey-rhubarb vinaigrette and freshly baked Cottleston bread. 17 (Plain chicken available.)

Riesling



CAFÉ-STYLE TACO SALAD

1950's Café Mex-Americana. Mixed greens and cheesy seasoned corn tortilla chips, our famous taco beef, shredded cheddar, and ripe grape tomatoes. Served with a side of sour cream and salsa. Large 13 Small 10



PHEASANT ON THE GREEN

Our famous ring-necked pheasant meat salad with dried cranberries, apple, and pecans on a bed of mixed greens with grape tomatoes, onion, croutons, and parmesan. Herbs de Provence-infused olive oil and fresh red apple balsamic on the side. Cottleston bread. 17

Rosé



CLASSIC CHEF SALAD

Mixed greens topped with lean julienne ham and turkey, sliced egg, tomatoes, cheddar cheese and croutons. Served with a side of your chosen dressing and bread. Large 13 Small 10



RANCH-SAUTÉED JUMBO SHRIMP SALAD

Succulent seasoned jumbo shrimp gently sautéed in olive oil and classic Midwest seasonings, then served over a mix of greens with grated aged parmesan, grape tomatoes, and croutons. Served with a smoked olive oil and lemon white balsamic on the side. Cottleston bread. 22

Oaked Chardonnay



SEARED SIRLOIN SALAD

Top sirloin cubed and sautéed in a savory Worcestershire reduction on a bed of mixed greens, grape tomatoes, red onions, and finished with egg, croutons, grated parmesan, and a side of mild bleu cheese dressing. 22

Pinot Noir



COTTLESTON
BAGUETTES 3.50
M, W, F



HANDCRAFTED BURGERS

Our hand-pattied, third-pound burgers are char broiled and served with classic French fries. Substitute a salad for \$1. Make any beef burger a double-pattied monster for \$3.

THE "BIG R"

The no-fuss classic all-American Black Angus burger at its best with lettuce, tomato, and mayo. 12 Make it a cheese-burger for a dollar.



BACON, CHEDDAR, & BLEU BURGER

Featuring crisp strips of smoky bacon, melted aged cheddar cheese and a dollop of mild, creamy American bleu cheese sauce. 14



PRAIRIE FIRE BURGER

Dusted with warm, zesty seasonings and topped with melted jalapeño-jack cheese, lettuce, tomato, onion, and our secret spicy herb sauce. 13



SOUTH DAKOTA BISON BURGER

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



CROSTINI BURGER

Sautéed, 18-year balsamic-glazed onions and crimini mushrooms with melted aged Swiss cheese on thin, rustic parmesan-crusted toast. 16



STURDY POST RANCH LAMB BURGER

Lean local lamb from rural Ward, SD seared to a pinkish medium with savory seasonings. Topped with fresh lettuce, tomato, and feta-mint aioli. 15



PB & JJ BURGER

A Cajun seasoned burger topped with melted pepper-jack and a dollop of our private-label jalapeño jelly served on a toasted, peanut buttered bun. 14



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



Most burgers available as a meatless veggie burger at no extra charge.

Sub SD bison on any specialty burger for \$3. Sub local lamb for \$4.

HANDCRAFTED SANDWICHES

All sandwiches are served with classic French fries. Substitute a salad or cup of soup for \$1.

PHEASANT SALAD SANDWICH

Our famous ring-necked pheasant salad with apple, dried cranberries, and pecans served with melted Swiss on grilled marble rye. 15



PRIME RIB DIP

Our roasted Angus prime rib shaved thin and piled on a fresh, toasted Cottleston Bakery baguette. Served with beef jus. 14

Loaded with Swiss Cheese and sautéed mushrooms and onions for \$2



PHEZINI

18-year balsamic-glazed mushrooms and onions, fresh sliced tomato, and melted Swiss cheese on rustic Parmesan-crust toast. Served with classic fries or fresh vegetable. 13



PLATTERS

STEAK "SANDWICH" PLATTER

Our prime grade six-ounce top sirloin flame broiled to your specification served with a side of white griddle toast, and classic French fries. 19



I.P.A. FISH AND CHIPS

Two large cod loin fillets, dipped in a sweet and savory India Pale Ale batter, served extra crispy. Includes homemade tartar sauce, fries, slaw, and bread. 19
One fillet 14



STEAKHOUSE GARDEN VEGGIE STIR FRY

Served with fresh Cottleston Bakery bread. Add soup or salad for \$3.

Your choice of Angus sirloin or a fire-grilled chicken breast tossed with stir-fried fresh broccoli, bell peppers, sugar snap peas, celery, bok choy, carrot, and onion, served over a bed of steamed wild and long grain rice. 19



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 a higher risk if these foods are consumed raw or undercooked.



FIRE-GRILLED CHICKEN BREAST

These entrees include local Cottleston Bakery bread and your choice of soup or salad. Also, choose from baked potato, garlic mashed potatoes, fresh vegetable, or French fries.

RHUBARB-JERK CHICKEN

A generous breast of chicken rubbed with warm and zesty jerk seasonings, topped with grilled pineapple, crispy carrot ribbons, and drizzled with our own honey-rhubarb sauce. 22

Riesling



MUSHROOM, SWISS, AND SAGE CHICKEN

A generous chicken breast grilled on the fire and topped with mushrooms sautéed in wild mushroom and sage-infused olive oil, melted Swiss cheese, and fresh scallions. 21



PASTA / SPÄTZLE

Served with Cottleston bread. Add soup or salad for \$3.

ROASTED RED PEPPER SPÄTZLE WITH LOCAL SAUSAGE

Tender German-style “little sparrow” dumpling noodles tossed in our zesty roasted red pepper cream sauce, infused with garlic and white wine, topped with a char broiled local Deutz Bros. Old World-style all-beef wiener sausage, sautéed mushrooms, fresh basil, and Parmesan. 23

Sub grilled chicken at no cost.
Sub grilled sirloin, or ranch-sautéed jumbo shrimp for 2



(V) MEATLESS RED PEPPER SPÄTZLE 17



CHICKEN SPÄTZLE ALFREDO

Tender German-style “little sparrow” dumpling noodles tossed in a creamy white wine-infused parmesan cream sauce, then topped with char broiled breast of chicken with sautéed mushrooms, fresh scallions, and Parmesan cheese. 23

Sub grilled sirloin, or ranch-sautéed jumbo shrimp for 2



(V) MEATLESS SPÄTZLE ALFREDO 17



SODAK STEAKHOUSE

These entrees include local Cottleston Bakery bread and your choice of soup or salad. Also, choose from baked potato, garlic mashed potatoes, fresh vegetable, or French fries.

ONE-POUND BLACK ANGUS T-BONE

A full pound of choice Angus strip loin flavor and aged filet tenderness in one bone-in steak. Flame broiled to your specification. 34

Cabernet Sauvignon



BLACK ANGUS FILET WITH RESERVE BALSAMIC AND GOAT CHEESE

The tenderest of cuts. Six ounces fire-grilled to order, topped with fresh mild goat cheese compound butter and plated over a drizzle of fine extra-aged balsamic. 30



SOUTH DAKOTA BISON FILET WITH WOJAPI SAUCE

Six ounces of choice, grass-fed South Dakota bison tenderloin wrapped in bacon, fire-grilled medium-rare and topped with a First Nations-inspired sauce of raspberries, herbs, and local honey. 32

Pinot Noir



PRIME GRADE TOP SIRLOIN

For those who enjoy that hardy Angus sirloin texture and its full, savory flavor. Flame-broiled to your liking. Eight-ounce 26

Cabernet Sauvignon



BACON AND BLEU CHOPS

Two five-ounce, hand-cut grilled pork loin chops topped with bacon, and finished with a mild, creamy bleu cheese sauce and crushed pecans. 24 One chop. 20

Pinot Noir



WEEKEND FAVORITE

BLACK ANGUS PRIME RIB (Friday and Saturday evenings while it lasts)

The whole rib is rubbed with our time-honored blend of herbs and spices and patiently roasted all day. Each serving is hand cut and finished per order in beef jus to Medium Rare-Medium unless specified. Served with baked potato.

Ten-ounce cut 25 Want it bigger? Custom cuts for one dollar per extra ounce.



FROM THE WATER

MNI WICONI

These entrees include local Cottleston Bakery bread and your choice of soup or salad. Also, choose from baked potato, garlic mashed potatoes, fresh vegetable, or French fries.

RANCH-SAUTÉED JUMBO SHRIMP

Succulent and flavorsome premium jumbo shrimp gently sautéed in olive oil with ranch seasoning and served with fresh lemon for drizzling and drawn butter over a candle. 24

Chardonnay



SEARED, HERB-CRUSTED WILD SALMON

Atlantic salmon crusted with a caramelized herb and spice rub to keep it flaky and moist inside and seared in Coteau des Prairies' blood orange-fused olive oil. 24

Pinot Noir



WILD CAUGHT WALLEYE

Caught wild just north of the border in cold Canadian waters. Very lightly breaded, pan fried in olive oil and served with fresh lemon. Ten-twelve ounces. 25

Chardonnay



FARMHOUSE CATFISH

Tender white catfish lightly breaded in a blend of earthy herbs and zesty spices, then fried crispy. Served with our fresh creamy lemon-dill aioli. 20



STEAK AND SHRIMP WITH ROASTED RED PEPPER CREAM

Our aged six-ounce, hand-cut Angus top sirloin and three sautéed jumbo shrimp drizzled with our zesty, creamy roasted red pepper sauce. 32



LIVE MUSIC

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

  [brookings_bird](#)





WEEKEND WAFFLES

Nordic Waffle Brunch
Saturday 9-Noon
Sunday 10-2



PHEASANT WINE CELLAR

Retail Wine Boutique and Oil & Vinegar Tasting bar

— WINES —

Shop wines to take or to enjoy in the restaurant for a small corking fee.

— OILS AND VINEGARS —

Fresh, authentic olive oils from around the world.
Authentic balsamic vinegars from Modena, Italy.
Flavor-infused varieties of both

Plus other wine and food-lover products and gems!

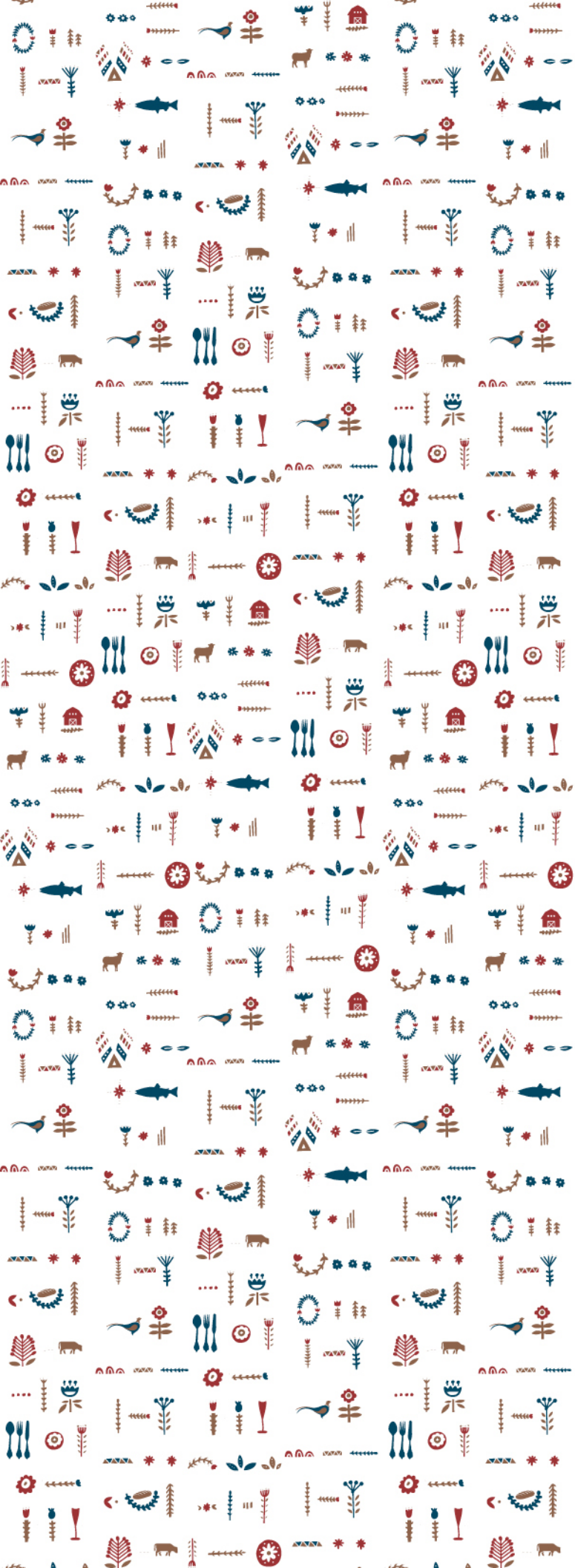
WINE CLUB

ASK ABOUT!

PHEASANT CELLAR CLUB

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





SHOP
OUR
RETAIL

JALAPEÑO
JELLY
8



BAG OF COFFEE
15/lb.



OIL & VINGEGAR
TASTING BAR



SHOP OUR
WINE CELLAR

WINE CLUB
MEMBERSHIPS
AVAILABLE.



BAGUETTES 3.50
M, W, F