



STARTERS

JARS

House-made jams and spreads served with grilled flat bread and crostini.

WHITE CHEDDAR JALAPEÑO CHEESE

Tillamook white cheddar, and pickled jalapeño and fresno peppers. **\$6**

BOURBON APPLEWOOD BACON JAM

Compart Duroc® applewood smoked bacon, Bulleit bourbon. **\$6**

MOSTARDA

Dried cherry, apricots, pear, candied ginger, mustard seed. **\$6**

THAI CHILI HUMMUS

Chickpea, roasted garlic, chili oil. **\$5**

CRAISIN, NEUFCHATEL CREAM CHEESE

Craisin, figs, Pinot Noir wine, honey, lemon zest. **\$6**

FRIES

Thick-cut and double fried.

GARLIC PARMESAN

Garlic parmesan, sea salt, tarragon aioli. **\$5**

BEER CHEESE AND BACON

House fries, beer cheese soup, applewood smoked bacon. **\$7**

DEVILED EGGS

Beer battered, Gochujang aioli. **\$6**

WINGS

CHICKEN

Brined, smoked, and fried. Your choice of garlic parmesan, buffalo, apricot chipotle, or naked. **\$8**

BONELESS CHICKEN WINGS

Double-breaded, apricot chipotle, buffalo or naked. **\$9**

DUCK

Breaded, deep-fried, Korean BBQ, Raita. **\$9**

ROASTED CAULIFLOWER

Tumeric, smoked paprika, white cheddar dipping sauce. **\$8**

LIGHTER FARE

BEER CHEESE SOUP

Bent Paddle 14°, Tillamook cheddar, spiced popcorn. **\$5**

FALL SALAD

Kale, mesclun lettuce, candied acorn squash, craisin, apple, feta, honey yogurt-citrus dressing. **\$9**

TWISTED CAESAR

Grilled romaine, spiced croutons, American grana, roasted garlic vinaigrette. **\$8**
With grilled chicken. **\$11**

SMOKED

WALLEYE SALAD

Smoked walleye, aoli, pickled beets, horseradish, arugula. **\$12**

GRAB 'EM

ACHIOTE CHICKEN SANDWICH

Cheddar, Bacon, Eddy's ranch on a grilled salt and pepper bun. **\$11**

BURGERS

7-ounce, seasoned ground chuck served on a grilled salt and pepper bun with double fried fries and icebox pickles.

SMOKED MUSHROOM

Mushroom powder, smoked onion and portabella, roasted garlic aioli, muenster cheese. **\$11**

BREAKFAST BURGER

Cheddar cheese, bacon, fried egg, roasted garlic aioli. **\$12**

CLASSIC

Crisp romaine, heirloom tomatoes, roasted garlic aioli. **\$10**

NAKED \$9

Add cheese. **\$1**

Add bacon. **\$2**

BRISKET SAMMY

Smoked brisket, bourbon bacon jam, onion straws. **\$12**

EDDY'S CLUB SANDWICH

Turkey breast, duck bacon, mesclun lettuce, heirloom tomato, herb aoli, multigrain bread. **\$10.50**

WALLEYE SANDWICH

Shredded romaine, heirloom tomatoes, remoulade. **\$12**

CHICKEN ON A BISCUIT

Tea-brined fried chicken, arugula, green aioli, chipotle apricot jam. **\$9.50**

RUEBEN

Corned beef brisket, sauerkraut, Russian dressing, Swiss, pumpernickle. **\$10.50**

All Grab 'Ems are served with house fries.
Make them Garlic Parmesan fries for \$1 or Beer Cheese fries for \$2

SIGNATURE

BEER CHEESE MAC

Cheesy cavatappi mac, garlic panko.

NAKED \$10

BEEF BRISKET \$13

ACHIOTE CHICKEN \$12

WALLEYE

Creamed spinach, garlic-parmesan breading, creamy mashed potatoes. **\$18**

FETTUCINI

Wild mushrooms, celery root cream, garlic, parmesan.

NAKED \$13

BRAISED BEEF \$18

ACHIOTE CHICKEN \$15

DOUBLE CUT PORK CHOP

Loin chop, marinated, broiled, creamy mashed potatoes, house vegetables, demi-glace. **\$16**

WILD RICE MEATLOAF

Creamy potatoes, fresh vegetable. **\$14**

SOUS VIDE STRIP

French culinary preparation slowly cooked to med rare throughout, grill finished, served medium, herb fingerling potatoes, house vegetables. **\$25**

DESSERTS

CHOCOLATE, CARAMEL SPONGE CAKE

Sponge cake soaked in house made caramel and chocolate ganache, ice cream. **\$6**

CHOCOLATE FUDGE CHEESECAKE

Rich brownie, chocolate cheesecake, Ghiradelli chocolate. **\$6**

CARROT CAKE

Two layers, walnuts, pineapple, spices, cream cheese frosting. **\$6**

EDDY'S SUNDAE

Vanilla bean ice cream with your choice of topping: chocolate, caramel, seasonal berries. **\$5**

SIGNATURE DRINKS

MANHATTAN

Bulliet Bourbon, Sweet Vermouth, Abbotts Bitters, Smoked Cherry. **\$8**

HOT CRUISIN' BUTTERED RUM

Hot Water, Sweet Cream Butter, Cane Sugar, Cruzan Rum, Cinnamon, Nutmeg. **\$7**

PAIN KILLER

Myers Rum, Cream of Coconut, Pineapple Juice, Orange Juice, Nutmeg. **\$9**

MILLE LACS MULE

Stolichnaya Vodka, Cock and Bull Ginger Beer, Lime. **\$8**



THE LAUNCH

Eddy moved to Lake Mille Lacs with his family in 1949. At age 15, his dream was to command the largest fleet of fishing vessels on the lake. This is exactly what he did.

In 1960, Eddy opened a resort and spent every winter handcrafting a new launch boat with his crew. Each boat is numbered according to the year it was made; boats 6, 8, 9, and 10 signify the years 1966, 1968, 1969, and 1970. These launch boats are still in use today.

THE ORIGINAL SIX

All of the launches at Eddy's are part of the original fleet of 15 boats hand-built by Eddy and his crew. They range from 42 to 45 feet long and are 12 feet wide.

OUR FLAGSHIP

Our flagship is the largest boat on Lake Mille Lacs, weighing in at 20 tons. This extraordinary launch is 72 feet long by 16 feet wide and requires twin V-8 motors to push it across the lake. With space for up to 48 passengers, it is said to be the largest launch in the world!