



## LAUNCHERS



### BOURBON APPLEWOOD BACON JAM

House made Applewood bacon jam served with flat bread and crostini. **\$6**

### ROASTED CAULIFLOWER

Served with a homemade white cheddar and cream cheese dipping sauce. **\$8**

### GARLIC CHEESE CURDS

Garlic seasoned and breaded cheddar cheese fried and served with ranch dressing. **\$7**

### FRIED PICKLE STICKS

Breaded and fried pickles served with Sriracha dipping sauce. **\$7**

### FRIES

Thick-cut and double fried.

#### GARLIC PARMESAN

Fries tossed in parmesan and garlic Served with tarragon Aioli. **\$6**

#### BEER CHEESE AND BACON

Fries covered in our homemade beer cheese soup topped with bacon, cheese curds, and spiced popcorn. **\$7**

### DEVILED EGGS

Deep fried Deviled eggs with beer batter coating served with Korean BBQ sauce. **\$6**



### WINGS

#### CHICKEN

Fresh Chicken wings brined and smoked then fried golden crisp. Naked or tossed in Buffalo, garlic parmesan or sweet chili. **\$10**

#### BONELESS CHICKEN WINGS

Breaded and fried then tossed with your choice of garlic parmesan, sweet chili, Buffalo or naked. **\$11**

#### DUCK WINGS

Fried crisp duck drummies tossed in Korean BBQ sauce and served with ranch dressing. **\$12**

## LIGHTER FARE



### BEER CHEESE SOUP

Our homemade soup topped with spiced popcorn and bacon. **\$5**

### ROASTED VEGETABLE SALAD

Roasted vegetables served with greens, spicy honey, blue cheese and granola. **\$9**

### TWISTED CAESAR

A Romaine heart lightly grilled topped with a roasted garlic Vinaigrette. **\$8**

With grilled chicken. **\$11**

With Walleye fillet. **\$13**

### SMOKED WALLEYE SALAD

Tender pieces of walleye mixed in a garlic aioli and Horseradish crème placed on a bed of Arugula and pickled beets. **\$13**

## FROM THE GRILL

### ACHIOTE CHICKEN SANDWICH

A grilled chicken breast marinated in Achiote With cheddar cheese and bacon to top it off. **\$12**

### BURGERS

#### PLAIN JANE

7-ounce, seasoned ground chuck served on a on a gourmet bun with double fried fries and pickles. **\$10**

Add cheese **\$1**

Add bacon **\$1**

#### CLASSIC

Shredded lettuce, tomatoes. **\$11**

#### SMOKED MUSHROOM

Smoked Portabella mushroom, sautéed onions and Swiss cheese. **\$12**

#### BREAKFAST BURGER

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

### BRISKET SAMMY

In house smoked brisket with our Bourbon Bacon Jam, crispy onion straws and garlic aioli. **\$12**

### WALLEYE SANDWICH

Shredded lettuce and tomatoes. **\$13**

### REUBEN

Corned beef brisket, sauerkraut, Russian dressing, Swiss, on Rye. **\$10**

### GRILLED CHEESE

Pepper jack, cheddar, and parmesan cheeses with tomato and arugula. **\$9**

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**

### ALFREDO

Mushrooms, broccoli, roasted garlic cream, parmesan, campanelle

NAKED **\$13**

BEEF BRISKET **\$16**

ACHIOTE CHICKEN **\$15**

### WILD RICE MEATLOAF

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

### SIRLOIN STROGANOFF

Sautéed sirloin with onions and mushroom in a sour cream gravy served over pasta. **\$16**

### 6OZ SIRLOIN

Seasoned and grilled to your liking with red mashed potatoes and roasted vegetables **\$16**

### BRISKET HOT BEEF

Smoked beef brisket served open face on white bread with red pepper gravy, mashed potatoes and crispy onion straws. **\$12**

### WALLEYE

Garlic-parmesan breading, fresh vegetable, creamy mashed potatoes. **\$18**

### FRIED SHRIMP BASKET

12 breaded and fried shrimp with fries, lemon and remoulade. **\$16**

### BREAKFAST ALL DAY

Eddy's classic breakfast: bacon or sausage, breakfast potatoes, choice of two eggs and toast. **\$8**

Note: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the risk of food-borne illness.



## DESSERTS

### CHOCOLATE FUDGE CHEESECAKE

Brownie, chocolate cheesecake, Ghiradelli chocolate. \$6

### CARROT CAKE

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

### EDDY'S SUNDAE

Vanilla bean ice cream, choice of toppings: chocolate, caramel, berries in syrup. \$5

## SIGNATURE DRINKS

### MANHATTAN

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

### 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.