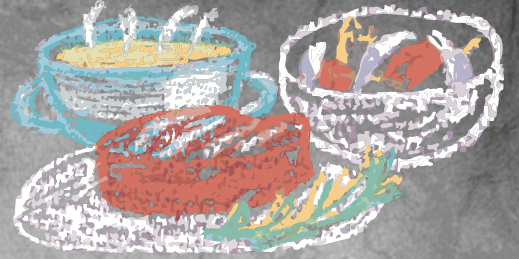




THE LAUNCH

Bar X Grill



STARTERS

JARS

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

PIMENTO CHEESE

Smoked cherry peppers, Tillamook cheddar.

BOURBON APPLE WOOD BACON JAM

Compart Duroc® apple wood smoked bacon, Bulleit bourbon.

MOSTARDA

Dried cherry, apricots, pear, candied ginger, mustard seed.

SMOKED TOMATO CHUTNEY

Sweet onions and raisins.

THAI CHILI HUMMUS

Chickpea, roasted garlic, chili oil.

CHEVRE & GRILLED PEPPER PESTO

Fresh goat cheese, bell, serrano peppers, basil, pinenuts.

1-\$5, 2-\$9, 3-\$12

FRIES

Thick-cut and double fried.

GARLIC PARMESAN

Garlic, Parmesan, and sea salt, tarragon aioli. \$5

BEER CHEESE AND BACON

House fries, beer cheese soup, apple wood smoked bacon. \$7

LAUNCH POUTINE

House fries, braised duck, goat cheese, Porter reduction. \$9

DEVILED EGGS

Beer battered, Gochujang Aioli. \$6

WINGS

CHICKEN

Brined, smoked, and fried. Your choice of Garlic Parmesan, buffalo, or naked. \$8

DUCK

Korean BBQ, Raita. \$9

WALLEYE CAKES

Pan-fried, cilantro almond pesto. \$9

ONION STRAWS

Thin sliced onions and jalapeños, soaked, dusted, quick fried. \$7

LIGHTER FARE

BEER CHEESE SOUP

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

KALE SALAD

Fresh kale, roasted beets, fried chickpeas, goat cheese, candied almonds, bacon, red pepper vinaigrette. \$8

TWISTED CAESAR

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

DUCK TOSTADA

Duck confit, corn tortilla, romaine, queso fresco, smoked tomato vinaigrette, grilled corn salsa. \$10

GRAB 'EM

BURGERS

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

PIMENTO CHEESE

Heirloom tomatoes, onion straws. \$10

CAJUN Q

Cajun spice, Muenster, spiced BBQ sauce, creamy slaw. \$10

BREAKFAST BURGER

Cheddar, bacon, fried egg, roasted garlic aioli. \$11

NAKED

Crisp romaine, heirloom tomatoes. \$9

BRISKET SAMMY

Smoked brisket, bourbon bacon jam, onion straws. \$10

CHICAGO PIGWICH

Grilled Italian sausage, pulled pork, Muenster cheese, giardiniera, smoked paprika aioli. \$9.5

STEAK SANDWICH

Caramelized onions, smoked tomato marmalade, roasted garlic aioli. \$11

CHICKEN PANINI

Grilled chicken, 9-grain bread, Brie, mostarda. \$9.5

All GRAB 'EMs are served with house fries.

Make them Garlic Parmesan fries for \$1 or Beer Cheese fries for \$2

SIGNATURE

PORK TWO WAYS

Braised Compart Duroc® shoulder, crisp belly, porter demi, creamy potatoes, fresh vegetable. \$16

WILD RICE MEATLOAF

Smoked and pan seared, smoked tomato gravy, creamy potatoes, fresh vegetable. \$14

BEER CHEESE MAC

Cheesy cavatappi mac, garlic panko.

NAKED \$10

BEEF BRISKET \$13

ACHIOTE CHICKEN \$12

PISTACHIO-CRUSTED

WALLEYE

Creamy potatoes, fresh vegetable, mostarda. \$18

FLANK STEAK

Char-grilled, grilled pepper chimichurri, creamy potatoes, fresh vegetable. \$18



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 hand-built fleet of 15 boats by Eddy and his crew. They range from 42 to 45 feet long and are 12 feet wide.

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!