

RANDLE'S

Dinner

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RESTAURANT • BAR

Starters

Calamari

Chili-miso sauce, spicy mayo dipping sauce 11.50

Roasted Spinach & Artichoke Dip

House made 11.95

Guacamole*

Avocado, lime, house made tortilla chips 9.75

Roasted Poblano Queso*

Oaxaca & manchego cheese, chorizo, cilantro, poblano vinaigrette, house made tortilla chips 8.95

Chips & Salsa*

House made tortilla chips & mild red salsa 3.95

Nachos*

Melted cheese, jalapeños, pico de gallo, roasted corn, black olives, sour cream 9.95
Chicken 12.50
Carne Asada 14.50

Potstickers

Hand wrapped, pork, wok'd vegetables, seasoned soy, pan seared or steamed 9.50

Sriracha-Soy Edamame*

Steamed soybeans, kosher salt 5.75

Lettuce Wraps

Marinated chicken, water chestnuts, onion, thai basil, sweet & spicy soy sauce 11.75

Sliders

Ketchup, mustard, cheese, pickles 11.95

Cheese Curds

Beer battered 8.95

Jalapeño Cheese Wontons

Hand wrapped wontons, jalapeños, cream cheese 9.50

Chicken Wings

Choice of Buffalo, Asian or Jamaican 11.95

Margherita Flatbread

Fresh milk mozzarella, tomatoes, basil 12.95

Pepperoni & Italian Sausage Flatbread

Red sauce, fresh milk mozzarella 12.95

From the Wok

(with fried rice 2.25)

Orange Peel Chicken

Sweet & zesty orange sauce, crispy wok'd chicken, red bell peppers, green onions, sesame seeds 16.95

Mongolian Beef

Marinated beef, green onions, sweet soy-garlic sauce 17.95

Spicy Chicken

Broccoli, carrots, water chestnuts, green onions, spicy garlic sauce 16.95

Pad Thai Noodles*

Rice noodles, crisp vegetables, tamarind-lime sauce
Chicken 16.95
Shrimp 17.95

Dan Dan Noodles

Chinese egg noodles, chili garlic sauce
Ground chicken 16.95
Shrimp 17.95

Burgers & Sandwiches

(choice of hand-cut fries or coleslaw)

Randle's "Double Stack" Cheese Burger

Cheddar cheese, lettuce, tomato 13.95

Hickory Burger

Applewood smoked bacon, grated cheddar, fried onions, lettuce, hickory sauce 13.95

Green Chili Burger

Monterey Jack queso, green chile relish, pickled red onions 12.95

Bleu Burger

Ruby port sauce, ground shitake mushrooms, bleu cheese 12.95

Grilled Cheese Burger

White bread, American cheese, pickles 11.95

Turkey Burger

House ground, honey mustard, goat cheese 13.95

Turkey & Avocado Sandwich

Tomatoes, lettuce 13.95

Seared Ahi Tuna Sandwich

Tuna steak seared rare, caraway slaw, chipotle mayo, guacamole 14.95

Crispy Chicken Sandwich

Crispy buttermilk fried chicken, baby swiss, sliced tomato, slaw 13.95

BLT

Crisp applewood smoked bacon, lettuce, roma tomatoes, croissant 11.95

French Dip

Thinly sliced roasted prime rib, french roll, au jus 17.95

Reuben Sandwich

Corned beef, swiss cheese, russian dressing 13.95

Sushi

California Roll

Crab mix, motoyaki sauce, cucumber, avocado 7.95

Spicy Tuna Roll*^

Diced tuna, spicy motoyaki sauce, asparagus 8.95

Crab Crunch Roll

Crab mix, motoyaki sauce, cucumber, tempura flakes, eel sauce 8.95

Mexican Roll*^

Ahi tuna, yellowtail, jalapeños, cilantro, avocado, spicy sweet-chili sauce 9.75

Las Vegas Roll^

Smoked salmon, cream cheese, avocado, dynamite sauce, tempura flakes 9.95

Shrimp Tempura Roll

Tempura battered shrimp, avocado, cucumber 9.75

Rainbow Roll^

California roll topped with tuna, salmon, shrimp and yellowtail 12.95

Soup & Salads

(add chicken 4, carne asada 5, shrimp 6)

Tomato Bisque or Soup of the Day*

Cup 3.95 | Bowl 5.95

Tomatillo Salad

Mixed greens and Romaine lettuce, Asadero and Manchego cheese, roasted corn, tomatoes, tomatillo dressing 9.95

Caesar Salad*^

Romaine hearts, parmesan, croutons, anchovy 9.95

Cashew & Kale Salad

Fresh herbs, sesame-miso vinaigrette 11.50

Salmon Salad

Mixed greens, romaine lettuce, tomatoes, sesame-soy dressing, sweet glazed salmon 15.25

Sesame-Seared Ahi Salad^

Sashimi-grade ahi, mixed greens, red bell peppers, cilantro, miso-ginger vinaigrette 15.25

Loaded Wedge

Tomatoes, bleu cheese, bacon 10.25

House Specialties

Macadamia Nut Chicken

Shoyu-glaze sauce, coleslaw 17.95

Fish & Fries

Crispy fried, lemon caper tarter sauce, hand-cut fries 14.95

Maui Tacos

Blackened catfish, cabbage, carrots, tomatoes, avocado, island rice 12.95

Carne Asada Tacos

Grilled marinated skirt steak, avocado, pico de gallo, sour cream, cotija cheese, island rice 12.95

Meatloaf

Handmade with ground beef, chorizo, sausage, sautéed onions, topped with Oaxaca cream sauce, sour cream mashed potatoes 14.95

Spicy Mac & Cheese

Cheddar, mozzarella, provolone, green onions, ritz crumbles 11.95

Pecan Walleye

Canadian walleye, maple beurre blanc, cashew & kale salad 25.75

Mustard Crusted Salmon

Hand-filleted in house daily, cashew & kale salad 25.75

Filet*^

8 oz, center cut tenderloin, bearnaise, hand-cut fries 38.95

NY Strip*^

16oz hand selected, hand-cut fries \$38.95

Flat Iron*^

12 oz, niman ranch prime, responsibly farmed and aged 40 days, hand-cut fries 32.95

Sides

Asparagus 7.95

Sour Cream Mashed Potatoes 5.95

Island Rice 4.95

Kale Salad 5.95

House Salad 5.95

Coleslaw 4.95

www.johnrandles.com

*Gluten Free Items. Please mention your gluten free request when placing your order. Some substitutions may apply.

^Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness; contains (or may contain) raw or undercooked ingredients.

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White Wine

	Glass	Bottle
Ferrari Carrano Pinot Grigio Sonoma, California	9.00	35.00
Oyster Bay Sauvignon Blanc Marlborough, New Zealand	9.25	36.00
14 Hands 'Hot to Trot' Blend Columbia Valley, Washington	9.00	35.00
Columbia Crest 'Unoaked' Chardonnay Columbia Valley, Washington	8.25	32.00
Ferrari Carrano Chardonnay Sonoma, California	12.95	51.00
Chateau Ste Michelle Columbia Valley, Washington	8.25	32.00

Red Wine

	Glass	Bottle
Greg Norman Pinot Noir Santa Barbara, California	11.95	46.00
Beaulieu (BV) Merlot Napa, California	8.25	32.00
14 Hands 'Hot to Trot' Blend Columbia Valley, Washington	9.00	35.00
Graffigna Malbec San Juan, Argentina	8.25	32.00
Sterling Cabernet Sauvignon Cental Coast, California	10.95	43.00

Sparkling Wine

Veuve Clicquot Yellow Label France	99.00
Mionetto Prosecco Brut Italy	11.95

Sake

Gekkeikan (hot)	5.50
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Signature Cocktails

Randle's Margarita On the rocks or frozen 10.50	Remember the Maine High West Double Rye, Carlo Alberto Rosso Sweet Vermouth, Tattersall Sour Cherry, Pernod 12.25
Rosemary Pama Fizz Prairie Organic Gin, Pama Liqueur, lemon juice, simple syrup, sparkling water 10.25	Rye Maple Sour High West Double Rye, maple syrup, lemon syrup 11.50
Stormy Night Angostura Rum, El Dorado Rum, pineapple syrup, fresh lime juice, demerara syrup 10.75	Skol Gimlet Vikre Cedar Gin, lemon juice, honey syrup, Pernod Spritz 10.25
Lemongrass Curry Gimlet Nolet Gin, lemongrass syrup, fresh lime juice 11.25	Blueberry Gimlet Vikre Lake Superior Vodka, Tattersall Blueberry, fresh lime juice 12.25
Panda Bear Crown Royal, honey-chili simple syrup, lemon juice 10.75	Brandy Crusta Christian Brothers Brandy, Tattersall Orange Crema, lemon juice, Tattersall Sour Cherry, simple syrup 10.25
Reverse Manhattan High West Double Rye Whiskey, Carlo Alberto Rosso Sweet Vermouth 12.25	
Sour Cherry Martini Prairie Gin, Tattersall Sour Cherry, fresh lime juice, simple syrup 11.25	

Hand-Crafted Mules

Moscow Mule New Amsterdam Vodka, fresh lime juice, ginger beer 10.00	Blood Orange Mule New Amsterdam Vodka, Solerno Blood Orange, fresh lime juice, ginger beer 10.50
London Mule New Amsterdam Gin, Thatcher's Organic Cucumber Liqueur, fresh lime juice, ginger beer 10.25	Grapefruit Mule Far North Alander Spiced Rum, grapefruit juice, fresh lime juice, simple syrup, ginger beer 10.50
Lychee Mule Hanger One Kafir Lime Vodka, Soho Lychee Syrup, fresh lime juice, ginger beer 10.25	Dragonberry Mule Bacardi Dragonberry, fresh lime juice, mint, ginger beer 10.50

Draft Beers

Summit EPA Caramel, biscuity malts, earthy hops, citrus 6.00	Sierra Nevada Seasonal 6.50
Coors Light Light-bodied, light malt and hops 5.50	Stella Artois Light malt and hops, dried grain essences 6.50
Blue Moon Bright citrus, orange peel and clove 6.50	Sam Adams Rebel IPA Bright citrus, grapefruit, subtle pine notes 6.50
Surly Furious Hints of citrus, pine and caramel-toffee 6.50	Dos XX Golden pilsner-style, balanced composition, smooth, clean finish 6.50

Craft Beers

Central Waters	Indeed Daytripper Malty, light-bodied, bright 7.50
Mudpuppy Porter Robust, roasty, hints of chocolate 7.50	Fulton Lonely Blonde Light, smooth, hoppy 7.50
Bent Paddle Venture Pilsner Refreshing, light-bodied, smooth finish 7.50	Surly Coffee Bender Malty with notes of coffee, caramel and vanilla 8.00

Domestic & Import Beers

Angry Orchard Hard cider-crisp, refreshing, dry 6.50	Amstel Light Unique blend of malt and hops, amber 6.50
Red Stripe Notes of caramel, straw, slight bitterness, light-bodied 7.00	Heineken Light-bodied, malted barley and hops 6.50
Corona Extra Clean and crisp with a touch of sweetness 6.00	Northeast (Tallboy) Light malt, hops, mild bitterness 6.00
Coors Light Light malt and hops, smooth finish 5.00	PBR (Tallboy) Mild hops, citrus notes, smooth finish 6.00
Summit Saga IPA Orange peel, brown sugar, piney hops 6.00	Becks N/A Clean and crisp, light malt 5.00
Deschutes Fresh Squeezed Tropical fruit, grapefruit, toasted malts 6.50	Sapporo (22oz) Clean, crisp, balanced sweetness 8.75
Miller Light Light malts and hops, smooth finish 5.00	