

# RANDLE'S

Lunch

RESTAURANT • BAR

Lunch

## Starters

### Calamari

Chili-miso sauce, spicy mayo dipping sauce 11.50

### Guacamole\*

Avocado, lime, house made tortilla chips 10.25

### Roasted Poblano Queso\*

Oaxaca & manchego cheese, chorizo, cilantro, poblano vinaigrette, house made tortilla chips 9.25

### Chips & Salsa\*

House made tortilla chips & mild red salsa 3.95

### Nachos\*

Melted cheese, jalapeños, pico de gallo, roasted corn, black olives, sour cream 10.50  
Chicken 12.75  
Carne Asada 14.75

### Potstickers

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

### Sesame-Seared Ahi

Sashimi-grade, Asian slaw, miso-ginger vinaigrette 12.95

### Carne Asada Skewers

Bbq sauce, slaw 12.95

### Walleye Bites

Beer battered walleye, tarter sauce 11.95

### Shrimp Summer Rolls

Rice paper, shrimp, green leaf lettuce, bean sprouts, carrots, mint, cilantro, vermicelli noodles, peanut sauce 12.50

### Sriracha-Soy Edamame\*

Steamed soybeans, kosher salt 6.75

### Lettuce Wraps

Marinated chicken, water chestnuts, onion, thai basil, sweet & spicy soy sauce 11.95

### Sliders

Ketchup, mustard, cheese, pickles 11.95

### Cheese Curds

Beer battered 9.95

### Jalapeño Cheese Wontons

Hand wrapped wontons, jalapeños, cream cheese 9.50

### Chicken Wings

Choice of Buffalo, Asian or Jamaican 12.75

### Margherita Flatbread

Fresh milk mozzarella, tomatoes, basil 12.95

### Pepperoni & Italian Sausage Flatbread

Red sauce, fresh milk mozzarella 12.95

## Sushi

### California Roll

Crab mix, motoyaki sauce, cucumber, avocado 8.50

### Spicy Tuna Roll\*^

Diced tuna, spicy motoyaki sauce, asparagus 9.25

### Crab Crunch Roll

Crab mix, motoyaki sauce, cucumber, tempura flakes, eel sauce 9.25

### Mexican Roll\*^

Ahi tuna, yellowtail, jalapeños, cilantro, avocado, spicy sweet-chili sauce 9.95

### Las Vegas Roll^

Smoked salmon, cream cheese, avocado, dynamite sauce, tempura flakes 10.25

### Shrimp Tempura Roll

Tempura battered shrimp, avocado, cucumber 9.95

### Rainbow Roll^

California roll topped with tuna, salmon, shrimp and yellowtail 13.25

### Veggie Roll

Cucumber, carrots, asparagus, avocado 8.50

## Soup & Salads

(add chicken 4, carne asada 6, 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, peanut dressing 11.50

### Salmon Salad

Mixed greens, romaine lettuce, tomatoes, sesame-soy dressing, sweet glazed salmon 16.25

### Sesame-Seared Ahi Salad^

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

### Caprese Salad

Heirloom tomatoes, fresh mozzarella, balsamic vinegar, basil 8.95

## 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 12.95

### Mongolian Beef

Marinated beef, green onions, sweet soy-garlic sauce 13.95

### Spicy Chicken

Broccoli, carrots, water chestnuts, green onions, spicy garlic sauce 12.95

### Pad Thai Noodles\*

Rice noodles, crisp vegetables, tamarind-lime sauce  
Chicken 14.95 | Shrimp 15.95

### Dan Dan Noodles

Chinese egg noodles, chili garlic sauce Ground Chicken 14.95 | Shrimp 15.95

### Lo Mein

Wok'd vegetables, yakisoba noodles, oyster sauce  
Vegetable 12.95  
Chicken 14.95 | Shrimp 15.95

## 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 14.95

### Green Chili Burger

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

### Bleu Burger

Ruby port sauce, ground shitake mushrooms, bleu cheese 13.95

### 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, 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, provolone, french roll, au jus 17.95

### Reuben Sandwich

Corned beef, swiss cheese, russian dressing 13.95

### Jerk Chicken Sandwich

Seared blackened chicken breast, lettuce, tomato, pickles, chipotle mayo, swiss cheese 13.95

### Half Sandwich

Turkey or BLT, choice of hand-cut fries, house salad, cup of soup 9.95

## House Specialties

### Maui Tacos

Blackened catfish, cabbage, carrots, tomatoes, avocado, island rice 13.95

### Carne Asada Tacos

Grilled marinated skirt steak, avocado, pico de gallo, sour cream, cotija cheese, island rice 13.95

### Fish & Fries

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

### Spicy Mac & Cheese

Cheddar, mozzarella, provolone, chorizo, green onions, ritz crumbles 12.95

### Chicken Finger Basket

Chicken tenders, BBQ sauce, hand-cut fries 13.95

### Meatloaf

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

\*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
<b>Ferrari Carrano Pinot Grigio</b> Sonoma, California	9.00	35.00
<b>Oyster Bay Sauvignon Blanc</b> Marlborough, New Zealand	9.25	36.00
<b>White Haven Sauvignon Blanc</b> New Zealand	11.00	43.00
<b>14 Hands 'Hot to Trot' Blend</b> Columbia Valley, Washington	9.00	35.00
<b>Columbia Crest 'Unoaked' Chardonnay</b> Columbia Valley, Washington	8.25	32.00
<b>Ferrari Carrano Chardonnay</b> Sonoma, California	12.95	51.00
<b>Chateau Ste Michelle Chardonnay</b> Columbia Valley, Washington	8.25	32.00
<b>William Hill Chardonnay</b> Napa Valley, California	8.00	31.00

## Red Wine

	Glass	Bottle
<b>Greg Norman Pinot Noir</b> Santa Barbara, California	11.95	46.00
<b>MacMurray Ranch Pinot Noir</b> Sonoma, California	12.00	47.00
<b>Beaulieu (BV) Merlot</b> Napa, California	8.25	32.00
<b>14 Hands 'Hot to Trot' Blend</b> Columbia Valley, Washington	9.00	35.00
<b>Graffigna Malbec</b> San Juan, Argentina	8.25	32.00
<b>Sterling Cabernet Sauvignon</b> Central Coast, California	10.95	43.00
<b>Louis M Martini Cabernet Sauvignon</b> Nappa Valley, California	9.50	37.00

## Sparkling Wine

<b>Veuve Clicquot Yellow Label</b> France		99.00
<b>Mionetto Prosecco Brut</b> Italy		11.95

## Sake

<b>Gekkeikan (hot)</b>		5.50
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## Signature Cocktails

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

## Hand-Crafted Mules

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

## Draft Beers

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

## Craft Beers

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

## Domestic & Import Beers

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