

# RANDLE'S

Dinner

RESTAURANT • BAR

Dinner

## 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 or Chorizo 12.75

### 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

### Walleye Bites

Beer battered walleye, tarter sauce 11.95

### 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

John's sauce, 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

Mozzarella, tomatoes, basil 12.95

### Pepperoni & Italian Sausage Flatbread

House red sauce, 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 10.95

### 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

## Burgers & Sandwiches

(choice of fries or coleslaw)

### Randle's "Double Stack" Cheese Burger

Cheddar cheese, John's sauce, 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, bacon, honey mustard, goat cheese 13.95

### Turkey & Avocado Sandwich

Tomatoes, bacon, 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

Farm cut 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

### Grilled Cheese Sandwich

Provolone and cheddar cheese, arugula, cup of tomato soup 9.95

### Buffalo Chicken Wrap

Sliced chicken, bleu cheese dressing, lettuce, tomato, buffalo sauce 12.95

## House Specialties

### Maui Tacos

Blackened catfish, cabbage, carrots, tomatoes, avocado, roasted cotija corn 13.95

### Carne Asada Tacos

Grilled marinated skirt steak, avocado, pico de gallo, sour cream, cotija cheese, roasted cotija corn 13.95

### Fish & Fries

Crispy fried, lemon caper tartar sauce, fries 14.95

### Spicy Mac & Cheese

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

### 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

### Pad Thai Noodles\*

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

### Kung Pao

Spicy sichuan chili sauce, wok'd chicken, peanuts, green onions, red chili peppers 16.95

### Meatloaf

Handmade with ground beef, chorizo, sausage, sautéed onions, topped with oxaca cream sauce, roasted cotija corn 14.95

### Beer Battered Walleye

Canadian walleye, coleslaw 25.75

### Sweet-Chili Glazed Salmon

Sushi-grade salmon filet, roasted cotija corn 19.95

## PLAN YOUR NEXT EVENT AT RANDLE'S

We offer multiple private dining spaces including a rooftop. Whether you're looking to host a business meeting, happy hour, holiday party, or rehearsal dinner.

WE HAVE THE PERFECT SPACE FOR YOU!

\*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.

# RANDLE'S

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## White Wine

	Glass	Bottle
<b>Pigro Pinot Grigio</b> Trentino, Italy	8.00	28.00
<b>J Vineyards Pinot Gris</b> California	10.00	36.00
<b>Flint &amp; Steel Sauvignon Blanc</b> Napa Valley, California	9.00	32.00
<b>Whitehaven Sauvignon Blanc</b> New Zealand	11.00	40.00
<b>Conundrum White Blend</b> California	9.00	32.00
<b>William Hill Chardonnay</b> Central Coast, California	8.00	28.00
<b>Mer Soleil Chardonnay</b> St. Lucia Highlands, California	10.00	36.00
<b>Fleur de Mer Rosé</b> Provence, France	10.00	36.00

## Red Wine

	Glass	Bottle
<b>MacMurray Ranch Pinot Noir</b> Central Coast, California	10.00	36.00
<b>Firesteed Pinot Noir</b> Willamette Valley, Oregon	9.00	32.00
<b>Greystone Merlot</b> California	7.00	25.00
<b>Marietta "Old Vine" Red Blend</b> California	8.00	28.00
<b>Terrazas Malbec</b> San Juan, Argentina	8.00	28.00
<b>Louis Martini Cabernet Sauvignon</b> California	9.00	32.00
<b>Charles Smith "Substance" Cabernet Sauvignon</b> Washington	10.00	32.00

## Sparkling Wine

	Glass	Bottle
<b>La Marca Prosecco</b> Veneto, Italy	8.00	
<b>Freixenet Cordon Negro Cava</b> Spain	8.00	
<b>Risata Moscato d' Asti</b> Italy	8.00	28.00

## Draft Beers

<b>Summit EPA</b> Caramel, biscuity malts, earthy hops, citrus 6.00	<b>Stella Artois</b> Light malt and hops, dried grain essences 6.50
<b>Coors Light</b> Light-bodied, light malt and hops 5.50	<b>Dos XX</b> Golden pilsner-style, balanced composition, smooth, clean finish 6.50
<b>Blue Moon</b> Bright citrus, orange peel and clove 6.50	<b>Deschutes Fresh Squeezed</b> Tropical fruit, grapefruit, toasted malts 6.50
<b>Seasonal Selections</b> 6.50	

## Signature Cocktails

<b>Randle's Margarita</b> On the rocks or frozen 10.50	<b>Blueberry Gimlet</b> Vikre Lake Superior Vodka, Tattersall Blueberry, fresh lime juice 12.25
<b>Rosemary Pama Fizz</b> Prairie Organic Gin, Pama Liqueur, lemon juice, simple syrup, sparkling water 10.25	<b>JR's Manhattan</b> Maker's 46, Carlo Alberto Rosso Sweet Vermouth 12.25
<b>Stormy Night</b> Angostura Rum, El Dorado Rum, pineapple syrup, fresh lime juice, demerara syrup 10.75	<b>Raspberry Martini</b> Stoli Razberi, Stoli Blueberi, Lime, Ginger Beer 11.25
<b>Lemongrass Curry Gimlet</b> Nolet Gin, lemongrass syrup, fresh lime juice 11.25	<b>Pomegranate Martini</b> Citrus vodka, pomegranate, simple syrup, lime juice 11.25
<b>Bee Sting</b> Crown Royal, honey-chili simple syrup, lemon juice 10.75	<b>Sparkling Lemonata</b> Il Tramonto Limoncello, Risata Moscato d' Asti, fresh lemon juice, mint leaves 11.25
<b>Skol Gimlet</b> Vikre Cedar Gin, lemon juice, honey syrup, Pernod Spritz 10.25	

## Hand-Crafted Mules

<b>Moscow Mule</b> New Amsterdam Vodka, fresh lime juice, ginger beer 10.00	<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>Blood Orange Mule</b> New Amsterdam Vodka, Solerno Blood Orange, fresh lime juice, ginger beer 10.50

## Bottle Beers

<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 5.50	<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>Miller Lite</b> Light malts and hops, smooth finish 5.50	<b>Guinness</b> Light malts and hops, smooth finish 7.50
<b>Heineken</b> Classic 6.50	<b>Budweiser</b> Medium bodied crisp american style lager 5.50
<b>Indeed Daytripper</b> Malty, light-bodied, bright 7.50	<b>Bud Light</b> American style lager, with combinations of malts & rice 5.50
<b>Fulton Lonely Blonde</b> Light, smooth, hoppy 7.50	<b>Michelob Golden Light</b> Blend of barley malt, premium american hops, rice finish 5.50

## HAPPY HOUR



**Monday-Friday** 2pm-6pm  
**Reverse-Happy Hour**  
**Monday-Thursday** 9pm-11pm  
**Friday-Saturday** 10pm-12am