

Appetizers

- Flatbread -

Bleu & feta mix, prosciutto, asparagus & glazed figs, drizzled with a balsamic reduction 11
(chicken add 2)

- Strudle-

Bourbon glazed apples, bacon & bleu cheese, with a cinnamon maple glaze 12

- Spinach & Artichoke Dip -

Served with garlic crostini 10
(add crab 4)

- Cheese Plate -

Chef's selection of cheeses with an apricot-craisin mustarda, mixed olives & crackers 12
(prosciutto & salami add 3)

- Seared Scallops -

Fresh day boat scallops pan seared, with a crab & bacon ragout 15

- Hog Wings -

Three Bacon wrapped pork shanks with roasted garlic demi glaze 13

- Scotch Eggs -

Two pork sausage wrapped, hardboiled eggs & giardiniera with honey sriracha 12

- Calamari -

Fried calamari with roasted jalapeno tartar sauce 13

Pub Fare

- Shepard's Pie -

Lamb and veggies topped with parsnip mashed potatoes and broiled cheese 12

- Hot Beef, Pork, or Turkey -

Served open-faced on sourdough with parsnip mashed potatoes & gravy 11

- Bangers & Mash -

Polish sausage served on parsnip mashed potatoes with brown gravy 10

- Fish & Chips -

Homemade beer battered cod & a side of our hand cut fries with a Roasted Jalapeño Tartar Sauce 11

- Pub Steak -

6 oz Hanger Steak topped with truffle butter, Served with choice of fries 12



Usher's Events

- Weekday Happy Hour -

Monday through Friday
from 3 pm till 6 pm
featuring:

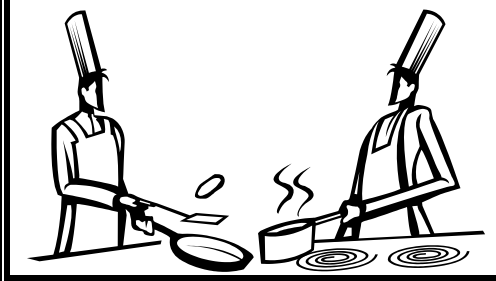
**Half price appetizers
& dollar off all drinks**

- Private Parties -

Elegant yet affordable,
celebrate your next special
occasion with style and class
in one of our beautiful
spaces.

***Book Your Rehearsal
Dinner Today!**

Menu brought to you by our
chef Andrew Johnson



**Gratuity may be included for
parties of eight or more*

**It is our policy not to split a check
more than seven ways*

Consuming raw or undercooked meat,
seafood or egg products can increase
your risk of food-borne illness

Monk's Pub

Happy Hour 3pm to 6pm Weekdays

Open 11 am until close
Monday through Saturday

For private events or reservations call:
218-287-0080
www.usershhouse.com

Salads

- Spinach Salad -

Spinach with spiced apples, candied walnuts & goat cheese, tossed in a honey balsamic vinaigrette 8

- Caesar Salad -

Romaine lettuce, roasted garlic caesar dressing, parmesan crisp, croutons & confit tomatoes 6
(chicken add 2)
(anchovies add 2)

- House Salad -

Mixed baby greens, tomatoes, onion, croutons & cucumbers served with our own house dressing 3

- Arugula -

Arugula, roasted grapes, marcona almonds & shaved pecorino with a vanilla-grape vinaigrette 8

Dressings & *Vinaigrettes

Herb & Cheese + 1,000 Island
Bleu Cheese + Ranch + Caesar
*Honey Balsamic + *Smoked Tomato
*Vanilla Grape

Children's Fare

**available only to our younger guests*

- Mac & Cheese -

Cavatapi in a cheese sauce 7

- Grilled Cheese -

Served with side of fries 6

- Chicken Strips -

Three strips with side of fries 7

Soups

- Soup du jour -

Multiple homemade soup options offered
Cup 3 Bowl 5

Desserts

- 1554 Chocolate Cake - 7

Ask your server for dessert features!

Beverages

Coke Products ♦ Ice Tea
San Pellegrino Sparkling Water
Lemonade ♦ Raspberry Tea
Hot Tea ♦ Coffee ♦ Milk
Ask a server about full beer, wine & cocktail menus

Dinner Entrées

Available after 5pm

All Proteins Served with Seasonal Vegetables

- Spring Prairie Chicken -

Smoked free range chicken breast, risotto Milanese, with a corn & bacon pan sauce 22

- Elk Burger -

8 oz elk patty topped with chipotle gouda cheese, Nueske bacon, & caramelized shallots on a peppered bun with choice of fries 18

- Lamb -

Rack of lamb & calypso bean ragout, with Old Speckled Hen lamb jus 32

- Vegetarian Pasta -

House-made fresh fettucini, roasted butternut squash, walnuts, chickpeas & shaved pecorino, tossed in a sage brown butter 20

- Pasta Carbonara -

Cavatapi, chicken, pancetta, garlic & shallots, tossed in a carbonara sauce 20

- Fish of the Moment -

Fresh fish prepared by the chefs
Market Price

- Walleye -

Broiled or beer battered fried walleye on a wild rice pilaf with roasted jalapeno tartar 22

- Top Sirloin -

8 oz top cut grilled to temperature with parsnip mashed potatoes & roasted garlic demi 24

- Filet -

6 oz filet grilled to temperature with parsnip mashed potatoes & roasted garlic demi 28

- Ribeye -

14 oz ribeye grilled to temperature with parsnip mashed potatoes & Roasted Garlic demi 28

- Elk -

Pan seared peppercorn crusted elk steak with risotto Milanese & roasted garlic demi 26
*served rare to medium only



Book Your Holiday Party Today!

Erin Thiele

Event Coordinator
(218-287-0080)

Ushersevents@gmail.com

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Winter Kitchen Hours

Mon.-Thur. 11am - 9pm
Fri. - Sat. 11am-10pm

Sandwiches & Burgers

Served with choice of our fresh cut fries or sweet potato fries
(add house salad or soup 2)

- Chicken Sandwich -

Grilled chicken breast, apple & fig jam, cambozola bleu, & arugula on ciabatta 11

- The Black & Bleu Burger -

Pepper crusted and topped with bleu cheese 10
(add bacon 1)

- The Duma -

Choice burger or chicken breast loaded with garlic, & green onions, covered with havarti cheese, bacon and Herb and Cheese dressing 10
(served with a side of Sriracha chili sauce)

- Classic Burger -

Accompanied with lettuce, tomato & onion on a toasted bun 8
(add cheese .50 bacon 1)
*also available as a PATTY MELT

- Shaved Lamb -

Spinach and feta cheese with chimichurri sauce in a pita wrap 11

- Black Bean Burger -

House-made black bean burger with lettuce, tomato, onion & avocado and ancho chili aioli 10

- Crabby BLT -

Crab cake, bacon, lettuce, tomato, avocado, & Cajun aioli on wheat 11

- Rueben or Rachel -

Corned beef or turkey, sauerkraut, dressing & swiss on Rye 10

- French Dip -

House shaved prime rib on a toasted hoagie served with au jus & horseradish crème fraiche 10 (add cheese .50 or bacon 1)
(philly style 2)

- Chicken Wrap -

Smoked tomato vinaigrette, romaine, bleu cheese & a corn salsa in a vegetable wrap 10

- Pulled Pork & Sauerkraut -

Pulled pork with sauerkraut & red dragon mustard ale cheese served on a hoagie 11

- Turkey, Bacon, & Chipotle -

Turkey, bacon, cheddar & chipotle mayo served on a hoagie with lettuce, tomato and onion 10