



Appetizers

- Wild Mushroom Flatbread -
Roasted wild mushrooms, chevre, & asparagus
drizzled w a balsamic reduction 9
(add chicken 2)

- Chorizo & Fingerlings -
Chorizo sausage sautéed with fingerling
potatoes garnished with smoked paprika 10

- Spinach & Artichoke Dip -
Served with garlic crostini 10

- Cheese Plate -
Chef's selection of cheeses with an
apricot-craisin mostarda, mixed olives
& crackers 11

- Shrimp Fonduta -
Laughing bird shrimp in a creamy fontinella
cheese sauce served with ciabatta bread 12

- Seared Scallops -
Fresh day boat scallops pan seared, served with
a crab & bacon ragout 15

- Tuna Napoleon -
Layers of fried wonton skins, seared ahi tuna &
seaweed salad served with kecap manis
& chili sauce 15

Soups

- Soup du jour -
Multiple homemade soup options offered
Cup 3 Bowl 5

Pub Fare

- Lamb & Oatmeal Stout Stew -
Stewed leg of lamb & fingerlings
topped with gruyère 12

- Hot Beef -
Sliced prime rib served open-faced on
sourdough with mashed potatoes & gravy 10

- Bangers & Mash -
Polish sausage served on mashed
potatoes with brown gravy 10

- Fish & Chips -
Homemade beer battered cod with a
side of our hand cut chips 10

Usher's Events

- Sushi Saturdays -
Fresh rolled sushi available
from 11 am to 2 pm every
Saturday

- Weekday Happy Hour -
Monday through Friday
from 3 pm till 6 pm
featuring:
*half price appetizers
& dollar off drinks*

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

***Book Your Graduation Party
Today!**

Menu brought to you by our
chefs Cary Carr & 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

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

Starter Salads

- Pickled Beet -
Pickled beets & frisee w extra virgin olive oil 6

- Spinach Salad -
Spinach w a strawberry poppy seed vinaigrette,
walnuts, & bleu cheese 6

- Caesar Salad -
Romaine lettuce tossed in our house
caesar dressing, parmesan, croutons
& tomato salsa 6
(entrée size w chicken add 4)

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

Children's Fare

**available only to our younger guests*

- Mac & Cheese -
Noodles in a cheese sauce 7

- Grilled Cheese -
Served with side of fries 6

- Cheese Flatbread -
Mozzarella covered flatbread 7

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**

Extras

- Shrimp 3
- Nueske Bacon 4
- Rissoto 5
- Roaring 40's Bleu Cheese 2
- Jicama Slaw 2
- Sautéed Mushrooms 3

Dinner Entrées

Available after 5pm

- Spring Prairie Chicken -

Free range chicken breast, creamy spinach & manchego orzo, patty pan squash, w raspberry pear coulis 20

Elk burger

8 oz elk patty, nueske bacon, aged cheddar on a sourdough bun house w sweet fries 15

- Pork Chop -

8 oz Berkshire pork chop grilled to temp, sweet corn mashed potatoes, creamed baby bok choy, & apple saffron jam 22

- Stuffed Bell Peppers -

Roasted bell peppers stuffed w smoked blue cheese cous cous, w basil pesto 16

- Vegetarian Linguini -

Asparagus, confit tomatoes, red peppers, onions & herbed lemon butter 16

- Penne Pasta -

Marinated flank steak or shrimp, in a thai red curry sauce, w red peppers, onions & baby bok choy 18

- Fish of the Moment -

Fresh fish prepared by the chefs

- Walleye -

Broiled or beer battered fried walleye on a wild rice pilaf with grilled asparagus & remoulade 18

- Top Sirloin -

8 oz top cut grilled to temperature with red whipped potato, seasonal vegetables, & red wine mushroom demi 19

- Filet -

8 oz filet grilled to temperature with truffle risotto, grilled asparagus, & red wine demi 27

- Ribeye -

14 oz ribeye grilled to temperature with baby red whipped potatoes, seasonal vegetables, & red wine mushroom demi 27

- Elk -

Pan seared peppercorn crusted elk steak with truffle risotto, grilled asparagus, & sauce beurre rouge 24

**served rare to medium only*



Tapas

Edamame

Served in Belgian endive w mint crème fraiche 5

Sausage & Cous Cous

Chef's choice sausage w Israeli toasted cous cous & smoked bleu cheese 6

Salmon

Chef's choice prepared Salmon

Scotch eggs

Pork sausage wrapped around a hard boiled egg served w greens & bacon honey mustard 6

Empanada

Braised oxtail empanada's w a spicy mango dip 7

Calamari

Served w orange saffron aioli 7

**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

Happy Hour 3 to 6 Weekdays

Open 11 am until close
Monday through Saturday

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

Sandwiches & Burgers

Served with choice of our hand-cut chips or sweet potato chips

-Buffalo Chicken Sandwich -

Fried chicken breast tossed in a buffalo sauce on ciabatta bun served with bleu cheese dressing 10

- The Tribute Burger -

Whiskey glazed wild mushrooms, wilted spinach, whole grain dijon mustard, bacon & swiss on our house seasoned burger 10

- The Duma -

Choice burger or chicken breast loaded with garlic, green onions & parsley, covered with havarti cheese & bacon 10
(served with a side of Siracha chili sauce)

- Classic Burger -

Accompanied with lettuce, tomato & onion on a toasted bun 8
(add cheese .50 bacon 1)
**vegetarian option available*

- Patty Melt -

Served on sourdough with caramelized onions, swiss & american cheese 9

- Grilled Vegetable Sandwich -

Grilled seasonal vegetables on focaccia with a herbed cream cheese spread & olivade 9

- Crabby BLT -

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

- Rueben or Rachel -

Corned beef or turkey, sauerkraut, dressing & swiss on marbled rye 9

- Hawaiian Ham & Turkey -

Ham, bacon & turkey with avocado & provolone on a toasted hoagie drizzled with a honey dijon pineapple reduction 9

- French Dip -

House shaved prime rib on a toasted hoagie served with au jus 10 (add cheese or bacon .50)

- Chicken Wrap -

Smoked tomato spinach salad, bacon & grilled chicken breast in a vegetable wrap 10

- Pulled Pork Sandwich -

Tender bbq pork with jicama slaw 9

- Pulled pork & Sauerkraut -

Pulled pork with sauerkraut & red dragon mustard ale cheese served on a hoagie 9