



Northern Divide Bar & Eatery

Nibbles & Flatbreads

CHICKEN WINGS // \$12

~Gluten Free Boneless Wings Available~

Ask About our Meatless Wings!

Fried or Grilled | Sweet Chili | House Buffalo |
Classic BBQ | Raspberry Jalapeño | Dry Rub |
Minnesota 14 Sauce | Pineapple Teriyaki

*BRIE CHEESE CURDS // \$10

House Ale Batter | Raspberry Jalapeño Ketchup

BACON // \$10

Applewood Smoked | ½ Inch Cut | Golden Berry
& Caramelized Onion Jam

FISH TACOS // \$14

Ale Batter Walleye | Buttermilk Naan | Asian
Slaw | House Pickled Jalapeños | Sriracha Aioli |
Cilantro Micro Greens

SMOKED BRISKET

WONTONS // \$13

House Smoked Brisket | Watermelon Radish |
Asian Slaw | Pickled Onions | Cilantro Lime Crema

SMOKED BRISKET NACHOS // \$13

House Fried Tortilla Chips | Smoked Pepper Jack
& Cheddar Cheese | Pickled Jalapeños | House
Salsa | Sriracha Aioli | Cilantro Lime Crema |
Black Olives

CHARCUTERIE FOR TWO // \$17

Local & Import Cheeses | Seasonal Fruits
| Smoked & Cured Meats | House Pickled
Jalapeños | House Pickled Onions | Golden
Berry & Caramelized Onion Jam | Stone
Ground Mustard | Kalamata Olive Spread |
Buttermilk Naan

*SPINACH ARTICHOKE DIP // \$10

Cream | Garlic | Swiss Cheese | Parmesan
Cheese | Grilled Naan Bread | Minnesota Grown
Tomato | Fines Herbs

~Add House Smoked Walleye for \$5~

SPRING ROLLS // \$12

Served Cold | Mae Ploy | Grilled Chicken | Bell
Pepper | Cucumber | Carrot | Celery | Scallion |
Napa Cabbage | Pineapple Teriyaki Sauce | Thai
Peanut Sauce | Wakame Goma

DIVIDE LETTUCE WRAPS // \$14

Sautéed Beef Strips | MN Grown Butter
Lettuce | Curried Rice | Scallion Yogurt |
Puffed Rice Noodles

PORK BELLY SKEWERS // \$13

Sous Vide Pork Belly | Raspberry Jalapeno Sauce
| Candied Almonds | House Pickled Jalapeños |
Golden Berry & Caramelized Onion Jam

SEARED SEA SCALLOPS // \$17

Curried Parsnip Puree | House Pickled Onion |
Watercress | Cilantro Micro Greens

FIRECRACKER SHRIMP // \$13

Crispy Rice Breading | Sweet Chili Sauce |
Grilled Lemon

MAINE ITALIAN FLATBREAD // \$14

House Red Sauce | Cured Meats | Banana
Peppers | Minnesota Grown Tomatoes | Swiss |
American | Mozzarella | Kalamata Olive

PHILLY CHEESE STEAK FLATBREAD // \$14

Roasted Garlic Cream Sauce | Shaved Smoked
Prime | Bell Peppers | Onions | Swiss Cheese |
Mozzarella | Parmesan Cheese | Black Garlic

PORK BELLY & BRIE FLATBREAD // \$13

Creamy Brie | Sous Vide Pork Belly | Arugula |
Caramelized Onions | Mozzarella | Raspberry
Jalapeño Sauce

GYRO FLATBREAD // \$14

Gyro Meat | Roasted Garlic Cream Sauce |
Mozzarella | Feta | Lettuce | Minnesota Grown
Tomatoes | Scallion Yogurt

*COCONUT CURRY FLATBREAD // \$12

Curried Parsnip Puree | Wild Mushrooms | House
Smoked Tomatoes | Scallion | Coconut Flakes
Feta | Mozzarella | Cilantro Micro Greens

APPLEWOOD SMOKED CHICKEN & ARTICHOKE FLATBREAD // \$13

Artichoke | Spinach | Garlic Cheese Sauce |
Mozzarella | Bacon

Salads

ADD CHICKEN \$3.99 | ADD 8OZ SIRLOIN STEAK \$8.99 | ADD SCALLOPS \$15.99

HONEY GEM CAESAR // \$10

~Try it Grilled~

Romaine Gem Lettuce | Anchovy | Shaved
Parmesan | Croutons | House Caesar Dressing |
Red Onion | Bacon

WEDGE SALAD // \$13

Artisan Iceberg Lettuce | Smoked Blue Cheese
| Black Olives | Red Onion | Bacon Bits |
Cucumbers | Minnesota Grown Tomato | Hard
Boiled Egg | Choice Dressing

*TROPICAL CHICKEN SALAD // \$14

Mix Greens | Spinach | Tropical Fruit Blend |
Orange Ginger Dressing | Candied Almonds |
Grilled Chicken | Coconut Flakes

SMOKED WALLEYE SALAD // \$16

Watercress | Arugula | House Smoked Walleye
| Red Onion | Cucumber | Parsley Vinaigrette |
Lavender Fennel Goat Cheese | Puffed Wild Rice
| Micro Greens

House Soups

FRENCH ONION DUCK WILD RICE SOUP DU JOUR

[All Made in House]

CUP \$4 | BOWL \$6

DINNER MENU

SERVED 4PM - CLOSE

Entrees

*All Dinner Entrees Include our House Dinner Bread with our House Butter and Include Choice of Soup or Garden Salad
ADD ONIONS \$2 | ADD MUSHROOMS \$2 | ADD ONIONS & MUSHROOMS \$3 | ADD SCALLOPS \$15.99
UPGRADE TO CAESAR FOR \$2

PETITE NEW YORK // \$21

8oz Grilled Strip Loin | Seasonal Vegetable |
Garlic Mashed Potatoes | Balsamic Port Wine
Reduction | Black Garlic Chimichurri

NORTHERN DIVIDE FILET // \$24

8oz Grilled | Seasonal Vegetable | Garlic Mashed
Potatoes | Balsamic Port Wine Reduction | Black
Garlic Chimichurri

PORTER HOUSE // \$32

20oz Bone in Grilled | Seasonal Vegetable |
Garlic Mashed | MN 14 Sauce

OCEAN TROUT // \$ 24

8oz Seared Filet | Dynamite Sauce | Grilled
Lemon | Citrus Rice | Seasonal Vegetable |
Wakame Goma | Puffed Rice Noodles

SEA SCALLOPS // \$ 29

Seared | Curried Parsnip Puree | Pork Belly
Lardons | Leeks | Citrus Rice | Toasted Coconut |
Cilantro Micro Greens | Seasonal Vegetable

WALLEYE // \$26

Ale Battered, Broiled, or Blackened | Seasonal
Vegetable | Wild Rice Pilaf | Grilled Lemon

GRILLED PORK TENDERLOIN // \$22

Two 4oz Grilled | Artisan Coffee Rub | Curried
Riced | Seasonal Vegetable | Watermelon Relish
SMALL PLATE// \$17

CHICKEN MARSALA // \$ 22

Two 5oz Chicken Breasts | Wild Mushrooms |
Shallots | Marsala Sauce | Seasonal Vegetable |
Cauliflower Risotto *Gluten Free, Almond Flour
Breading Available upon Request
SMALL PLATE// \$17

From the Smoker

Try our new style of Smoking out and Expand Your Horizons at Northern Divide Bar & Eatery

AWARD-WINNING HOUSE SMOKED RIBS

HALF RACK \$17 FULL RACK \$25

St. Louis Pork Ribs | House BBQ Sauce |
Garlic Mashed Potatoes or House Fries |
Seasonal Vegetable

STUFFED WILD RICE

MEATLOAF // \$16

House Recipe | Prosciutto | Egg | Seasonal
Vegetable | Garlic Mashed Potatoes | House
Smoked Tomatoes | Demi-Glace

SMOKED BRISKET // \$20

Thick Cut | Cauliflower Risotto | Smoked Pepper
Jack | Pickled Jalapeños | Smoked Tomato Demi-
Glace | Crispy Root Vegetable

APPLEWOOD SMOKED CHICKEN // \$18

Half Chicken | Golden Berry & Caramelized Onion
Jam | Cauliflower Risotto | Smoked Pepper Jack |
Pickled Jalapeños | Crispy Root Vegetable

Pasta

SCALLOP VERMICELLI// \$27

Bacon | Leeks | Shallots | Garlic | Fines Herbs |
Parmesan | Grilled Lemon | Parsley Vinaigrette

ALFREDO// \$14

Roasted Garlic Cream Sauce | Fettuccine Noodles
| Garlic | Parmesan
Add Chicken \$3.99 | Add Scallops \$15.99 | Add
8oz Sirloin \$8.99

NORTHERN DIVIDE BEEF RAMEN // \$22

Marinated Steak Strips | House Ramen Noodles
| Wild Mushrooms | Broccoli Kimchi | Asparagus
Cilantro Micro Greens | Egg

PORK BELLY TORTELLINI // \$21

Roasted Garlic Cream Sauce | Sous Vide
Pork Belly | Asparagus | Parsnips | Leeks |
House Smoked Tomatoes | Parmesan

PASTA PRIMAVERA// \$15

House Red Sauce | MN grown Zoodles |
Vegetable Medley | Parmesan | Fines Herbs |
Bread Stick

Beverages

Coke | Diet Coke | Sprite | Mello Yello | Dr. Pepper | Root Beer | Unsweetened Tea |
Raspberry Sweet Tea | Regular, Strawberry, or Peach Lemonade | Coffee | Milk