

## - Appetizers -

### **BUFFALO WINGS** \$13.00

8 wings tossed in a mild Buffalo sauce with Ranch or Blue Cheese dressing.

### **CHEESE CURDS** \$11.00

Fried white Cheddar curds served with Pla-Mor sauce for dipping.

### **BAVARIAN PRETZELS** \$8.00

Soft pretzels dusted in Parmesan cheese and served with cheese sauce for dipping.

### **ITALIAN BREAD** \$9.00

Garlic bread topped with Mozzarella cheese, sliced fresh tomatoes, and Italian seasoning served warm.

### **PICKLE FRIES** \$10.00

Cajun fried pickles served with Ranch dressing for dipping.

### **SPICY KETTLE CHIPS** \$8.00

House-fried potato chips topped with Buffalo sauce and Blue Cheese crumbles.

### **COCONUT SHRIMP** \$12.00

Fried Shrimp breaded with a semi-sweet coconut-panko blend and topped with a Mango Habanero jam.

### **BALSAMIC BRUSCHETTA** \$11.00

Toasted flat bread topped with warm spinach, garlic, olive oil, Feta cheese, tomato, onion, Mozzarella, and Balsamic glaze.

### **STUFFED JALAPEÑOS** \$10.00

Jalapeños halved and stuffed with cream cheese, coated in panko, then fried and served with a Mango Habanero jam for dipping.

### **SOUTHWEST SPRING ROLLS** \$11.00

Three fried spring rolls stuffed with corn, chicken, black beans, cheese, and jalapeño, each cut in half, and served with Ranch dressing.

### **NACHO TOWER** \$17.00

House fried tortilla chips, seasoned ground beef, refried beans, Cheddar cheese sauce, shredded Cheddar cheese, sour cream, and pico de gallo.

### **HOUSE SOUP** bowl \$6.00 cup \$3.50

### **HOUSE SALAD** \$6.00

## - Handhelds -

Served with choice of house-fried chips or Parmesan fries (unless specified).

### **THE PLA-MOR BURGER** \$17.00

1/2 lb. Black Angus patty topped with American cheese, fried egg, smoked bacon, lettuce, tomato, onion, and Pla-Mor sauce served on a toasted Brioche bun.

### **THE LOCAL BURGER** \$15.00

1/2 lb. Black Angus patty topped with lettuce, tomato, onion and choice of American, Pepper jack, or Swiss cheese served on a toasted Brioche bun.

### **THE DANISH BLUE** \$16.00

1/2 lb. Black Angus patty topped with Danish Blue Cheese crumbles, Blue Cheese Dressing, and bacon served on a toasted Brioche bun.

### **THE OUTSIDER** \$19.00

Boneless braised short rib, garlic herb cream cheese, red onion, and cilantro served on Ciabatta.

### **THE HEN** \$14.00

Chicken breast topped with Pepper jack cheese, smoked bacon, lettuce, tomato, and Ranch dressing served on a toasted Brioche bun. Chicken grilled or crispy.

### **STEAK N CHEESE** \$18.00

Diced grilled Ribeye topped with grilled onions and a Cheddar cheese sauce served on a toasted Hoagie roll.

### **TACOS TRADICIONAL** \$11.00

Two seasoned ground beef tacos topped with lettuce, shredded cheddar cheese, and sour cream served with tortilla chips and Pico de Gallo. Substitute Tortilla Chips for House Chips or Parmesan Fries. + \$2.00

### **THE HOT CHIC** \$15.00

Crispy Chicken breast drizzled with a spicy Buffalo sauce and topped with Danish Blue Cheese, lettuce, and tomato and served on a toasted Brioche bun.

### **PORTABLE PARM** \$14.00

Crispy chicken breast topped with melted Mozzarella cheese and Marinara sauce served on a toasted Brioche bun.

### **ADOBE CHICKEN MELTS** \$13.00

Two grilled flour tortillas topped with sliced Adobe grilled chicken breast, melted Cheddar cheese, Pico de Gallo, cilantro, and a spicy Ranch dressing. Served with a side of tortilla chips and Pico de Gallo.

### **THE SOUTHERNERS** \$13.00

Two Adobe grilled shrimp tacos on flour tortillas, topped with our signature house aioli and red cabbage slaw served with tortilla chips and Pico de Gallo. Substitute Tortilla Chips for House Chips or Parmesan Fries. + \$2.00

## - Entree Salads -

### **THE WEDGE** \$15.00

Wedge of iceberg lettuce topped with Blue Cheese crumbles, smoked bacon, red onion, tomatoes, and Blue Cheese dressing.

### **FIESTA BOWLS** \$14.00

Two crispy tortilla bowls filled with lettuce, seasoned ground beef, shredded Cheddar cheese, Pico de Gallo, and sour cream with Jalapeño Ranch dressing on the side.

### **SIMPLY CAESAR** \$11.00

Romaine lettuce topped with grated Parmesan cheese and house-made croutons served with Caesar dressing on the side.

Add grilled chicken + \$4.00  
or Adobe grilled shrimp + \$6.00

\*consuming raw or undercooked meats, seafood, and poultry may increase your risk of food-borne illness

## - Dinner -

Served (after 4pm) with house soup or salad.

**CHICKEN BRUSCHETTA** \$22.00  
Grilled chicken breast topped with Feta cheese and tomato bruschetta served over Yukon Gold mashed potatoes and drizzled with a Balsamic glaze. Gluten Free.

**BBQ RIBS** full rack \$38.00 1/2 rack \$32.00  
"Fall off the bone" seasoned ribs braised low and slow and caramelized with a "sweet and sassy" BBQ sauce served with Parmesan fries, house-fried chips, or Yukon Gold mashed potatoes.

**CHICKEN PARMESAN** \$25.00  
Panko-Parmesan breaded chicken breast topped with a house-made Marinara sauce and melted Mozzarella cheese served over a bed of Cavatappi pasta.

**NORTHWOODS COMFORT** \$21.00  
Choice of Salisbury steak or a crispy boneless chicken breast served over Yukon Gold mashed potatoes topped with sweet peas, mushrooms, beef gravy, and garnished with a fried onion ring.

**CAVATAPPI PRIMAVERA** \$20.00  
Cavatappi pasta sauteed with fresh mushrooms, baby spinach, and tomatoes tossed in olive oil, garlic, butter, and Parmesan cheese.

Add grilled chicken + \$4.00  
or Adobe grilled shrimp + \$6.00

**CHEF'S SPECIALTY SHORT RIB** \$30.00  
Braised boneless short rib served over Yukon Gold mashed potatoes topped with beef demi and garnished with sautéed spinach and leeks. Gluten Free.

**BUTTERNUT SQUASH RAVIOLI** \$21.00  
Ravioli stuffed with Butternut squash and tossed lightly in a Parmesan and Pecan butter sauce. Served with a toasted crostini. Vegetarian Option.

**CHICKEN GNOCCHI** \$26.00  
Small potato dumplings tossed in a Parmesan cream sauce and topped with sweet peas, sliced mushrooms, smoked bacon, and a sliced marinated chicken breast.

**CEDAR PLANK SALMON** \$28.00  
8oz Salmon grilled with a smokey seasoning topped with a lemon butter and paired with mixed roasted potatoes and sautéed spinach then served on a cedar plank.

**GRILLED RIBEYE** \$35.00  
12oz ribeye grilled to desired temperature with choice of potato, and house soup or salad.  
Upgrade to 16oz + \$3.00

**FOUR CHEESE CAVATAPPI** \$22.00  
House-made with Cavatappi noodles and a blend of creamy American, Cheddar, Mozzarella, and Parmesan.

## - Specials -

**SATURDAY RIBEYE** \$30.00  
12oz ribeye grilled to desired temperature with choice of potato, and house soup or salad.  
Upgrade to 16oz + \$3.00

**WEDNESDAY WING NIGHT** \$16.00  
All-you-can eat jumbo wings served with choice of potato.

**FRIDAY "AYCE" POLLOCK** \$18.00  
All-you-can eat fried pollock served with coleslaw and choice of potato.  
Add side salad or cup of soup + \$3.00

**FRIDAY WALLEYE DINNER** \$26.00  
Choice of broiled or fried Walleye served with coleslaw, choice of potato, and house soup or salad.

## - Kids -

**GRILLED CHEESE** \$10.00  
American cheese melted on white bread served with choice of chips, Parmesan fries, or applesauce.

**MINI CORN DOGS** \$10.00  
Mini corn dogs served with choice of chips, Parmesan fries, or applesauce.

**CHICKEN NUGGETS** \$10.00  
Fried chicken nuggets served with choice of chips, Parmesan fries, or applesauce, and Ranch or BBQ for dipping.

## - Beverages -

Coke, Diet Coke, Sprite Zero, Mellow Yellow,  
Mr. Pibb, Ginger Ale, Lemonade,  
Unsweetened Iced Tea  
\$3.00

1919 Root Beer, Shirley Temple, Seasonal Juice  
\$3.50

Pla-Mor  
Bar and Restaurant  
LAKE NAMAKAGON

Gift Cards Available

\*consuming raw or undercooked meats, seafood, and poultry may increase your risk of food-borne illness