

- Appetizers -

BALSAMIC BRUSCHETTA \$11.00

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

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.

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.

COCONUT SHRIMP \$10.00

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

NACHO TOWER \$15.00

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. burger 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. burger topped with lettuce, tomato, onion and choice of American, Pepper jack, or Swiss cheese served on a toasted Brioche bun.

THE DANISH BLUE \$15.00

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

THE OUTSIDER \$17.00

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.

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.

- Entree Salads -

THE WEDGE \$13.00

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 \$36.00 1/2 rack \$30.00
"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.

LAND AND SEA \$38.00
8oz sliced beef Tenderloin served over Yukon Gold mashed potatoes and topped with a beef demi, creamed spinach and two sautéed shrimp.

- 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
\$2.00

1919 Root Beer, Shirley Temple, Seasonal Juice
\$3.00

Pla-Mor
Bar and Restaurant
LAKE NAMAKAGON

Gift Cards Available

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