

Starters

SAMPLER PLATTER • 21.85

Coconut shrimp, tenderloin bites, bone-in wings and spinach dip with tortilla chips.

DEER LAKE QUACKERS • 12.50

Marinated duck bites with sweet peppers, fresh jalapeños and onion. Wrapped in applewood bacon.

CALAMARI • 12.50

Battered deep-fried calamari and pepperoncini peppers tossed in roasted garlic butter and garnished with green onions. Served with lemon pepper aioli and marinara.

WINGS • 13.55 HALF ORDER • 9.40

A dozen grilled chicken wings tossed with your choice of sauce. Served with celery and choice of ranch or bleu cheese.

Dry Rubs: House cajun, Nashville hot, Memphis smoke, dill pickle

Sauces: Buffalo, house-made BBQ, spicy BBQ, bourbon, Parmesan garlic, fire chipotle, oyster.

BEEF TENDERLOIN BITES • 11.45

Tender cubes of beef tenderloin, pan-fried in house-made garlic butter and seasoned with your choice of blackened or house-made steak seasoning. Served over onion straws with a side of creamy horsey sauce.

SPINACH ARTICHOKE DIP • 11.45

Creamy spinach, tender artichokes, mozzarella and Parmesan cheeses. Served with house-made tortilla chips.

COCONUT SHRIMP • 11.45

Battered shrimp, coconut flake and panko bread crumbs. Served with spicy pineapple marmalade.

WALLEYE FINGERS • 12.50

Beer-battered and deep-fried walleye strips. Served with house-made tartar sauce and lemon wedges.

BUFFALO CHICKEN WONTONS • 11.45

Deep-fried wontons filled with shredded chicken, cream cheese and buffalo sauce.

CHICKEN TENDERS • 11.45

Six fresh-cut and battered chicken strips. Served with house-made BBQ sauce and buttermilk ranch.

PICKLES AND PEPPERS • 11.45

Hand-battered pickles and pepperoncini peppers. Served with ranch dressing.

QUESADILLA • 9.40

Giant flour tortilla, filled with corn, onion, green and red peppers, cilantro, cheddar cheese. Topped with sour cream, guacamole and salsa verde. Choice of chicken, shrimp or steak.

NACHOS • 11.45

Fresh corn tortilla chips covered in house cheese, shredded lettuce, fresh jalapeños, pico de gallo and sour cream. Choice of seasoned ground beef or shredded chicken.

BBQ NACHOS • 11.45

Fresh corn tortilla chips covered in shredded cheese, BBQ pulled pork, creamy coleslaw, diced tomatoes, fresh jalapeños and sour cream. Topped off with house made BBQ sauce.

CHEESE CURDS • 10.40

Beer-battered creamy Ellsworth white cheddar cheese curds. Served with buttermilk ranch.

POTATO SKINS • 8.35

Crispy potato skins stuffed with cheddar cheese and loaded with bacon and green onions. Served with seasoned sour cream.

BASKET OF FRENCH FRIES, TOTS, ONION RINGS OR BUFFALO CHIPS • 5.20

Pizza

10
Cheese
Garlic Pizza Fries

12
Pepperoni
Sausage

13
Combo
Four Meat
Deluxe
Hawaiian
Buffalo Chicken
BBQ Chicken
Inferno



RED FOX TAVERN



Sandwiches

Served with kettle chips. Sub buffalo chips, French fries, onion rings, tots, side salad, wcreamy coleslaw or soup of the day • 1.50. Sub gluten-free bun • 1.50

CHICKEN FLORENTINE • 10.40

Grilled chicken breast topped with spinach dip, provolone cheese and tomatoes. Served on sourdough bread with lettuce and mayo.

CUBANO • 13.55

Traditional Cuban hot-pressed sandwich with slow roasted pork, ham, Swiss cheese, pickles, mustard and garlic-lime aioli on a hoagie bun.

GRILLED CHICKEN CLUB • 13.55

Grilled chicken, bacon, swiss, avocado, sauteed onions, lettuce, tomato, mayo on toasted sourdough bread.

CHICKEN CORDON BLEU • 13.55

Marinated grilled chicken breast with ham and Swiss cheese on toasted sourdough bread.

BLT • 9.40

Thick-cut bacon, lettuce, sliced tomatoes and mayo on toasted sourdough bread. Add Avocado • 1

CLUB SANDWICH • 10.40

A True Classic. Toasted sourdough with ham, turkey, thick-cut bacon, lettuce, tomato, Swiss and American cheeses, and mayo.

REUBEN/RACHEL • 11.45

Your choice of corned beef or turkey with sauerkraut, Swiss cheese and Thousand Island dressing on toasted marble rye.

PHILLY CHEESE STEAK • 13.55

Savory sliced prime rib sauteed with onions, peppers and Gouda cheese sauce on a toasted baguette.

FRENCH DIP • 11.45

Savory sliced prime rib on a toasted baguette served with au jus.

PULLED PORK • 10.40

House pulled pork with creamy coleslaw on a brioche bun.

MN PO BOY • 11.45

Choice of walleye strips battered and fried or shrimp on a toasted baguette with shredded lettuce, sliced tomato and a pickle spear. Served with tartar sauce and lemon wedges.

BUFFALO CHICKEN SANDWICH • 10.40

Grilled chicken breast dipped in buffalo sauce. Topped with Swiss cheese on a brioche bun.

BBQ BRISKET SANDWICH • 15.60

Tender brisket topped with onion straws and house made BBQ sauce served on texas toast.

CHICKEN TENDERS BASKET • 11.45

Four fresh-cut and battered chicken strips. Served with choice of sauce. Your choice of French fries, tots, buffalo chips or onion rings.

Wraps

Served with kettle chips. Sub buffalo chips, French fries, onion rings, tots, side salad, creamy coleslaw or soup of the day • 1.50. Sub gluten-free bun • \$1.50

CAESAR WRAP • 11.45

Grilled or crispy chicken tossed with romaine, Roma tomato, red onion, Parmesan and our Caesar dressing in a spinach tortilla wrap.

CHICKEN BACON RANCH WRAP • 11.45

Grilled or Crispy chicken breast tossed with romaine, Roma tomato, red onion, chopped bacon, shredded cheddar cheese and our avocado ranch dressing all wrapped up in a flour tortilla.

BUFFALO CHICKEN WRAP • 11.45

A flour tortilla with bleu cheese or ranch dressing wrapped around your choice of our crispy chicken tenders or grilled chicken breast tossed in our own buffalo sauce with cheddar cheese, lettuce and tomatoes.

Fajitas

Grilled with red bell peppers, green bell peppers and onions, served with flour tortillas, spanish rice, mixed cheeses, shredded lettuce, pico de gallo, guacamole and sour cream.

CHICKEN, STEAK OR SHRIMP • 17.70

SURF AND FEATHER OR SURF AND TURF • 17.70

TRIO COMBO • 18.75

Soup



BOWL 5.20 • CUP 3.10
Soup of the Day or Seasonal Chili

We proudly serve



RASPBERRY
SWEET
UNSWEETENED

Find us on



Farmhouse Burgers

All our beef and bison patties are hand-pressed and locally sourced from



Served on a brioche bun with kettle chips. Sub buffalo chips, French fries, onion rings, tots, side salad, creamy coleslaw or soup of the day • 1.50.
Sub gluten-free bun • 1.50

BRISKET LUCY • 15.60

American cheese stuffed into a Grazing Acres Farm steakhouse patty with bacon and topped with our house-made BBQ sauce.

BUFFALO BILL JUCY • 16.65

American cheese stuffed into our locally sourced fresh bison and topped with sweet pepper aioli.

HAWAIIAN • 13.55

Beef patty with fresh pineapple mango salsa, teriyaki sauce, lettuce, tomato, onion, pepper jack cheese.

GUACAMOLE • 13.55

Beef patty with house-made guac, hardwood-smoked bacon, Swiss cheese, red onions, lettuce, tomatoes and mayo.

CANUCK • 13.55

Beef patty with fried onion, cheese curds, topped with our house BBQ sauce and a hint of maple syrup.

FIREHOUSE • 13.55

Cajun-seasoned beef patty with roasted peppers, mushrooms, ham and Swiss cheese. Topped with red pepper aioli.

BACON BLEU • 12.50

Beef patty with Applewood smoked bacon, provolone cheese, topped with bleu cheese crumbs.

ELOY’S BIG BOY • 15.60

Two beef patties with Swiss and Gouda cheeses, lettuce, tomatoes, topped with Thousand Island dressing.

PATTY MELT • 11.45

Beef patty with caramelized onions, Swiss and cheddar cheeses on toasted marble rye.

RED FOX • 12.50

Beef patty topped with house-made mac, Swiss cheese and buffalo sauce.

TAR HEEL • 13.55

Beef patty with bacon, pulled pork, house-made BBQ sauce and cheddar cheese. Topped with creamy coleslaw.

TURKEY • 11.45

Turkey patty topped with pepperjack cheese and avocado, with lettuce, tomatoes and onions.

BISON • 12.50

Locally sourced fresh bison from Grazing Acres Farm in Elko, MN with lettuce, tomato, onion and sweet pepper aioli.

SAVORY WILD RICE • 12.50

House-made 7-ounce wild rice patty, covered in smoked Gouda, avocado and spring mix lettuce.

BYOB Top your burger the way you want it • 10.40

Toppings • .025: Black or green olives, caramelized onions, fresh jalapeños, green peppers, lettuce, mushrooms, pb & j, pepperoncini, red onions, sauerkraut, tomatoes

Cheese • 0.50: American, bleu cheese, cheddar, Gouda, pepper jack, provolone, Swiss

Sauces • 0.50: BBQ, bourbon, buffalo, garlic Parmesan, fire chipotle, honey mustard, horseradish, seasoned sour cream, sour cream, spicy BBQ

Toppings • 1: Avocado, bacon, egg, ham, onion rings



Entrées

Served with your choice of baked, mashed or au gratin potatoes and vegetable of the day.

FRIDAY SPECIAL PRIME RIB

AVAILABLE AFTER 5 P.M.

King 16-ounce • 27.05

Queen 12-ounce • 22.90

STEAK OSCAR • 27.03

12 ounce ribeye topped with grilled shrimp, asparagus and hollandaise.

BLACKENED SALMON • 25

Seasoned with our house cajun rub and served over a bed of wild rice with a side of mango salsa.

MEDALLIONS • 18.75

Beef medallions served in a burgundy mushroom sauce.

BBQ RIBS • 22.90 HALF RACK • 16.65

Slow-cooked pork ribs smothered in house-made BBQ sauce.

WALLEYE • 22.90

Choice of deep-fried, pan-fried or blackened.

SHRIMP • 17.70

Six jumbo shrimp, choice of deep-fried or sauteed.

RED FOX STRIP STEAK • 18.75

Seasoned 12-ounce house strip steak.

12-OUNCE HAND-CUT RIBEYE • 22.90

Locally raised, hormone-free beef.

Eat Your Greens!

HOUSE FULL 9.40 • HALF 5.20

House lettuce mix with tomatoes, diced cucumbers, red onion, shredded carrots and house-made croutons. Choice of dressing.

CAESAR FULL 10.40 • HALF 6.30

Chopped romaine lettuce hearts tossed with creamy Caesar dressing. Topped with shredded Parmesan and croutons.

COBB • 10.40

House lettuce mix with roasted turkey, bacon, cheddar cheese, diced tomato, diced egg, black olives and bleu cheese crumbles. Topped with onion and choice of dressing.

TACO • 10.40

Flour tortilla bowl filled with lettuce, onions, tomatoes, black olives, shredded cheddar cheese and fresh jalapeños. Choice of seasoned ground beef or shredded chicken. Served with sour cream and salsa.

CHEF • 10.40

House lettuce mix topped with ham, turkey, Gouda cheese, tomatoes and avocado.

STEAKHOUSE • 12.50

Tender steak bites, chopped romaine, red onions, julienne peppers, almonds.

DRESSINGS

bleu cheese • Italian
creamy Italian ranch
French • Thousand Island
raspberry or house vinaigrette

ADD TO ANY SALAD

Crispy chicken • 2
Grilled chicken • 2
Grilled shrimp • 3
Grilled steak • 3

CHOPPED • 10.40

Garbanzo beans, corn, bleu cheese, cheddar cheese, green onions, bacon bits, tomato, avocado and house vinaigrette.

STRAWBERRY CHICKEN • 12.50

House lettuce mix with grilled or crispy chicken, spinach, strawberries, candied pecans, green apple, red onions, blue cheese crumbles, raspberry vinaigrette.

SOUTHWEST SHRIMP SALAD • 12.50

Spring mix with shrimp, tomatoes, queso fresco, red onions, tortilla strips with chipotle ranch.

Pastas

JAMBALAYA • 18.75

Chicken, spicy andouille sausage, and shrimp cooked with onion, bell pepper, celery, scallions and white rice.

FETTUCCINE ALFREDO • 13.55

Fettuccine pasta tossed with broccoli and rich alfredo sauce and topped with Parmesan cheese.
Add grilled chicken • 2
Add grilled shrimp • 3

SEAFOOD • 16.65

Lobster, shrimp and crab tossed with cream sauce, green onions, sun-dried tomatoes and penne pasta. Topped with bread crumbs.

TRICOLORED TORTELLINI • 13.55

Tortellini tossed in a creamy cajun cream sauce.
Add grilled chicken • 2
Add grilled shrimp • 3

CAJUN • 13.55

Penne pasta tossed in cream sauce topped with chili spices, Parmesan, tomatoes, red peppers and green onions.
Add grilled chicken • 2
Add grilled shrimp • 3

CHICKEN PARMESAN • 12.50

Lightly fried Parmesan-breaded chicken breast smothered with house-made marinara sauce and melted provolone cheese on penne pasta.

SAUSAGE AND PEPPERS • 12.50

Italian sausage, bell peppers, onion and garlic, sauteed with white wine and marinara. Served over a bed of penne pasta.

MAC & CHEESE • 10.40

Penne pasta smothered in smoky house cheese sauce and baked with seasoned bread crumbs and parmesan cheese.
Add grilled chicken • 2
Add grilled shrimp • 3

Desserts!

APPLE CRISP • 6.95 • A La Mode 7.95
CHEESE CAKE WITH MIXED BERRIES • 6.95
ICE CREAM CONE • 2 Twist, Chocolate, Vanilla

Sides

COLE SLAW • 3.10
POTATOES • 3.10 Mashed, Baked, Au Gratin