

# Vandy's Grille

7795 LAKETOWN PKWY, WAGONIA, MN 952-442-2956



## STARTERS

### WON TONS 8

Hand-folded. Served with Asian chili dipping sauce

### SMOKEHOUSE SLIDERS 10

One of each - brisket, pork and chicken slider with our signature bbq sauces

### VANDY'S WINGS 10

Dry rubbed and smoked. Served with your choice of garlic parmesan, hot bbq, bbq, buffalo or house specialty - mustard bbq

### CHEESE CURDS 9

Craft beer batter, served with sriracha ranch sauce

### MEDITERRANEAN PLATTER 9

Homemade roasted red pepper hummus, kalamata olives, pepperocinis, fresh veggies and grilled naan

### BLUEGILLS 11

Northwood's pan fish filets lightly dredged in seasoned flour, deep fried and served with our house tartar

### GF TORTILLA CHIPS 7

With homemade salsa  
Sub queso 4

### POUTINE 9

Our famous fries, cheese curds and beef brisket covered in gravy

### LOADED NACHOS 12

Shredded smoked chicken, jalapeños, tomato, sour cream, lettuce, and queso

### STEAK BITES 15

Seasoned bites of steak over fried onion straws with cajun bleu cheese sauce

## SOUPS

### BRISKET CHILI

cup 5 bowl 8

### SOUP OF THE DAY

cup 5 bowl 8

## DESSERTS

### DOUGHNUT BREAD PUDDING

Doughnut pieces tossed with pineapple, raisins and creamy caramel sauce. Drizzled with chocolate and topped with whipped cream and a cherry 6

### DOUBLE CHOC CHIP COOKIE SUNDAE

Warm cookies in a cast iron pan with ice cream, whipped topping drizzled with chocolate and topped with a cherry 7

## HANDHELDS

Served with homemade chips. Sub french fries or tater tots for \$1  
Sub mac & cheese, grilled veggies, house salad, sweet potato fries, or soup for \$2

Gluten free bun available \$3

### BRISKET DIP 12

House smoked brisket topped with provolone & roasted red peppers. Served with homemade au jus

### WALLEYE 14

Pan fried walleye, lettuce, tomato, pickles, house-made tartar

### GRILLED CHICKEN SANDWICH 12

Thick sliced bacon, lettuce, tomato, avocado, homemade 1000 island dressing

### CHICKEN FRIED CHICKEN 13

Hand breaded, cheddar cheese, bacon, homemade country gravy

### CUBANO 12

Pulled pork & sliced ham, pickles, Swiss, provolone and spicy mustard on a ciabatta roll

### REUBEN 12

Sliced pastrami, sauerkraut, thousand island on thick sliced marble rye

### BUFFALO CHICKEN SANDWICH 12

Grilled or hand-breaded. Homemade bleu cheese dressing, lettuce & tomato.

### PRIME RIB PHILLY 15

Shaved prime rib finished in au jus, covered with melted provolone, peppers, onions, and mushrooms

### BLUEGILL TACOS 14

Fried bluegill with mango pineapple salsa, lime crema, & lettuce, wrapped in a warm flour tortilla. Served with tortilla chips

## BURGERS

Custom-ground butcher's blend, hand-patted and char-grilled to medium. Served with french fries or tots

Sub mac & cheese, grilled veggies, house salad, sweet potato fries, or soup-\$2

Poultry lovers - substitute a chicken breast

Gluten-free bun available \$3

### VANDY'S POPPER 13

Sliced jalapeños, thick-sliced bacon, pepper jack cheese, cream cheese and sweet chili sauce

### CHEF'S BURGER 14

This one has it all: sautéed portabella mushrooms, duck bacon, lettuce, tomato and a red pepper aioli

### JUST-A-BURGER 10

Our fresh half-pound, hand-pattied Angus burger seasoned and grilled to perfection and served on a a toasted buttered bun

Just-A-Cheeseburger 11 Just-A-Bacon Cheeseburger 12

### BLACK & BLEU BURGER 13

Creamy aged bleu cheese, thick cut bacon, sautéed portabella mushrooms, and our blend of cajun seasonings

### 9-1-1 BURGER 13

Thick sliced bacon, cheddar, fried cheese curds, ranch dressing

### AVOCADO STEAKHOUSE BURGER 13

Homemade steak sauce and avocado, served with lettuce & tomato

GF - Gluten Friendly

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## OUR GREENS

### GF WHISKEY COWBOY 14

Cucumbers, heirloom tomatoes, carrots, hand-pulled smoked chicken, peppered bacon, pecans, sun-dried cranberries, and parmesan cheese are all paired with a hot bacon & whiskey-flamed dressing. This is a one of a-kind original

### CAESAR 9

Romaine tossed with homemade caesar dressing, parmesan cheese, and homemade croutons  
Shrimp 6 Grilled chicken 4  
Pan Fried Walleye 6 Salmon 6

### GREEK SALAD 11

Romaine tossed with olives, pepperoncini, red onion, and a lemony Greek dressing. Topped off with cherry tomatoes, cucumbers and grilled naan bread

### GF CHOP 14

Grilled chicken, avocado, heirloom tomatoes, bleu cheese, peppered bacon, green onions, roasted corn, tortilla strips. Topped with citrus lime vinaigrette

### GF STEAK WEDGE 15

Iceberg wedge, sun-dried tomato, bleu cheese crumbles, peppered bacon, egg, bleu cheese dressing and grilled sirloin steak

### HOUSE 6

Carrots, cucumber, heirloom tomato, cheddar jack cheese, and homemade croutons  
Chicken 4 Shrimp 6  
Pan-Fried Walleye 6 Salmon 6

## MAINS

Served with choice of soup or house salad, and choice of side where indicated: baked potato, au gratin, french fries, sweet potato fries, tator tots, or quinoa salad.

### FETTUCCINI ALFREDO 13

Fettuccini noodles tossed with our homemade alfredo sauce, grated parmesan cheese, and grilled naan  
Chicken 4 Shrimp 6  
Pan-fried walleye 6

### GF PAN SEARED SALMON 22

Wild caught salmon filet marinated in fresh herbs, garlic and our house seasonings. Pan-seared to perfection locking in flavor and juiciness. Served with lemon, veggie, and side

### BAYOU PASTA DINNER 18

Grilled chicken, andouilli sausage, red and green peppers, red onions, and a house specialty creole roasted tomato sauce - all tossed with penne pasta

### MATE'S PLATE 23

A handful of tasty bluegills paired with three grilled shrimp. Served with veggie, coleslaw, tartar, and side

### MINNESOOOOOTA FISH AND CHIPS 17

A school of bluegills lightly breaded and fried. Served with fries, slaw, and tartar

### CAPTAIN'S PLATE 23

A pan-fried walleye filet paired with three grilled shrimp. Served with veggie, coleslaw, tartar, and side

## STEAKS

All steaks are USDA Choice Certified Angus Beef. While we will prepare any steak to your desired wellness, we recommend all cuts prepared mid-rare to medium to truly bring out the best qualities of each steak

Served with soup or salad to start off your meal. Add veggie & choice of side: baked, au gratin, french fries, sweet potato fries, tator tots, or quinoa salad

### GF TOP SIRLOIN 21

8 oz of one our most flavorful steaks

### GF FILET MIGNON 29

8 oz of melt-in-your-mouth goodness, it just doesn't get any better

### RIBEYE 29

16 oz of perfect marbling, seasoned just right and grilled for you

### STEAK TOPPERS

Sautéed Onions 3  
Sautéed Mushrooms 3 Shrimp 6  
Garlic Parm Crusted 3

### GF PRIME RIB 24

Available Friday & Saturday nights after 4:00  
Smoked to create a tasty outer crust and sliced to order

## VANDY'S SMOKEHOUSE EATS

All of our smoked meats are smoked on-site in a rotisserie style smoker with indirect heat of a blend of wood for several hours until our chef gives it the blessing to be served

## SANDWICHES

Served with chips and slaw

### CHOPPED BRISKET 14

Smoked for over twelve hours, topped with our homemade hot bbq sauce

### PULLED PORK 13

Smoked then finished in the oven, topped with homemade Carolina bbq sauce

### SHREDDED CHICKEN 12

Seasoned and smoked. Served with our homemade mustard bbq sauce

## PLATTERS

Served with brisket bbq beans, veggies, cornbread

### GF TEXAS BEEF RIB 21

Fred Flintstone size bone of tender smoked goodness. Topped with our homemade hot bbq sauce

### GF PULLED PORK 18

Smoked then finished in the oven. Topped with homemade Carolina bbq sauce

### GF SLICED BRISKET 19

Smoked for over twelve hours. Topped with our homemade hot bbq sauce

### GF BABY BACK RIBS 15 / 19

Available Friday and Saturday night after 4:00  
Smoked, tender, and flavorful

### SMOKEHOUSE CATERING

Get any of our smokehouse meats for your parties and gatherings. We just ask for 48 hours notice