

WINE LIST

Reds

	Glass	Bottle
102. Cabernet Sauvignon, Marietta		46.95
103. Cabernet Sauvignon, Hess Select	9.95	34.95
104. Cabernet Sauvignon, Hogue	5.95	19.95
105. Cabernet Sauvignon, Root 1	6.95	24.95
106. Carmenera, Root	7.95	30.95
107. Shiraz, E minor	8.95	30.95
108. Syrah, Valley of the Moon	8.95	30.95
109. Malbec, Diseno	6.95	30.95
110. Merlot, Flying Fish	8.95	30.95
111. Merlot, Hogue	5.95	19.95
112. Pinot Noir, Mark West	7.95	29.95
113. Pinot Noir, Blackstone	7.95	29.95
114. Pinot Noir, A-Z Oregon		44.95
115. Old Vine Red, Marietta	8.95	30.95
116. Zinfandel, Toad Hollow	9.95	32.95
117. Lambrusco	6.95	24.95

Whites

201. White Zinfandel, Buehler	6.95	24.95
230. Chardonnay, Hogue	5.95	19.95
231. Chardonnay, Kendall-Jackson V.R.	10.95	36.95
232. Chardonnay, Blackstone Reserve	9.95	32.95
233. Chardonnay, Frey (Organic)	9.95	32.95
234. Chardonnay, Chamisal / Unoaked	8.95	30.95
235. Chardonnay, Hanna, Russian River		48.00
236. Pinot Blanc, Valley of the Moon	8.95	30.95
237. Pinot Grigio, Tommasi	10.95	36.95
238. Riesling, Hogue	5.95	19.95
239. Gewurztraminer, Hogue	6.95	24.95
240. Sauvignon Blanc, Nobile	7.95	29.95

CHAMPAGNES

330. Dom Perignon, France	325.00
331. Toad Hollow Amplexus	36.95
332. Freixenet Cordon Negro Brut, Spain	Split 7.95 ... 28.95
333. Moscato D'Asti	36.95
334. J-Cuvee 20	54.95

RESERVE LIST AVAILABLE.

Welcome to

NORWAY RIDGE

and to the taste of Great Northwoods Dining!



We would like to welcome you to a unique old-style restaurant that serves some of the finest American food in the country. It's the kind of place you expect to find when you come "up north".

Yes! We really do smoke our own ribs and make the zesty sauce from scratch. We also make sourdough daily and make all our own dressings and sauces. In other words, we do it the right way and start at the beginning.

Norway Ridge was opened for business in May of 1948 by Sam & Evelyn Thompson and Bes & Bob Neuman. Many of their original recipes are still used today, having been passed from owner to owner. We feel their secrets for many of our specialties remain unsurpassed anywhere.

Continuing in the tradition of fine food and fine service, sisters Alicia and Jackie (Evelyn and Bes were also sisters) and their staff invite you to sit back, relax and take in the atmosphere of an old Pine Cabin. Tour the grounds, inspect the smokehouse, if you like. But most importantly - eat, drink and enjoy to your hearts' delight!

We hope you'll take the time to browse in the Kimble Kottage Shop. Enjoy a wine sample or find a treasure for yourself, or perhaps your cabin host. If walls could talk, this little cabin would have many stories to share. Originally from a nearby resort (converted to town homes), it slept eight and the front door was only twenty feet from water's edge. What a contrast to "cabins" of today.

We do accept, and recommend, reservations, and can often reserve the table of your choice.

We would like you to know that Norway Ridge is available for special parties, receptions and banquets.

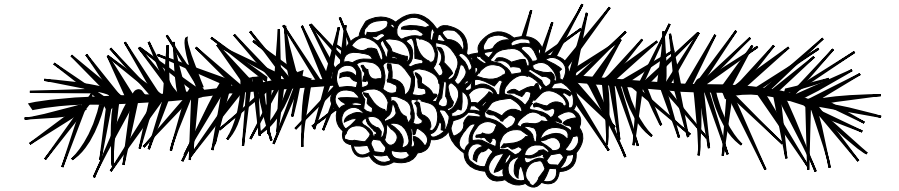
For more information, please call 543-6136 or check out our website at norwayridge.com

Alicia Elson & Jackie Clark

Norway Ridge Supper Club
Pelican Brook Enterprises, Inc.
218.543.6136
877-878-7945
norwayridge.com
jackie@norwayridge.com

TAKE-OUT SERVICE? 218-543-6136

All of our dinners as well as our famous sourdough appetizers, are available for call-ahead.

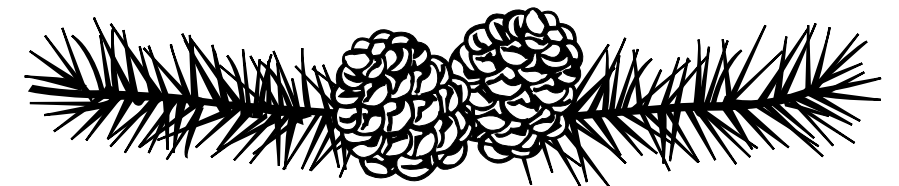


NORWAY RIDGE

*an "up north"
unique old-style restaurant*

*Jackie & Alicia
Celebrating 30 Years
1982 - 2012*

**64 Years of Building Family
Traditions Since 1948**



APPETIZERS

Serves 1-2 people per order

<i>Bruschetta . . . fresh basil, garlic, fresh tomatoes, on garlic rounds</i>	\$10.95
<i>Baked Brie . . . served with toasted French bread and Spiced Apple Chutney.</i>	\$10.95
<i>Crab Stuffed Mushrooms . . . Caps filled with a seasoned crab mixture and baked, served with manchengo cheese sauce</i>	\$10.95
<i>Calamari . . . Lightly breaded, herb seasoned and served with cocktail sauce.</i>	\$9.95
<i>Pickled Herring . . . Served with our own sour cream sauce.</i>	\$9.95
<i>Artichoke Dip . . . Served with garlic toast.</i>	\$10.95
<i>Shrimp Cocktail . . . Six jumbo shrimp served “up”.</i>	\$14.95
<i>Steak Bites . . . Sautéed tenderloin bites with mushrooms & onion.</i>	\$10.95
<i>Wild Rice Soup . . . “Signature item”.</i>	Cup \$3.95 ♦ Bowl \$5.95
<i>Soup du jour</i>	Cup \$3.95 ♦ Bowl \$5.95

“Sourdough Appetizers”

Serves 2-4 people per order

Specialty of the House

Our sourdough batter has a flavor all its own and may well be as old as you are!

Onion Rings golden, crisp and delicious	8.95
Mushrooms giant-size and freshly done	8.95
Green Pepper Rings definitely for the G.P. lover.....	8.95
Eggplant a luscious novelty.....	8.95
Combination a flavorful sampling of each.....	11.95

COMBINATIONS

<i>Steak & Lobster 5 oz. petite filet</i>	59.95
<i>Steak & Veggie Platter 5 oz. petite filet</i>	31.95
<i>Steak & Walleye 5 oz. petite filet</i>	34.95
<i>Steak & Ribs 5 oz. petite filet</i>	33.95
<i>Steak & Shrimp or Scallops 5 oz. petite filet</i>	35.95
<i>Shrimp & Scallops</i>	34.95
<i>Ribs & Shrimp or Scallops</i>	33.95
<i>Ribs & Walleye</i>	31.95
<i>Ribs & Smoked Chicken</i>	(22.95).. 24.95

DAILY SPECIALS

<i>Tuesday & Friday</i>	<i>Home Smoked Ribs -- AYCE</i>
<i>Wednesday & Sunday</i>	<i>Alaskan King Crab – Market</i>
<i>Saturday</i>	<i>Prime Rib</i>
<i>Sunday</i>	<i>Lobster – Discounted Market</i>

HOUSEMADE TO GO -- By The Pint

<i>BBQ Sauce, Bleu Cheese Dressing, Buttermilk Sour Cream Dressing, Balsamic Italian Dressing, French Dressing, Raspberry Vinaigrette, Cheese Sauce, Wild Rice Soup</i>	6.95
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HOUSE SPECIALTIES

() Early Bird - Your order **must** be in the kitchen by 6:00

Home Smoked Pork Ribs “signature item”... Slowly smoked in our

smokehouse and served with our own homemade barbeque sauce on the side.

(21.50) 24.95

Norway Smoked 1/2 Chicken “signature item”... Slowly smoked in our

smokehouse and served with our own homemade barbeque sauce on the side.

1/2 Chicken 18.95

Whole Chicken 24.95

Roast Duckling... Served with lingonberry or apricot-orange sauce.

(22.95) 27.95

Filet Mignon... Grilled to order, topped with sautéed mushrooms.

34.95

Petite Filet Mignon... Grilled to order, topped with sautéed mushrooms.

25.95

Teriyaki Beef Kabob...A chef's special. Marinated tenderloin cubes and

vegetables. Served over wild rice pilaf.

(18.95) 22.95

Blackened Rib-eye Steak “signature item”...

Dredged in our own blackening seasonings, charbroiled to perfection and finished with garlic butter.

(27.95) 32.95

Grilled Chicken Caesar Salad... (Plain or Cajun)

Served with a cup of housemade Soup of the Day.

(15.95) 17.95

Vegetarian Plate...”reviving an old favorite!”

Broiled stacks of tomato, eggplant, onion, green pepper, mushroom and Swiss cheese.

(16.95) 18.95

FISH & SEAFOOD

Scallops Carbanara... Jumbo Alaskan sea scallops baked with a

parmesan bacon cream sauce.

(26.95) 29.95

Jumbo Alaskan Sea Scallops... Broiled, or scampi style

(26.95) 29.95

Shrimp... Broiled, Deep-fried, or Scampi style

(24.95) 27.95

Greek Isle Shrimp... Sautéed shrimp with sundried tomato, shallots & artichoke

hearts and topped with feta cheese.

(24.95) 28.95

Blackened Atlantic Salmon... Lightly seasoned in our Cajun

spices then pan seared, finished in the oven and topped with a hotel butter.

(21.50) 24.95

Char Broiled or Oven Baked Atlantic Salmon

(21.50) 23.95

Whale-Size Walleye “signature item”

Pan-fried, broiled or deep-fried.

(24.95) 27.95

Pan Fried Almondine or Broiled Almondine.

(25.95) 28.95

Cold Water Lobster...Please allow extra time

Market

ABOVE DINNERS INCLUDE:

Soup du Jour or Salad – Fresh Baked Dinner Rolls

Choice of: Deep Fried Peels with Parmesan, Baked Potato,

Au Gratin, Garlic Mashed, Wild Rice Pilaf or Vegetable of the Day

PASTA

Includes soup or salad

Seafood Pasta... Sautéed shrimp and scallops, fresh red, yellow and

green bell peppers and sweet red onions, tossed with Alfredo sauce and penne pasta.

(21.95) 25.95

Chicken Marsala... Breast of chicken sautéed in marsala wine and mushrooms,

served with Fettuccine Alfredo.

(16.95) 19.95

Chicken Dijon... Tender chicken breast with sautéed mushrooms, onions, tomato

in a rich Dijon cream sauce tossed with fettuccine.

(16.95) 19.95

THE EXTRAS

<i>Caesar Salad</i>	5.95
<i>Steak Mushrooms</i>	2.95
<i>Dinner Salad.....</i>	3.95
<i>Wild Rice Soup or Soup du Jour.....Cup 3.95 ♦ Bowl 5.95</i>	
<i>Milk Shake/Malt/RB Float.....</i>	3.50
<i>Coffee/Tazo Herbal Tea</i>	2.25
<i>Milk, White/Chocolate</i>	Sm. 1.25 ♦ Lg. 1.95
<i>Additional Plate</i>	4.95
<i>Split Dinner, includes salad & potato.....</i>	8.95