

Pirogue Grille

121 N 4th St 58501-4002 · +17012233770 · Updated: Jan 14, 2026

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APPETIZERS 5

Chicken & peanut potstickers with oriental dipping sauce	\$7.00
Potato gnocchi with rabbit confit & soffritto	\$10.00
Walleye trio of tastes-smoked, prosciutto wrapped & cake	\$10.00
House-made venison sausage with grilled sweet onion relish	\$8.00
Eggplant napoleon with mushrooms, smoked mozzarella, tomato-balsamic sauce	\$8.00

SOUPS 2

Roast corn & bison	\$4.00
Soup of the day	\$4.00

SALADS 6

Bibb lettuce with rapberry vinaigrette, brie & glazed walnuts	\$7.00
Organic greens & herbs tossed with house-made dressings	\$5.00
Hearts of romaine with Caesar dressing & garlic croutons	\$6.00
Roasted beets with Wisconsin goat cheese & spiced pecans	\$7.00
Vine-ripened tomato with grilled corn relish & basil vinaigrette	\$8.00
Spinach with house-cured bacon, sun-dried cranberries, & blue cheese	\$8.00

ENTREES 12

Parmigiano-Reggiano crusted walleye with red pepper vinaigrette	\$26.00
Grilled shrimp with salsa Veracruz	\$28.00
Grilled rainbow trout with crab & pecan relish	\$27.00
Sautéed sea scallops with fenugreek cream curry sauce & jasmine rice	\$28.00
Grilled wild King salmon with Moroccan preserved lemon vinaigrette	\$28.00
Gemilli pasta with chicken, vegetables, pesto & pine nuts	\$20.00

Breast of free-range chicken stuffed with smoked cheddar, apple slaw garnish	\$23.00
Grilled Berkshire pork chop with apple & orange relish	\$30.00
Sautéed loin of lamb with roasted garlic-rosemary sauce	\$30.00
Grilled New York steak with bourbon-mustard sauce	\$32.00
Sautéed ND bison medallions with bordelaise sauce, roast barley pilaf	\$26.00
Grilled filet of beef with balsamic sweet onion marmalade	\$35.00

DESSERTS 8

Chocolate & Pecan Terrine with Vanilla Sauce	\$7.00
Fresh Peach Ice Cream	\$7.00
Angel Food Cake with Berry Compote and Whipped Cream	\$7.00
Crème Brûlée of the Day	\$7.00
Local Juneberry Swirl Cheesecake	\$7.00
Dessert Sampler	\$17.00
I B C Soda Float with Homemade Vanilla Ice Cream	\$7.00
Midwest Artisanal Cheese Platter with Dried Fruits & Nuts	\$15.00