

pier five hundred

Dinner is Served!

located in the heart of the historic St. Croix River Valley,
Pier Five Hundred will tempt you with our chef driven, house made menu of classic american fare.
Pier 500 is owned and operated by a local, for the locals, since 2005!

Starters

WALLEYE CAKES / 12
mustard sauce + tartar

SZECHUAN GREEN BEANS / 11
tender beans, szechuan sauce,
crispy bacon, fresh cabbage
+ roasted cashews

**ROASTED CHICKEN
MEATBALL / 6**
scratch marinara + alfredo, parmesan

BRUSSELS SPROUTS / 11
bacon, almonds + local honey

SMOKED GOUDA NACHOS / 15
pulled rotisserie chicken, smoked
gouda cheese sauce, cilantro, pico
de gallo, guacamole, sour cream +
shredded lettuce

"SCONNIE" CHEESE CURDS / 11
classic wisconsin white cheddar
lightly fried + scratch marinara

BRIE CHEESE CURDS / 12
lingonberry ketchup

BOURSIN ARTICHOKE DIP / 13
baked boursin, mozzarella + cream
cheese, garlic spinach, crumbled
croutons + tortilla chips

SOUPS

CHICKEN WILD RICE : cup 6.50 / bowl 8.50

FRENCH ONION / 8

SOUP OF THE DAY : cup 6.50 / bowl 8.50

MONDAY : "pier-fect" potato soup

TUESDAY : wild mushroom brandy cream

WEDNESDAY : tomato basil

THURS/FRI : shrimp corn chowder

SAT/SUN : lobster bisque*
* (cup 7.50 / bowl 9.50)

ADD A BREAD BOWL / 5

Salads

CAESAR
starter 7 / entrée 11
romaine, traditional caesar dressing,
croutons + grana padana

PIER STARTER
starter 8 / entrée 13
our house signature salad - mixed
greens, wisconsin dried cranberries,
spiced walnuts, amablu crumbles +
balsamic vinaigrette

PIER STEAK TENDERLOIN / 20
grilled beef tenderloin, mixed greens,
tossed with balsamic vinaigrette,
tomatoes, grilled potatoes, sauteed
fresh mushrooms + amablu crumbles

BUTTERNUT SQUASH + APPLE / 16
romaine, baby lettuces, granny smiths,
craisins, spiced pecans, pepitas, pure
maple vinaigrette

MEDITERRANEAN SALMON / 21
mixed greens, salmon, asparagus, capers,
tomatoes, kalamata olives,
herb vinaigrette

**ROTISSERIE CHICKEN, RASPBERRY
+ WALNUT / 17**
mixed greens, rotisserie chicken, house
made raspberry vinaigrette, topped with
spiced walnuts, amablu crumbles, golden
raisins + fresh raspberries

HEALTHY BOWLS

our healthy bowls are served with red quinoa, steamed broccoli with lemongrass sauce + choice of protein.
featuring a "power greens" salad with baby greens, edamame, cucumbers,
sunflower seeds, grape tomatoes + simple vinaigrette

SALMON / 22
sweet thai chili

GRILLED CHICKEN BREAST / 17
poblano salsa

VEGETARIAN / 15

GRILLED SHRIMP / 18
lemon garlic oil

TUNA POKE BOWL / 18
almond island rice, ginger wasabi
dressing, carrots, cucumbers, edamame,
radishes + avocado (served rare)

WALLEYE TACO BOWL / 19
crunchy slaw, avocado, charred corn
salsa, queso fresco, dirty rice, tortilla
strips, cilantro, tomatoes, poblano salsa

YUM YUM STEAK BOWL / 20
marinated top sirloin, almond island
rice, baby bok choy, red bell pepper,
sunny side up egg, thai chili baste +
house made yum yum sauce

Two Hands

all of our sandwiches + burgers are served with house chips.
or substitute your choice of french fries, cole slaw or fresh fruit. \$1
cup of soup or a starter salad \$3 {gluten free bun available upon request}

COWBOY BURGER / 16
bbq sauce, cheddar cheese,
crispy onion strings + bacon

CALIFORNIA BURGER / 16
american cheese, oven roasted
tomatoes, crispy onion strings,
shredded lettuce, basil mayo

CHEESE CURD BURGER / 17
ellsworth cheese curds, bacon,
lettuce, smoked gouda cheese +
sriracha basil mayo

CHICKEN MEATBALL HOAGIE / 16
scratch marinara sauce, parmesan
and mozzarella cheese

**BEER BATTERED
WALLEYE SANDWICH / 19**
"often imitated, never duplicated"
canadian walleye + scratch tartar sauce

SMASH BURGER / 16
double beef patty, american cheese,
diced onion, fried pickles + sriracha
basil mayo

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

ROTISSERIE

{rotisserie cooking may impart a slight pink color due to spices and smoke - rest assured we check each bird for safe temperature}

WOOD FIRED ROTISSERIE CHICKEN / 24

locally sourced, fire roasted and hand rubbed with our scratch spice blend. the heat + delicate smoke create wonderful, savory flavors. served with house made garlic mashed potatoes + cranberry-almond green beans

WOOD FIRED ROTISSERIE CHICKEN SANDWICH / 18

toasted french roll , monterey jack, arugula, lemon garlic oil + basil mayo. served with house chips
french fries, cole slaw or fresh fruit. \$1 cup of soup or a starter salad \$3

Steaks

CHAR GRILLED TOP SIRLOIN (12oz) / 32

served with herbed hash browns + cranberry-almond green beans

STEAK + LAKE COMBO / 42

parmesan crusted walleye + grilled top sirloin. served with grilled asparagus + herbed hash browns

"THE FILET" (8oz) / 46

herbed hash browns + grilled asparagus

ROASTED PRIME RIB

queen cut (11oz) 38 / pier cut (16oz) 44

proudly served starting at 4pm Thursday - Sunday. our prime rib is slow cooked over a bed of rock salt, served with our signature house made garlic mashed potatoes, cranberry-almond green beans, au jus + horseradish sour cream

Add a little love to your steak

SAUTÉED WILD MUSHROOMS / 4 AMABLU CHEESE CRUSTING / 2
SAUTÉED ONIONS / 2

Dinner Classics

GRILLED MEATLOAF / 21

mushroom marsala sauce, house made garlic mashed potatoes + parmesan broccoli

PARMESAN CRUSTED WALLEYE / 29

pan fried, wild rice, cranberry-almond green beans + scratch tartar sauce

BLACKENED SALMON / 28

tomatillo rice, grilled asparagus + lemon butter sauce

BEEF STEW BREAD BOWL / 18

prime rib, carrots, onions, potatoes + crispy onion string

FISH + CHIPS / 19

beer battered walleye, french fries, coleslaw + scratch tartar

MAPLE APPLE PORK CHOP (14oz) / 26

house marinated, grilled bone-in chop, finished with maple butter + served with herbed hash browns + fire roasted fuji apples

CHICKEN POT PIE / 19

creamy rotisserie chicken stew + puff pastry

Pastas

all of our pastas are made with 100% durum semolina flour. Imported from Italy + cooked fresh daily.

LOBSTER MAC + CHEESE / 29

four cheese blend, lobster meat, shallots, cavatappi + bread crumbs

MINUTE CHICKEN / 21

panko, herb + aged parmesan crusted chicken breast, angel hair, wild mushrooms, shallots, capers + lemon butter sauce

MEDITERRANEAN ANGEL HAIR / 16

roasted red pepper, garlic spinach, kalamata olives, tomatoes, shallots, olive oil, white wine + feta cheese

*+ rotisserie chicken / 5 + shrimp / 7
+ grilled chicken breast / 6 + salmon / 11*

CHICKEN MEATBALL SPAGHETTI / 18

alfredo, marinara, parmesan + mozzarella

DESSERTS

Pier 500 offers lotsa' great house made desserts ... just make sure to save room!!!

COCOA CHOCOLATE CAKE / 10

house made rich layered cake, light cocoa frosting, ice cream + kahlua chocolate sauce

DESSERT FLIGHT / 18

half portion sizes of our banana cream pie, chocolate cake, and bread pudding, vanilla bean ice cream

BANANA CREAM PIE / 11

rich + sweet banana custard. graham cracker nut crust, chocolate + caramel sauce, fresh whipped cream

BREAD PUDDING / 10

golden raisins, praline sauce + fresh whipped cream

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gratuuity of 20% added to parties of 8 or more.