

Raven Rock Grill at Skyport Lodge

Eight miles from downtown Grand Marais
on Devil Track Lake



WEDNESDAY | 3-9PM

THURSDAY | 3-9PM

FRIDAY | 3-9PM

SATURDAY | 3-9PM

SUNDAY | 3-8PM

CLOSED | MONDAY & TUESDAY

205 Fireweed LN | Grand Marais, MN 55604

PH: (218) 877-7298



APPETIZERS



WINGS

6 / \$10

12 / \$17

Tossed in your choice of Buffalo, BBQ, Nashville Hot or Teriyaki and your choice of house-made ranch or Bleu Cheese

WISCONSIN FRIED CHEESE CURDS

Served with BBQ sauce / \$12

BAVARIAN PRETZEL STICKS

Three salted deep fried pretzel sticks, served with our house-made queso / \$9

CHIPS AND QUESO

Freshly fried corn tortilla chips and creamy house-made queso / \$9

BALL-TIP STEAK BITES

Traditional / Blackened

Bite-size Ball-tip sirloin served on garlic bread with horseradish sauce or bleu cheese / \$12

CREAM CHEESE DUCK WANTONS

Five deep fried wantons filled with a blend of cream cheese, duck, sweet corn, and bacon. Served with a light soy dipping sauce / \$14

WALLEYE FINGERS

Crispy walleye strips in Cory's own Shore Lunch with house-made tartar sauce / \$13



SALADS



*Dressings: House-made Lemon Vinaigrette
Bleu Cheese / Ranch / French / Honey Mustard*

CHINESE CHICKEN SALAD

Golden fried chicken lightly tossed in our own toasted sesame ginger dressing, and topped with water chestnuts, mandarin oranges, toasted almonds, and chow mein noodles / \$15

BLACK AND BLUE STEAK SALAD

Blackened ball tip Sirloin Steak cooked to temperature and sliced over a bed of romaine blend, cherry tomatoes, bacon bits, red onions and bleu cheese crumbles, with a side of garlic bread / \$17

CAESAR SALAD

Side salad \$6 / Large \$12

Romaine blend tossed with Caesar dressing and topped with house croutons and parmesan cheese. Add grilled chicken for \$5

GARDEN SALAD

Side salad \$6 / Large \$12

Romaine blend topped with fresh vegetables. Large salad served with garlic bread. Add grilled chicken for \$5

BUFFALO CHICKEN SALAD

Crispy fried chicken tossed in Buffalo sauce, on a blend of chopped romaine, cherry tomatoes, bacon bits, red onion, and bleu cheese crumbles. Served with a side of garlic bread / \$17

BEVERAGES



- **SODA** – Shirley Temple, Arni Palmer, Iced Tea, Lemonade, Blue Crush Lemonade, Dr Pepper, Mtn. Dew, Sierra Mist, Pepsi, Cherry Pepsi (With Grenadine), Diet Pepsi / \$2.75
- **2% OR CHOCOLATE MILK** / \$3.50
- **FRENCH ROAST** / \$3
- **HOT CHOCOLATE** / \$3.50
- **HOT APPLE CIDER** / \$3
- **HOT TEA** / \$3
- **16OZ COLD BREW COFFEE**
Plain, Vanilla, Caramel, or Cream



BASKETS



All baskets are served with French fries (add Bang Bang sauce for \$1) and our house-made coleslaw.

WALLEYE FISH 'N CHIPS

Hand-breaded with Cory's own Shore Lunch recipe served with tartar sauce | \$19

CHICKEN STRIPS

Tender strips of golden fried chicken with your choice of BBQ sauce or honey mustard | \$14

SHRIMP 'N CHIPS

Six-piece hand-breaded deep-fried shrimp with tartar or cocktail sauce | \$19



PASTA



PARMESAN BUTTERED NOODLES

The name says it all, with garlic bread | \$12

PASTA PRIMAVERA

Buttered noodles with sautéed peppers, onions, mushroom, kale, and cherry tomatoes. Served with garlic bread | \$17

ALFREDO

House made rich and creamy alfredo sauce tossed with noodles and garnished with toasted almonds and shredded parmesan cheese. Served with garlic bread \$15

*Add Grilled chicken \$5 | Ball tip steak \$7
Five shrimp \$7*

CAJUN ALFREDO

Blackened chicken breast on a bed of noodles tossed in our own Cajun alfredo sauce with peppers and onions. Served with garlic bread | \$22



DINNERS



Dinners are served with seasonal vegetables, house rice, and a dinner roll. Add a side salad or a side Caesar salad for \$6. Add a cup of house-made coleslaw for \$4.

10oz BALL TIP SIRLOIN

Hand-cut sirloin grilled how you want and lightly seasoned | \$25

Add sauteed mushrooms and onions | \$3

SHRIMP

Six tender shrimp either:

- Grilled on the Barbie
- Deep fried in Cory's Shore Lunch
- Blackened on a cast iron skillet

\$24

WALLEYE

Canadian Walleye either:

- Deep Fried in Cory's Shore Lunch
- Grilled
- Blackened on a cast iron skillet

\$24



TACOS



BLACKENED WALLEYE TACOS

Two - flour or corn tortillas stuffed with blackened Canadian Walleye strips, coleslaw, and cilantro. Served with a side of lime, fresh Pico de Gallo, rice, chips and queso | \$18

BLACKENED CHICKEN TACOS

Two - flour or corn tortillas stuffed with peppers, onions, blackened chicken, and cilantro. Served with a side of lime, fresh Pico de Gallo, rice and chips and queso | \$17

BURGERS



Our 1/3 lb burgers are a premium blend of brisket / chuck / short ribs, seared to medium-well unless otherwise specified.

Served with your choice of: French fries (make 'em Cajun or add Bang Bang sauce for \$1), house rice, or chips and queso. Instead make it a side salad or Caesar salad for \$2.50 more.

ADDITIONS:

- **Substitute a Grilled or Fried Chicken Breast** (same price).
- **Substitute a meatless Beyond Burger** | \$2
- **2 Bacon Strips** | \$3
- **Drag it through the garden** | \$2.25 (shredded lettuce, tomato, red onion and garlic aioli).
- **Extra burger patty** | \$5
- **Substitute a Gluten-free or Bavarian pretzel bun** | \$2
- **Bang Bang Dipping Sauce** | \$1

PLAIN OL' BURGER

Add American / Swiss / Cheddar / Pepper Jack Cheese | \$13

MUSHROOM & SWISS

Melted Swiss cheese covered in a savory mushroom sauce | \$15

PEPPER JACK

Sliced jalapenos on Pepper Jack cheese and drizzled with our smoked chipotle mayo | \$15

BRINNER (BREAKFAST FOR DINNER!)

Classic American bacon Cheeseburger topped with a crispy fried hash brown patty and an over-easy egg | \$16

FILTHY OLIVE BURGER

A melted perfection of Filthy brand organic green olives, crumbled bleu cheese, bacon, and cream cheese | \$15.50

BBQ BURGER

BBQ sauce smothered over two slices of crispy bacon and Cheddar cheese | \$15

ABC

Classic American Bacon Cheeseburger | \$14

Consumer advisory: consuming raw or undercooked meat may increase your risk of foodborne illness.



SANDWICHES



Served with your choice of: French fries (make 'em Cajun or add Bang Bang sauce for \$1), house rice, or chips and queso. Instead make it a side salad or Caesar salad for \$2.50 more.

ADDITIONS:

- **Substitute a Gluten-free or Pretzel bun** for \$2.

FRENCH DIP

Tender sirloin roast beef, piled high on a toasted Cuban sub, with au jus for dipping | \$14

PHILLY

Our French Dip with sautéed peppers and onions, smothered in queso cheese, with au jus for dipping | \$15.50

REUBEN

A soft toasted Bavarian pretzel bun loaded with tender sliced corned beef, melted Swiss, sauerkraut and house-made zesty 1,000 island dressing | \$15.50

FRIED CHICKEN SANDWICH

*Crispy fried chicken breast on a toasted bun with shredded iceberg lettuce, pickles, and garlic aioli | \$14
Toss it Nashville Hot Sauce for \$1.50 more!*

Automatic gratuity will be added to parties larger than six or more.



Cocktails, beer, seltzer & wine



SPECIALITY COCKTAILS

MOSCOW MULE

Tito's Vodka, lime, & ginger beer

SKY BOBBIN

*Jose Cuervo Tequila, Blue Curacao
and Tres Agave Margarita Mix*

GINGERED WHISKEY

Whiskey with Ginger Ale and a Lime

SALTED CARAMEL MARTINI

*Caramel Vodka with Rumchata and
Cream in a Caramel drizzled glass*

12OZ CANS

JOIA Cosmo Craft Cocktail

Castle Danger Stout

Duluth Gitch Cider - Semi Sweet

Sierra Nevada Juicy Little Thing IPA

Sierra Nevada Hazy Little Thing IPA

CHILLED WINE

\$9 by the glass / \$32 by the bottle

BIAGIO MOSCATO D'ASTI SPLIT, ITA

peach white flowers sweet

ZARDETTO PROSECCO BRUT SPLIT, ITA

apricot orange blossom citrus

YALUMBA Y SERIES PINOT GRIGIO, AUS

jasmine apple stone fruit

VILLA MARIA SAUVIGNON BLANC, NZL

fresh herbs passionfruit citrus

CHASING LIONS CHARDONNAY, CA

tropical fruit crisp hint of toast

BOTTLES

Alaskan Amber

Bud Light

Budweiser

Corona

Coors Light

Miller Light

Michelob Golden Light

Michelob Ultra

Summit Extra Pale Ale

Edmund Fitzgerald Porter

16OZ CANS

Busch Light

Hamm's

Leinenkugel Summer Shandy

Twisted Tea

Foggy Geezer IPA

Guinness

NON-ALCOHOLIC

Labatt Blue

Summit Nialas – IPA

1919 Rootbeer

ZenWTR (23.7oz bottled water)

WHITE CLAW

Grapefruit

Peach

WHITE CLAW VODKA + SODA

Wild Cherry

Watermelon

DRAFT BEER

Voyageur Brewing:

American Point Pale Ale

Sled Hound Session IPA

Castle Danger Cream Ale

Third Street MN Gold Lager

Bent Paddle Golden IPA

**Ask about our seasonal rotator*

RED WINE

\$9 by the glass / \$32 by the bottle

HAHN PINOT NOIR, CA

black cherry spice velvety

MATTHEWS BLACKBOARD MERLOT, WA

plum dark chocolate herbal

ROOT:1 HERITAGE RED BLEND, CHL

blackberry mocha black pepper

LIBERTY SCHOOL CABERNET SAUVIGNON, CA

black currant vanilla bean toasted oak