

Starters

BUFFALO SHRIMP

Wood-grilled, house buffalo sauce, pico de gallo, bleu cheese \$13.99

WILD MUSHROOM BRUSCHETTA

Wild mushroom, fire-roasted tomato, garlic and truffle oil, goat cheese, crostinis \$11.99

SCOTCH EGG

Done the old fashioned way, aged bleu cheese, grilled asparagus, giardiniera, house-made bread \$12.99

SALMON DIP

Smoked salmon, cream cheese, Parmesan, fresh herbs \$12.99

CRISPY CALAMARI

Parmesan dusted, fried banana pepper, lemon aioli \$9.99

Duck Wings

A pound of jumbos, sriracha bourbon side \$12.99

BOOMTOWN WINGS

Boneless or traditional, Buffalo, Creamy Garlic Herb, House BBQ, Sriracha Bourbon, Sweet Chili, Cherry-Bourbon, Tropical Habanero, Honey Hot, Sweet Teriyaki \$11.99

BOOM BITES

Cajun beef, onion straws, pico de gallo, bleu cheese \$12.99

SLIDER TRIO

Pulled pork, smoked chicken, house BBQ, tomato, caramelized onion \$9.99

CHEESE CURDS

8oz home-style cheese curds, house Parmesan-basil vodka sauce \$9.99

Glazed Pork Rib Tips

Slow-smoked and wood-fired, sweet bourbon glaze, on a fried sweet potato stack \$11.99

PRETZEL BITES

Chewy pretzels, IPA beer cheese \$9.99

NACHOS

Tortilla chips, ground beef, white cheddar sauce, cheddar cheese, lettuce, black olives, guacamole, pico de gallo, sriracha lime sour cream \$11.99

Classic French Onion

Rich beef stock, caramelized onion, melted Swiss and Gruyère over a French baguette \$5.99

Soup Of The Day \$3.99

SOUPS

FRESH SALADS

CREAMY CAESAR

Romaine lettuce, Parmesan, croûtons \$9.99
chicken \$2.99 blackened salmon \$4.99

CLASSIC CHOPPED

Bleu cheese, bacon, tomato, red onion, cucumber, craisins, croûtons \$10.99 add chicken \$2.99

STRAWBERRY SALMON SPINACH

Spinach, strawberries, bleu cheese crumbles, candied walnuts, choice of dressing \$14.99

Steakhouse

Bleu cheese, bacon, hard egg, tomato, red onion, mushroom, lemon-basil vinaigrette, sliced sirloin, crispy onion straws \$15.99

BOOMTOWN

Est. 2015

WHISKEY · WOODFIRE · WINE

We pay homage to our rich mining heritage and the hard working men and women who carved out small towns with big dreams along Minnesota's Iron Range. Proving places like Gilbert, Eveleth and Hibbing (coming soon) still have some Boom left to give.

Open Flame BURGERS

The finest Angus, DNA traced from midwest family farms. Hand-pattied, half pounders, baked brioche.



With pickles, and your pick of side!

Old Timer

Classic cheeseburger, lettuce, onion, tomato, cheddar, pepper jack, Swiss or American \$10.99

Wild Rice

Hand parched Minnesota wild rice, cheddar, lettuce, onion, tomato, garlic aioli \$11.99

Bacon Avocado

Bacon, guacamole, chipotle mayo, lettuce, tomato, onion \$11.99

Peanut Butter Bacon

Thick-cut bacon, peanut butter, mayo, choice of cheese \$11.99

Furnace

house buffalo, pepper jack, giardiniera, pepperoncini, tomato \$11.99

Bison

Grass-fed bison, sharp cheddar, leaf lettuce, tomato, caramelized onion, garlic aioli \$15.99

Smoke house

Thick sliced smoked beef brisket, crispy onion straws, house BBQ, charred tomatoes \$11.99

Double Shift

Two half-pounders, melted cheddar, American and Swiss cheese, caramelized onion, mushroom \$15.99

Poutines & Flatbreads

BOOMTOWN POUTINE

French fries topped with melted cheese curds, rotisserie pulled pork, pico de gallo, gravy \$9.99

REUBEN POUTINE

Corned beef, Swiss, sauerkraut, Russian dressing, thick-cut fries \$10.99

GARLIC CHICKEN FLATBREAD

Creamy garlic sauce and mozzarella \$12.99

MARGARITA FLATBREAD

Basil-pesto, tomato, mozzarella, Parmesan, balsamic reduction \$11.99

WILD BOAR FLATBREAD

Bacon cream cheese, smoked jalapeño-cheddar boar sausage, caramelized onion, roasted red peppers \$13.99

Bacon Bourbon Flatbread

Brisket, pulled pork, bacon, red onion, red peppers, mozzarella \$13.99

FROM THE FIRE

Hand-cut in-house with a garden fresh salad and your pick of side. 
*Smoked/roisserie cooking may impart a slight pink color.

TOP SIRLOIN

10oz, well-flavored, moderately tender, juicy, delicious \$18.99

FLAT IRON GRASS-FED

8oz well-marbled, tender, juicy \$19.99

BONELESS RIB-EYE

16oz rich, fatty, flavorful with generous marbling throughout \$24.99

BONE-IN NEW YORK STRIP

14oz lean, tender, full flavored \$26.99

FILET MIGNON

8oz, the most tender beef cut, melt-in-your-mouth texture \$28.99

FIRECRACKER KABOBS

Fired kabobs with mushroom, onion & peppers, steak or shrimp \$16.99

ST. LOUIS RIBS

Dry-rubbed, smoked slow, lightly brushed with our house BBQ

Half: \$16.99 Full: \$24.99

SPITFIRE CHICKEN

Rotisserie half chicken, house BBQ or creamy garlic herb \$15.99

SALMON FOUR WAYS

Choose pico-pesto, cherry bourbon, maple-glazed, or grilled \$18.99

BOOMTOWN CHOP

Chicago style, thick-cut 12oz bone-in pork chop Chicago style, cherry bourbon reduction, caramelized onion \$19.99

ENTRÉES *and* PASTA

Garden fresh dinner salad included.

UP NORTH FISH N' CHIPS

Hand-breaded Atlantic haddock, deep-fried, thick-cut fries, house coleslaw \$14.99

PARMESAN CRISPY SHRIMP

Lightly breaded in Parmesan & panko, deep-fried, lemon aioli \$22.99

ANGEL HAIR BRUSCHETTA

Smoked chicken, basil-pesto, tomato relish, tossed with angel hair \$17.99

SHRIMP RIGATONI

Parmesan basil vodka sauce, Italian sausage, broccoli \$18.99

Pesto Mac & Goat Cheese

Chicken, tomato, goat cheese, crisp bacon \$18.99

CHICKEN PENNE CARBONARA

Ham, spinach, rotisserie chicken, asparagus, fire-roasted tomato, creamy garlic sauce \$18.99

CAJUN PRIME RIB PENNE

Prime rib, creamy garlic cajun sauce, red onion, bell pepper \$18.99



PICK-IT

Included with select dinners

THICK-CUT FRIES
MAC & CHEESE
COLESLAW
BAKED POTATO

SEASONAL VEGETABLE
THREE-BEAN BAKE
TAVERN POTATO

LOADED BAKED POTATO (available after 2 p.m.)
Bacon, cheddar, sour cream, chives \$1.99

BLACK & BLEU-IT
Cajun seared, crusted bleu cheese \$1.29

STRAW-IT
Crispy onion straws \$1.99

SHROOM-IT
Sautéed mushroom \$1.99

SURF-IT
Blackened shrimp \$4.99

RIB TIP-IT
Slow-smoked wood-fired pork,
whiskey bourbon glaze,
on a fried sweet potato stack \$4.99

CRAFT SANDWICHES

With your pick of side!

ANGRY REUBEN

Corned beef, Swiss, tangy sauerkraut, chipotle aioli, toasted caraway rye \$12.99

Yard Bird

Wood-grilled chicken breast, basil-pesto, goat cheese, tomato, sautéed onion, rustic ciabatta \$12.99

WILD SALMON BLT

Wood-grilled wild salmon, bacon, lettuce, tomato, guacamole, lemon aioli, ciabatta \$15.99

BOOMTOWN BEEF

Sliced roast beef, mushroom, caramelized onion, melted Swiss, garlic aioli, au jus \$13.99

LOS CABO TACOS (3)

Blackened fish or shrimp, flour tortillas, cabbage, guacamole, pico de gallo, sriracha lime sour cream \$12.99

STEAK TACOS (3)

Cajun beef, cheddar, giardiniera, pico de gallo, lettuce, caramelized onion, flour tortillas, sriracha lime sour cream \$13.99

SMOKED BEEF BRISKET

Tender smoked brisket, housemade bourbon BBQ, caraway rye, baby Swiss, bacon \$13.99

BOSS HOG

Jalapeño-cheddar wild boar sausage, rotisserie pork, tomato, red onion, garlic aioli \$12.99

Pulled Pork Po Boy

Tender pork, cheddar, jalapeño, tomato, chipotle aioli, crispy onion straws 11.99

PRIME RIB

Tues. Fri. and Sat. after 4 p.m.

While quantities last.



Includes your pick of side and a garden fresh salad.

ROOKIE 12oz \$20.99

FOREMAN 16oz \$26.99

STEELWORKER 30oz \$35.99

THE OL'49ER 49oz

FOR ONE \$59.99

Pick of side with a salad.

FAMILY STYLE \$64.99

Pick two extra large sides with a salad.



Serving Certified Hereford Beef.® Proud to work with over 85 Minnesota ranching families to provide an eating experience that only the Hereford breed can produce.