

SKÅL Restaurant & Lounge

Starters & Shareables

Butternut Squash Soup [∨] <i>Pumpkin Seeds, Rosemary Focaccia, Balsamic Glaze</i>	\$9
Garden Salad [∨] <i>Greek Feta, Apple, Berries, Pumpkin Seeds, Orange-Herb Vinaigrette</i>	\$16
ADD CHICKEN OR SALMON \$10	
Charcuterie & Cheese Board <i>Prosciutto Salami, Sopresata, Capicola, Havarti, Smoked Gouda, Greek Feta, Berries, Nuts, Artisan Crackers</i>	\$29
Oven Baked Skillet Focaccia [∨] <i>Rosemary, Sea Salt, Balsamic Oil</i>	\$9
Tomato & Burrata Salad [∨] <i>Beets, Basil Pesto, Balsamic Glaze</i>	\$19
Beef Carpaccio <i>Parmesan, Roasted Garlic Aioli, Sriracha Mayo, Mustard, Pickled Shallot, Focaccia</i>	\$19
Quinoa Bowl [∨] <i>Cherry Tomato, Edamame, Avocado, Coleslaw, Cucumber, Kale, Toasted Sesame Dressing</i>	\$20
ADD CHICKEN OR SALMON \$10	
All Day Breakfast <i>Crispy Bacon, Sausage, Home Fried Potato, Toast, Two Eggs Any Style</i>	\$20

Wings | Burgers | Sandwiches

Chicken Wings <i>Choose from Hot, BBQ, Sweet Chili, or Honey Garlic, Served with Celery and Blue Cheese Dip</i>	\$22
Skål Burger <i>Housemade Beef Patty, Lettuce, Tomato, Pickle, Skål Aioli, Cheddar, Crispy Bacon, Served with Fries</i>	\$20
Chicken Burger <i>Buttermilk Crispy Chicken, Coleslaw, Cheddar, Hot Sauce, Pickle, Served with Fries</i>	\$20
Beyond Burger [∨] <i>Beyond Meat Patty, Lettuce, Cheddar, Tomato, Skål Aioli, House Salad</i>	\$18
Rotisserie Chicken Club <i>Roasted Garlic Aioli, Bacon, Lettuce, Tomato, Cheddar, Served with Fries</i>	\$20

∨ = VEGETARIAN

Prices are subject to change.

ALL DAY DINING

Entrées

Lake Superior Coho Salmon <i>Seasonal Vegetables, Roasted Potato, Apple Cider Glaze</i>	\$33
Grilled AAA Beef Tenderloin <i>Seasonal Vegetables, Roasted Potato, Red Wine Jus</i>	\$48
10 oz AAA NY Striploin <i>Seasonal Vegetables, Roasted Potato, Red Wine Jus</i>	\$58
Rotisserie Half-Chicken <i>Seasonal Vegetables, Roasted Potato, Jus</i>	\$35
Fish 'n' Chips <i>Coleslaw, Fries, Tartar Sauce</i>	\$30
Butter Chicken* <i>Seasonal Vegetables, White Rice, Naan</i>	\$30

*VEGETARIAN OPTION AVAILABLE

Pasta

Wild Mushroom Ravioli [∨] <i>Mushroom Stock, Cream, Parmesan, Cherry Tomato, Shallots</i>	\$27
Basil Pappardelle <i>Hot Italian Sausage, Zucchini, Basil Pesto, Parmesan</i>	\$27

Dessert

Lemon Tart [∨] <i>Raspberry Coulis, Vanilla Bean Whipped Cream</i>	\$14
Salted Caramel Chocolate Brownie ^{∨ GF} <i>Chocolate Crumbles, Vanilla Ice Cream</i>	\$14
Vanilla Ice Cream [∨] <i>Three Scoops</i>	\$9

Kids' Menu

Chicken Fingers <i>Served with fries and plum sauce</i>	\$12
6" Cheese Pizza [∨] <i>Three-Cheese Blend</i>	\$12
Pappardelle Pasta [∨] <i>Butter, Parmesan</i>	\$12

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GF = GLUTEN-FREE

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ALL DAY DINING

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Cocktails

Classic Old Fashioned <i>2 oz Crown Royal, Sugar, Bitters</i>	\$12
A Good Nail <i>1 oz J&B Blended Scotch, 1 oz Drambuie</i>	\$10
Whisky Sour <i>2 oz Gibson's Finest, Sweet & Sour Mix</i>	\$12
White Freezie <i>1 oz Banana Liqueur, 1 oz Raspberry Vodka, Lemon Lime Soda</i>	\$10
Blue Mai Tai <i>1 oz Vodka, ¾ oz Blue Curaçao, ¾ oz Amaretto, Pineapple Juice</i>	\$12
Pink Russian <i>1.5 oz Raspberry Vodka, Milk, Strawberry Liqueur</i>	\$12
Cosmopolitan <i>1.5 oz Vodka, Cranberry Juice, ¾ oz Cointreau, Lime</i>	\$12
Tom Collins <i>1.5 oz Tanqueray Gin, Simple Syrup, Lemon Juice, Soda</i>	\$12
Lime Margarita <i>1.5 oz Tequila, Triple Sec, Simple Syrup, Lime Juice</i>	\$12
Tequila Sunrise <i>2 oz Tequila, Orange Juice, Grenadine</i>	\$12
Long Island Iced Tea <i>2 oz Long Island Iced Tea Mix, Sweet & Sour Mix, Cola</i>	\$12

Red Wine

	6 oz	9 oz	Bottle
Two Oceans Shiraz <i>South Africa</i>	\$8	\$11	\$33
Beringer Cabernet Sauvignon <i>California, USA</i>	\$8	\$11	\$33
Trapiche Reserve Malbec <i>Argentina</i>	\$10	\$12	\$40
Konzelmann Pinot Noir <i>Ontario, Canada</i>	\$13	\$19	\$50
Ghost Pines Merlot <i>California, USA</i>	\$15	\$19	\$59
J. Lohr Seven Oaks Cabernet Sauvignon <i>California, USA</i>	-	-	\$73

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DRINK MENU

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White Wine

	6 oz	9 oz	Bottle
Two Oceans Sauvignon Blanc <i>South Africa</i>	\$8	\$11	\$33
Jacob's Creek Moscato <i>Australia</i>	\$10	\$13	\$41
Oyster Bay Sauvignon Blanc <i>New Zealand</i>	\$13	\$17	\$53
J. Lohr Seven Oaks Chardonnay <i>California, USA</i>	\$13	\$17	\$53
Oyster Bay Pinot Grigio <i>New Zealand</i>	\$15	\$18	\$60

Bottled Beer

Molson Canadian	\$6.75	Michelob Ultra	\$6.80
Coors Light	\$6.75	Alexander Keith's	\$6.90
Budweiser	\$6.75	Miller Genuine Draft	\$6.75
Bud Light	\$6.75	Stella Artois	\$7.85
Labatt Blue	\$6.50	Corona	\$7.85
Budweiser Prohibition (Non-Alcoholic)	\$4.50		

Draught Beer

	Can	12 oz	16 oz	23 oz
360 Pale Ale <i>Sleeping Giant Brewery Thunder Bay, Ontario</i>	\$7	\$6	\$7	\$10
Northern Logger <i>Sleeping Giant Brewery Thunder Bay, Ontario</i>	\$7	\$6	\$7	\$10
Skål Amber <i>Sleeping Giant Brewery Thunder Bay, Ontario</i>	\$7	\$6	\$8	\$11
Sultana Gold <i>Lake of the Woods Brewery Kenora, Ontario</i>	\$7	\$6	\$7	\$10
Border House Run <i>Dawson Trails Brewery Thunder Bay, Ontario</i>	-	\$6	\$7	\$10

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DRINK MENU