

Forrett (Starters)

Dagens Suppe <i>Soup of the Day</i>	\$6
Kroppkakor (Potato Dumpling) <i>Potato • Pickle • Cheese Curds* • Skål-Sa • Heartbeat* Mayo</i>	\$14
Wings <i>Choose from Hot, Mild, Sweet Chili, Cajun, Skål Sauce, Lemon Pepper, or Honey Garlic, Served with Crudites and Ranch</i>	\$22
Nachos <i>Corn Chips • Cheese • Peppers • Jalapeños • Green Onions • Salsa • Sour Cream</i> ADD CHICKEN \$8	\$22
Thunder Oak Poutine ^V <i>Fries • Poutine Sauce • Cheese Curds*</i>	\$12
Smoked Salmon Dip <i>Cream Cheese • Lemon • Smoked Salmon • Herbs • Lompe • Focaccia*</i>	\$16

Salat & Smørbrød (Salads & Sandwiches)

Greens & Garnish ^{V, GF} <i>Tender Greens • Sprouts* • Carrot • Gouda* • Tomato • Cucumber • Cider Dressing</i>	\$12
Grains & Ginger ^{VG, GF} <i>Quinoa • Barley • Basmati Rice • Avocado • Cucumber • Sprouts* • Tomato • Edamame • Pear & Ginger Dressing</i>	\$12
Skål Burger <i>Beef • Brioche • Cheddar • Bacon • Crispy Onions • Sprouts* • Skål Sauce • Tomato • Served with Fries, Soup, or Salad</i>	\$21
Butter Chicken Naan <i>Murgh Makhani • Crispy Chicken • Raita • Sprouts* • Spicy Pickles • Naan • Served with Fries, Soup, or Salad</i>	\$22
Black Bean Burrito ^{VG} <i>Black Beans • Corn • Heartbeat* Hot Sauce • Sprouts* • Avocado • Tomato • Rice • Crispy Onions • Served with Fries or Salad</i>	\$20

Favoritter (Favourites)

Chicken & Bacon Club <i>Chicken • Bacon • Ciabatta* • Honey Miso Mayo • Greens • Tomato • Served with Fries, Soup, or Salad</i>	\$22
All Day Breakfast <i>Two Eggs • Potatoes • Bacon or Sausage • Toast • Preserves</i>	\$20
Three Piece Fish & Chips <i>Fries • Haddock • Danish Tartar Sauce • Lemon • Slaw</i>	\$24
Chicken Strips & Fries <i>Chicken • Fries • Plum Sauce</i>	\$22
Caesar Salad <i>Romaine • Focaccia* • Bacon • Lemon • Garlic • Parmesan</i> ADD GRILLED CHICKEN BREAST \$8	\$12

V = VEGETARIAN VG = VEGAN GF = GLUTEN-FRIENDLY

*Local Producers: Thunder Oak Cheese Farm, Veg-e-Tate Micro Greens, Shaw Bakery, Roma Bakery, Big Lake Pasta.
Prices are subject to change.

Middag (Entrées)

New York Steak <i>10 oz Angus AAA • Peppercorn Jus • Vegetables • Fries</i>	\$50
Thunder Oak Chicken <i>Crispy Chicken • Aged Gouda* • Spaghetti • Pomodoro • Vegetables</i>	\$35
Lemon Crusted Salmon <i>Salmon • Panko • Lemon • Honey • Fried Rice • Vegetables</i>	\$35
Baked Big Lake Pasta ^V <i>Creste Di Gallo* • Pomodoro Crema • Mozzarella • Gouda* • Garlic Toast</i>	\$28

Barna (Kids)

Chicken Fingers (2 Pieces) <i>Fries • Plum Sauce • Vegetables</i>	\$12	Grilled Cheese <i>Fries • Vegetables</i>	\$8
Spaghetti & Tomato Sauce <i>Garlic Toast • Cheese</i>	\$8	Chicken Dinner <i>Chicken • Vegetables • Potato</i>	\$12

Sideordre (Sides) \$6 each

Featured Soup	Vegetables	Green Salad	Caesar Salad
Ginger Fried Rice	Potatoes	Fries	Upgrade to Poutine

Dessert (Dessert)

Nordic Apple Pie <i>Apples • Crumble • Toffee • Ice Cream</i>	\$12
Ice Cream of the Month ^{GF} <i>Made In-House • Inquire Tableside</i>	\$10
Jordgubbstårta (Strawberry & Lemon Cake) <i>Sponge • Strawberry • Lemon • Cream</i>	\$12
Kladdkaka (Swedish Fudge Cake) <i>Chocolate • Vanilla • Cocoa • Raspberry</i>	\$12

Drikke (Beverages)

Coffee	\$3.00	Bottled Water	\$3.50
Black, Green, or Herbal Tea	\$3.00	Iced Tea	\$3.00
Hot Chocolate	\$3.00	Soft Drinks	\$3.00
Milk or Chocolate Milk	\$3.50	Non-Alcoholic Beer	\$4.50
Bottled Juice <i>Orange, Apple, Cranberry, or Grapefruit</i>	\$3.00		

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SKÅL Restaurant & Lounge

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

SKÅL Restaurant & Lounge

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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