

APPETIZERS

PRIME RIB WONTONS	16	SPINACH ARTICHOKE DIP	12
Fried Wonton Shell, Prime Rib, Cabbage Slaw, BBQ Bleu Cheese Sauce		Spinach, Artichokes, Mozzarella	
CANDIED BACON**	14	CHISLIC**	16
Ketter's Bacon (Frazee, MN), BBQ Balsamic Glaze		Sautéed Beef Tenderloin, Cajun Seasoning, Bleu Cheese	
WALLEYE FINGERS	16	ONION RINGS	10
Caper Dill Tartar Sauce		Thick Cut, Beer Battered	
SHRIMP COCKTAIL**	20		
Gulf Shrimp, Horseradish Chili Cocktail Sauce, Lemon			

STONE HEARTH CLASSICS

TRUST ME	45	STONE HEARTH STEAK	47
Let our chefs surprise you with their culinary talents		8 oz Bacon-Wrapped Filet, Garlic, Shallot, Spinach,	
*Ideal entree for the adventurous or indecisive palate		Gorgonzola, Mushroom Demi Glaze	
Vegetarian Option - 28			
DUCK CONFIT	38	SCALLOP ALMONDINE**	42
Blueberry Balsamic Reduction, Candied Pecans, Minnesota Grains		Three Seared Sea Scallops, Roasted Red Pepper Sauce,	
		Lobster, Asparagus, Toasted Almonds	
BLEU CHEESE NEW YORK STRIP**	44	PORTABELLA BALSAMIC RIBEYE**	45
AmaBlu Bleu Cheese (Faribault MN), Bacon, Asparagus		Ribeye, Portabella Mushroom Cap, Balsamic Reduction	
RACK OF LAMB**	44	PETITE FILET MIGNON & LOBSTER TAIL**	52
New Zealand Lamb, Rosemary, Oregano, Basil, English Mint		5 oz Charcoal Grilled Tenderloin & 6 oz Maine Lobster Tail	
Preserves, Balsamic Reduction			

Sides

Seasonal Vegetable
Garlic, Sauerkraut & Bacon Mashed Potatoes
Au Gratins
French Fries
Hash browns
Baked Potato
Loaded Baked Potato (4)

Soups/Salads

Garden Salad
Beer Cheese Soup
Soup Du Jour
Wedge Salad (4)
Caesar Salad (3)
White Anchovies (4)
Feature Salad (6)

** Gluten free menu items

Please inform your server of any allergies before ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SIGNATURE STEAKS

Hand Cut & Aged In House | USDA Prime Grade | Green Egg Lump Charcoal

FILET MIGNON**	44	GRILLED TERIYAKI STEAK	35
Butter Knife Steak, Bacon-Wrapped, 8oz		Tenderloin Tips, Onions, Mushrooms, Teriyaki Glaze	
NEW YORK STRIP**	44	PETITE FILET**	36
Our Most Popular, Center Cut, 16 oz		Butter Knife Steak, 5 oz	
RIBEYE**	44	SAKURA WAGYU FARMS**	80
Robust Marbling, 16 oz		8 oz, Ribeye or Striploin, Intensely Marbleized,	

SAUCES

Béarnaise (4)
Balsamic Reduction (4)
Mushroom Demi (4)

ENTRÉE TOPPERS

Sautéed Onion (3)
Sautéed Mushroom (4)
Bleu Cheese (3)
Diver Scallop (10)
Jumbo Shrimp (6)
Lobster Tail (20)
King Crab (MP)
Oscar - King Crab, Béarnaise with Asparagus (12)

SEAFOOD

DIVER SCALLOPS**	38	TWIN TAILS**	50
Four Fresh Seared Sea Scallops, House Seasoned		2-6 oz Maine Lobster Tails, Drawn Butter	
WALLEYE	32	ALASKAN KING CRAB**	MARKET PRICE
Minnesota North Woods Classic, Pan-Fried		Drawn Butter, 1 lb	
SHRIMP	32	FRESH FISH FEATURE	MARKET PRICE
Four Wild-Caught Mexican White Prawns, Deep-Fried or Scampi**		Inquire with your server	
SALMON**	32		
Fresh Herbs, Lemon Dill Reduction			

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DELECTABLE DUO

CHOOSE ANY TWO ITEMS

Shrimp / BBQ Ribs / Salmon / Walleye / Petite Filet / Scallops / Pork Chop
(45)

Upgrade to Ribeye, Filet, New York Strip, Lobster Tail or King Crab for an additional charge

PORK

PORTERHOUSE CHOP**

28

Amor Pork (Battle Lake, MN) Center Cut,
Lump Charcoal-Grilled, Pepper Berry BBQ Glaze, 16 oz

BBQ PORK RIBS**

1/2 Rack - 32

Full Rack - 40

Pork Loin Ribs, Hickory-Smoked, Lump Charcoal-Grilled,
Spanky's BBQ Sauce

CHICKEN

AMARETTO CHICKEN

26

Pan-Seared Chicken Breast, Mushrooms, Onions,
Amaretto Reduction, Candied Pecans, Minnesota Grains

HAWAIIAN CHICKEN

26

Coconut Battered Chicken Breast, House Mango Salsa,
Pina Colada Rum Sauce

ENTRÉE SALADS

WEDGE

16

Iceberg, Egg, Cucumbers, Tomatoes, Ketter's (Frazee, MN) Bacon,
AmaBlu Bleu Cheese (Fairbault, MN), Crispy Onion Straws

SCRATCH CAESAR

14

Romaine, Tomatoes, Black Olives, Parmesan

STRAWBERRY MANGO BURRATA

16

Spring Mix, Strawberries, Red Peppers, Onions, Mango,
Honey Glazed Pecans, Strawberry Vinaigrette

SEASONAL FEATURE SALAD

14

Inquire with your server

SALAD ADDITIONS: Chicken (10), Shrimp (12), Steak (12), Salmon (14)

PASTA

SEAFOOD or CHICKEN

Penne Pasta, House Alfredo Sauce, Parmesan Cheese, Breadstick

(26)

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SPANKY'S STONE HEARTH

est.  1946

Kids Menu

Cheeseburger
\$8

Chicken Tenders
\$8

Charcoal Grilled Steak
\$12

The above options are served with
French fries or Apple Sauce

Pasta Alfredo
Served with a Breadstick
\$9

Add Chicken or Shrimp
\$6



SPANKY'S STONE HEARTH

est.  1946

Signature Crème Brûlée
Original - 10 | Heath - 11

Banana Crème Brûlée Cake
10

Raspberry Peanut Butter Chocolate
Ganache Cake
10

New York Style Vanilla Cheesecake
10

Peanut Butter Mousse Cake
10

Dessert Feature
(Inquire with Server)

Single Scoop Ice Cream Sundae
3

Flavored Ice Cream
(Inquire with Server)
5

Ice Cream Drinks
(Made with Real Vanilla Ice Cream)
Pink Squirrel
Brandy Alexander
Grasshopper
Golden Cadillac
12



SPANKY'S STONE HEARTH

est.  1946

Red Dessert Wine

Graham's Six Grapes - 8

Graham's 20 Year Tawny - 10

White Dessert Wine

Domaine L'Ermitage Muscat - 8

Dolce Late Harvest White Wine 2010

Bottle - 100

Inniskillin Riesling Ice Wine 2014

Bottle - 110

Liqueurs & Cordials

B&B

Bailey's

Courvoisier

Crème De Menthe

Disarrono

Drambuie

Grand Marnier

Hennessey

Kahlua

Lucano Amaro

Rumchatta

Sambuca

King Louis XIII



EST.  1946

APPETIZERS

PRIME RIB WONTONS 13

Fried Wonton Shell, Prime Rib, Cabbage Slaw,
BBQ Bleu Cheese Sauce

SHRIMP COCKTAIL 20

Gulf Shrimp, Horseradish Chili Cocktail Sauce, Lemon

WALLEYE FINGERS 16

Caper Dill Tartar Sauce

SPINACH ARTICHOKE DIP 12

Spinach, Artichokes, Mozzarella

CANDIED BACON 14

Ketter's Bacon (Frazee, MN), BBQ Balsamic Glaze

CHISLIC 16

Sautéed Beef Tenderloin, Cajun Seasoning, Bleu Cheese

ONION RINGS 10

Thick Cut, Beer Battered

SMALL PLATES

BBQ PORK RIBS 14

Pork Loin Ribs, Hickory-Smoked, House BBQ Sauce

CHICKEN TENDERS 10

Served with Choice of Dipping Sauce



SIGNATURE SANDWICHES

STONE HEARTH PHILLY 12
Onions, Peppers, Swiss

CHICKEN CORDON BLUE SANDWICH 12
Smokehouse Bacon, Dill Havarti

ROSE LAKE WALLEYE SANDWICH 16
Breaded Walleye Filet, Lettuce,
Tomato, House Tartar, Lemon

BURGERS

BLEU CHEESE BURGER 12
Our best-selling burger

SHROOM BURGER 12
Grilled Portabella, Swiss

BACON BURGER 12
American Cheese, Smokehouse Bacon

CHEESEBURGER 11
American Cheese

SIDES

Baked Potato-3

Loaded Baked Potato-6

Au Gratins-3

French Fries-3

Hashbrowns-3

Seasonal Vegetable-3

Garlic, Sauerkraut & Bacon Mashed Potatoes-3

Beer Cheese Soup-4

Soup Du Jour-4

Garden Salad-3

Caesar Salad-6

Wedge Salad-6

Feature Salad-6