

~Sandwiches~

TRIPLE GRILLED CHEESE.....\$12	HERB GRILLED CHICKEN SANDWICH.....\$12
Swiss, smoked Gouda & Brie melted to perfection on country style white bread.	Grilled organic chicken breast , sautéed mushrooms, Swiss, lettuce, & tomato on a toasted roll.
Add bacon.....\$1.50	
THE VEGGIE BURGER.....\$12	CHICKEN SPINACH WRAP\$12
Spicy black bean patty, made in house, with Swiss cheese, lettuce, tomato, and sautéed mushrooms.	<u>Organic</u> spinach & <u>organic</u> grilled chicken, Swiss, sautéed mushrooms & tomato in a spinach tortilla.
VIKING BURGER.....\$12	BLACK & BLUE CHICKEN WRAP.....\$12
Nicely seasoned 100% beef patty, made in house. Melted cheddar, red onion, lettuce, tomato and mayo.	Blackened <u>organic</u> chicken, romaine, mayo, tomato & crumbled gorgonzola in a flour tortilla.
Add bacon.....\$1.50	CHIPOTLE TURKEY WRAP\$12
NORWEGIAN BURGER.....\$12	House roasted pulled turkey breast with lettuce, tomato, red onion, cheddar & chipotle mayo.
Our perfect blend of beef & pork, waffle fry, melted Swiss, red onion & Norsk sauce—topped with fried egg.	FABIO'S CUBAN SANDWICH.....\$12
Add bacon.....\$1.50	House roasted pulled pork, sliced ham, Swiss, honey mustard & dill pickles on a toasted hoagie roll.
†LODBROK'S LAMB BURGER.....\$12	LAGERTHA'S TURKEY SANDWICH.....\$12
Lean ground seasoned lamb with goat cheese, lettuce, tomato & red onion. Served with curry mayo.	Roasted pulled turkey, sliced green apple, cheddar, thick cut bacon & lingonberry aoli on country toast!
CHEESE STEAK SANDWICH.....\$12	CAJUN SHRIMP WRAP\$12
Seasoned chopped sirloin , tri-colored peppers & red onions, smothered with American cheese.	Blackened shrimp, romaine, tomato & bacon with house made remoulade in a white flour tortilla.
Add <u>DOUBLE</u> meat...\$3.00 Add Mushrooms...\$1.00	SEAFARER SANDWICH.....\$12
FLOKI'S BBQ CHICKEN SANDWICH.....\$12	Guinness battered haddock, lettuce & tomato on a toasted roll with a side of tartar.
<u>ORGANIC</u> grilled chicken, blueberry chipotle BBQ sauce, grilled pineapple, cheddar, lettuce & tomato.	
Add bacon.....\$1.50	

All sandwiches are served with your choice of side:

Waffle fries, tater tots, mashed potatoes, rice, boiled red potatoes, broccoli, green beans OR

Substitute a side salad for \$1.75

~Starters~

HOUSE CHIPS & SALSA.....	\$6
Hand-cut tortilla chips with house-made fresh salsa.	
ODIN'S PRETZEL BITES.....	\$8
12 cheesy, garlic pretzel bites with ranch.	
HLIN'S HUMMUS & VEGGIES.....	\$9
With carrots, cucumbers, celery and pita points.	
†VIKING AHI PLATE.....	\$12
Seared sesame Ahi tuna slices, crispy wontons & wasabi ranch with carrots & red cabbage.	
LOKI'S LOADED TOTS.....	\$11
House Tots with Swiss, organic chicken, diced ham, bacon, fresh Serrano peppers & sour cream.	
BALDER'S BUFFALO CHICKEN DIP.....	\$11
Zesty buffalo chicken dip with <u>organic</u> chicken, served with freshly fried tortilla chips, carrots & celery.	
†SUNNA'S SMOKED SALMON.....	\$13
Thinly sliced smoked salmon, capers, red onions & dill sour cream. Served with toast points.	
VALKYRIE WINGS	
6 Wings.....	\$8
12 Wings.....	\$14
<u>House-made wing sauces:</u>	
Buffalo, Blueberry Chipotle BBQ, Asian & Sesame. Served with ranch, wasabi ranch, or blue cheese.	

~Salads~

THE CAESAR.....	\$9
THE NOBLEMAN.....	\$10
Organic spinach, diced bacon, sliced boiled egg, red onions, mushrooms & choice of dressing.	
Add <u>ORGANIC</u> grilled chicken.....	\$6
Add 4 Shrimp.....	\$6
†Add Grilled Sirloin.....	\$8
†Add Seared Sesame Ahi Tuna.....	\$8
BUFFALO CHICKEN SALAD.....	\$14
<u>ORGANIC</u> grilled chicken, tossed in buffalo sauce, over romaine with carrots, tomatoes, cucumbers & topped with Gorgonzola crumbles.	
AUTUMN CHEF SALAD.....	\$14
Romaine topped with sautéed pulled turkey, ham, bacon, red onion, charred tomato & cheddar.	
†SESAME SEARED AHI TUNA SALAD.....	\$14
Romaine, red cabbage, tomatoes & carrots with Sesame Ahi Tuna, crispy wontons & wasabi ranch.	
†BLACK & BLUE SIRLOIN SALAD.....	\$14
Blackened lean Angus Sirloin over romaine, red cabbage, tomatoes, sweet corn & onions, topped with Gorgonzola.	
<u>House-made Dressings:</u>	
Ranch, Habañero Ranch, Wasabi Ranch, Bleu Cheese, Honey Mustard, Caesar, Norsk, Balsamic Vinaigrette	

DRUNKEN FISH TACOS.....	\$12
Heaping, Guinness battered haddock in flour tortillas, with cilantro red cabbage slaw.	
ROLLO'S PULLED PORK TACOS.....	\$12
House made pulled pork, cilantro & red cabbage slaw with our Chipotle Blueberry BBQ Sauce!	
GMOT'S GRILLED CHICKEN.....	\$14
<u>Organic</u> grilled chicken with a white wine, garlic dill sauce. Served with steamed broccoli, choice of side & toast.	
THE PEOPLE'S POT ROAST.....	\$14
Slow roasted, tender Angus beef with Norwegian brown gravy, steamed broccoli, choice of side & toast.	
FREYA'S FISH & CHIPS.....	\$14
Crispy Guinness battered giant haddock filet on a bed of waffle fries with cilantro slaw & house-made tartar.	
BLACKENED SHRIMP ENTREE.....	\$14
Blackened shrimp sautéed in a creamy Cajun, garlic white wine sauce with broccoli, choice of side & toast.	