

LOCALLY
OWNED AND
OPERATED

ODE TO FOOD AND DRINKS

WELCOME

GOURMET
IN BLUE
JEANS

HAPPY HOUR
OPEN-6PM

\$5 HOUSE
MARGARITAS,
RED, OR WHITE
SANGRIA

\$4 HOUSE CAB,
CHARD, DOMESTIC
BOTTLES, WELL
DRINKS

SIDEKICKS

French Fries 5

Cup of Soup 6 {Bowl 10}

Side Caesar Salad ^{GF without croutons} 7

House Salad ^{GF without croutons} 6

Ranch, Blueberry Vinaigrette, Goat Cheese
Vinaigrette, Bleu Cheese, Lotus Soy Vinaigrette

Roasted Sweet Potatoes ^{GF} 6

Sweet Potato Chips 5

Cucumber Salad ^{GF} 6

Smashed Red Potatoes ^{GF} 6

Bread & Herbed Butter 4

DIPPING SAUCES

Ghost Pepper Cheese ^{GF} 3

Avocado Aioli ^{GF} 2

Garlic Aioli ^{GF} 2

Cajun Aioli ^{GF} 2

Ranch ^{GF} 1

Irish Curry ^{GF} 3

Asian Peanut ^{GF} 2

Bleu Cheese ^{GF} 2

Szechwan BBQ 3

Spicy Remoulade ^{GF} 2

All sauces, soups,
and dressings are
scratch made in
house. Pick a few
to enhance any
item on our menu!

APPETIZERS

Trio of Bruschetta {2 of each} 15
sliced baguettes lightly toasted & topped with
fresh tomato basil; mango chutney & goat cheese;
roasted grapes & walnut mascarpone

ODE Chislic ^{GF by request} 16
top sirloin in a light coating, deep fried
& served with choice of dipping sauce

South Dakota Lamb Chislic ^{GF by request} 18
local cubed lamb skewers, flash fried,
served with ranch, saltines & garlic salt

Tuna Avocado Poke 17
raw Ahi tuna tossed in sesame ponzu sauce
with tomatoes, scallions, avocado crema served
on fried wontons for a light scrumptious crunch

Salmon Flatbread 16
herbed cream cheese, thinly sliced cured salmon,
green onions on toasted lavash flatbread

Spinach & Artichoke Flatbread 16
lavash flatbread with house-made creamy spinach
& artichoke dip topped with melted provolone
cheese

Hummus Platter ^{GF without pita} 12
savory house-made herbed hummus with celery,
carrots, bell peppers & pita bread for dipping

Dippin' Cracklins 11
pork rinds, still sizzling, served with choice of
dipping sauce

Wings {8} 14
jumbo chicken drummies & flats tossed in our
Szechwan bbq sauce. Served with your choice
dipping sauce

Ghost Cheese Balls 13
house made cheese balls lightly coated &
fried with a kick!

Ghost Cheese Nachos 11
tortilla chips fried in house smothered in our ghost
cheese sauce, green onions, bacon

Spinach & Artichoke Dip 12
tortilla chips fried in house with a side of our
creamy house-made spinach & artichoke dip

SALADS



All dinner salads served with a dinner roll & dressing on the side.
Add-ons: Chicken +6 | Shrimp +7 | Ahi Tuna +8 | Wild Caught Salmon +9 | Bacon +3

Chef Bob's Caesar Salad GF without bread

14 {small 7}

chopped romaine, oven baked croutons, shaved parmesan-reggiano, house-made Caesar dressing

Mandarin Orange Salad GF without bread

14 {small 7}

mixed greens, mandarin oranges, candied pecans, shaved parmigiana-reggiano, house-made blueberry balsamic vinaigrette

Goat Cheese Salad GF without bread

18 {small 9}

chopped romaine, bacon, dried cherries, roasted cashews, goat cheese crumbles, house-made goat cheese vinaigrette

Black N Bleu Salad GF without bread

Chicken 19

Wild-Caught Salmon 22

Steak Feature **varies**

mixed greens, red onions, bleu cheese crumbles, oven baked croutons, tomatoes, house-made bleu cheese dressing with your choice blackened protein

Lotus Tuna Salad GF without bread

21

seared sesame ahi tuna atop mixed greens, dried cherries, cashews, red onions, Lotus soy dressing

BURGERS

SANDWICHES

BASKETS

SERVED WITH THE SIDEKICK OF YOUR CHOICE.

ALL SANDWICHES & BURGERS ARE GLUTEN-FREE USING ROMAINE LEAVES AS A BREAD SUBSTITUTE.

sub grilled chicken breast or veggie patty on any burger

Ghost Cheese Burger 18

creamy ghost pepper cheese sauce, jalepeno bacon, garlic aioli, romaine, tomato on brioche bun

Black N Bleu Wagyu Burger 18

house-made chunky bleu cheese dressing, cajun bacon, fried onion strings, cajun aioli on brioche bun

Spin Dipper Burger 18

smothered in house-made spinach & artichoke dip, provolone, tomato on brioche bun

Steakhouse Burger 14

garlic aioli, romaine, tomato on brioche bun +cheese 1 +bacon 2



all burgers are ODE's house blend of wagyu, brisket, sirloin and hand pattied fresh daily

Turkey Avocado Club 15

house smoked & hand carved turkey breast, avocado aioli, applewood smoked bacon, romaine, tomato, swiss cheese on 100% wheat toast

Chicken Salad Sandwich 14

house-smoked chicken, grapes, cashews, spring greens, tomato, brioche bun

Stacked BLT 14

applewood smoked bacon, romaine, tomato, garlic aioli on 100% whole wheat toast

CLT 13

English cucumber slices, romaine, tomato, herbed cream cheese on 100% whole wheat toast

Fancy Grilled Cheese 13

Swiss, provolone, tomato on grilled rye +bacon 2

Blackened Sandwich

blackening seasoning and pan seared, avocado aioli, spring mix, tomato on brioche bun

Seared Ahi Tuna 18

Wild-Caught Salmon 19

Chicken Breast 16

Fish N Chips 23

Guinness battered walleye deep fried with thick cut potato "chips"; served with house-made remoulade sauce and Irish curry

Chicken Strips Basket 13

choice of dipping sauce

ODE Chislic Basket GF by request 19

top sirloin in a light coating, deep fried & served with choice of dipping sauce

South Dakota Chislic Basket 21

local cubed lamb skewers, flash fried, served with ranch, saltines & garlic salt

Szechwan Ribs Basket 20

5 Baby back pork ribs smoked, grilled and tossed in our sweet and zesty Szechwan BBQ sauce



ODE
to food and drinks

ENJOYED YOUR FOOD? SHOW YOUR APPRECIATION BY BUYING A ROUND OF BEERS FOR THE KITCHEN CREW \$15