

Doc's Landing

Bar & Grill



Mississippi Dunes Golf Links

10351 Grey Cloud Trail South

Cottage Grove, MN 55016

MississippiDunes.com

Appetizers

Yogi's Toasted Ravioli

Our recipe comes from the first toasted ravioli ever made. Originally created by mistake in Angelo's Restaurant in St. Louis, Missouri, it was passed on directly to Doc and Barbara from Yogi Berra himself. \$10

Fresh Cut French Fries

Over one full pound of our "Famous State Fair" hand cut fries \$7 Make them loaded. \$9

Wild Rice Fish Cakes

Chef's Choice fish and wild rice blended together with fine ingredients pan seared served and served with cranberry aioli. \$15

Cheese Curds

Your choice of Cheddar or Jalapeno cheese curds direct from Ellsworth, Wisconsin! Served with Chef Annie's Original Blueberry Ketchup for the perfect pairing! \$10

Candied Bacon

Smoked Bacon, coated in brown sugar, black pepper and served with a chipotle aioli. \$9

Mini Burgers

White Castle style

Three hand crafted burgers smothered in caramelized onions on fresh bakery rolls. \$10

Doc's Quesadilla

Choice of smoked chicken or crumbled bratwurst sausage, grilled in a soft tortilla with melted cheese, green onions, red peppers, mango salsa and sour cream. \$12

Rib Tips

Basket of Doc's North Carolina style champion rib tips. \$10

Salads

DuFrane Delight

Baby field greens, grilled chicken, dried cranberries, blue cheese crumbles, candied walnuts, cucumber, raspberry vinaigrette. \$10

CAESAR the Great

Crisp chopped romaine, shredded parmesan, diced tomato, house made garlic croutons, tossed in a creamy classic dressing. \$8
grilled chicken \$11 - grilled salmon \$12

Spinach Salad

Baby spinach, cashews, red onion, cucumber and carrots tossed with a ginger soy dressing. \$8
grilled Chicken \$11 - grilled salmon \$12

Chef Doc

Crisp romaine and gourmet greens topped with glazed ham, smoked turkey, cheddar and Swiss cheese, tomatoes, carrots, and a hardboiled egg. Served with your choice of dressing. \$10

Pizza

Crispy, thin crust or thicker hand tossed

Bacon Cheese Burger

USDA certified chargrilled ground chuck, hickory smoked bacon, yellow onion, and cheese straight from across the border. \$18

Mississippi Dunes Mess

Italian sausage, ground beef, pepperoni, bacon, onions, green peppers, mushrooms, black and green olives, topped with cheddar and mozzarella cheese. \$18

The BBQ

Smoked chicken, sliced tomato, onion, and an award winning BBQ sauce, covered with the finest Wisconsin cheese. \$18

Burgers

Burgers are ½ pound, cooked to order and served with fresh cut fries.

Belly Burger

A blend of 70% ground chuck and 30% ground bacon fused into a patty topped with more hickory smoked bacon, pepper jack cheese, and yellow onions. This bacon burger is a bacon fan's dream come true. \$15

Hamburger

The plain old ground chuck flame grilled and served on a Kaiser roll. \$12

Sandwiches

Sandwiches served with fresh cut fries

Dave Tentis Favorite

Hand battered breast of smoked chicken, fried golden brown, dipped in Louisiana hot sauce, topped with hickory smoked bacon, lettuce, tomato, and Swiss cheese. \$12

In honor of the course record holder, this is his favorite sandwich

Smoked Pork Loin Sandwich

THE DUNES famous recipe! Four pork medallions slow roasted smoked over oak and hickory, topped with provolone cheese and BBQ sauce. Just what the doctor ordered. \$13

Minnesota Walleye Sandwich

Hand dipped and fried fresh walleye on a grilled ciabatta roll with shredded lettuce, sliced tomato, and a cranberry aioli. \$15

Salmon BLT

Grilled fresh salmon filet, candied bacon, lettuce, vine ripe tomato, and wasabi mayo, piled on a ciabatta roll. \$14

Black and Blue Burger

Cajun seared ground chuck topped with hickory smoked bacon, pepper jack cheese, blue cheese crumbles, and a raspberry vinaigrette. \$13

Dunes Burger

This is a burger you will not forget! Ground chuck chargrilled, topped with smoked ham, BBQ sauce, candied bacon, cheddar and Swiss, finished off with a chipotle aioli. \$15

Blackened Walleye Tacos

Blackened walleye fillets, shredded lettuce, sliced tomatoes, house made Cajun remoulade, corn tortillas and mango salsa. \$13

Club Wrap

Smoked turkey, ham, candy bacon, chipotle mayo, lettuce, tomato, cheddar cheese. \$13

“Hot Brown”

The classic from the Brown Hotel in Louisville, Kentucky. Smoked turkey, candy bacon, grilled tomato, Mornay sauce, served open faced \$14

Steak Sandwich

USDA Choice NY strip served on a hoagie roll with sautéed onions and mushrooms with Jack Daniel's reduction and provolone cheese. \$15

The Rachel

Smoked turkey piled high with sauerkraut, Swiss cheese and Thousand Island dressing, served on grilled pumpnickel bread.

Might need a knife and fork for this one. \$13

Draft Beer

Served in a frosty pint or 24oz mug

Surly Furious	\$6 \$8
Surly Rotating	\$6 \$8
Summit EPA	\$6 \$8
Summit Rotating	\$6 \$8
Fulton Lonely Blonde	\$6 \$8
Grain Belt Lock & Dam	\$6 \$8
Schell's Rotating	\$6 \$8
Ballast Point Sculpin	\$6 \$8
Leinie's Shandy	\$5 \$7
Coors Light	\$4 \$6
Guinness	\$6 \$8

Cocktails

Barbarossa Blend

Fresh lime & lemon. Spiced rum.
Shandy draft. Splash citrus soda. \$6

Fresh Mint Julep

Handpicked mint. Bourbon. Soda. \$7

Rosemary Rye

Fresh Rosemary. Rye Whiskey.
Squeezed lime. Splash simple syrup. \$8

Sangria

Fresh orange, lemon & lime. Brandy.
Grand Marnier. Red wine. \$8

The Mule

Spicy ginger beer.
Fresh squeezed lime. Vodka \$7

Canned Beer

Surly Furious	Mpls \$6
Surly Hell	Mpls \$6
Surly Cynicale	Mpls \$6
Summit EPA	St. Paul \$6
Summit Saga IPA	St. Paul \$6
Summit Rotating	St. Paul \$6
Lift Bridge Hop Dish	Stillwater \$6
Lift Bridge Farm Girl	Stillwater \$6
Fulton Sweet Child of Vine	Mpls \$6
Hamm's	Milwaukee \$4
Bells Two Hearted	Michigan \$6
Ballast Point IPA	San Diego \$6
Leinie's Summer Shandy	Wisconsin \$5
Leinie's Honeyweiss	Wisconsin \$5
Angry Orchard Cider	Ohio \$5
Coors Light	\$4
Mich Golden Light	\$4
Budweiser	\$4
Corona	\$5

Wine

| Full Bottle List by Request |

House Red	\$6
Cabernet, Pinot Noir, Merlot	
House White	\$6
Chardonnay, Sauv. Blanc, Riesling, White Zin	

All items cooked to order. Consuming raw or undercooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.