MAYNARDS RESTAURANT OF ROGERS

LUNCH & DINNER MENU

Romaine Wraps	12.95	Frannies Chicken Salad	15.95
cashew chicken with water chestnuts		coconut crusted chicken breast, tomato, egg,	
Cheese Curds	11.95	avocado, artichokes, mixed cheese & honey mustard dressing	
served with homemade marinara	15.95	Asian Chicken Salad	15.95
Cabo Quesadillas choice of chicken or steak, onions, peppers & mixed cheese - served with pico de gallo, seasoned sour cream & salsa - add guac \$2	13.33	chopped iceberg & romaine, sesame dressing, peapods, cucumber, carrots, cabbage, red peppers, wontons & a teriyaki grilled chicken breast with a spicy peanut sauce	
Wings (Traditional or Boneless) choice of buffalo, szechuan, dry rub, bbq or firecracker	15.95	Cobb Salad teriyaki grilled chicken breast, bleu cheese crumbles, bacon bits, egg, tomato, black olives,	15.95
Firecracker Shrimp crispy shrimp in a tangy chili sauce over lettuce - sub a bed of white rice \$1.50	11.95	green onions, avocado, with choice of dressing - also available buffalo style \$1.00 Marine Salad	19.95
Steak Bites served over a bed of onion straws, topped with red peppers and a side of creamy cayenne sauce	15.95	jumbo gulf shrimp, tender baby shrimp, crab, egg, tomato, avocado, black olives, mixed cheese, louie dressing	
Walleye Fingers served with tartar sauce	17.95		
Italian Waffle Fries	11.95	Handhelds	
served with seasoned sour cream		Handhelds are served with chips or coleslaw	,
Fried Mushrooms served with horsey sauce	11.95	substitute waffle fries or seasonal fruit - \$2	
Szechuan Spicy Green Beans	11.95	Cranberry Wild Rice Turkey Melt turkey, bacon, swiss cheese, tomato &	14.9
Nachos	14.95	cranberry aioli on cranberry wild rice bread	
choice of chicken or beef, served neat with all the fixings - add guac \$2	42.05	Firecracker Shrimp Tacos 3 soft shells, cucumber salsa, slaw mix, mixed cheese, pico de gallo, lettuce	16.9
Fried Pickles served with ranch dressing	12.95	served with tortilla chips - add guac \$2	
Chips & Salsa add guac \$2	8.95	Walleye Sandwich panfried walleye filet, tartar sauce, american cheese & shredded lettuce on a hoagie	15.9
Eurgers are sorred with ships or soloslaw		Razorback Sandwich in-house smoked pulled pork in a house made BBQ sauce & topped with slaw & onion straws on a brioche bun	14.9
Burgers are served with chips or coleslaw substitute waffle fries or seasonal fruit - \$2 substitute vegan beyond patty - \$2 substitute gluten free bun - \$2		Maynards Chicken Sandwich teriyaki grilled chicken breast, swiss cheese, bacon, lettuce, tomato, onion & mayo	14.9
Mr. Jimmy Burger ground chuck, cheddar & american cheese,	13.95	Turkey Clubhouse turkey, bacon, swiss cheese, lettuce, tomato & mayo on grilled ciabatta	14.9
fried onion, lettuce, tomato and special sauce Texas Tillamook Burger	13.95	Fish & Chips canadian walleye hand battered & fried	16.9
illamook cheddar cheese, smoked bacon & tangy bbq sauce		served with waffle fries	22.0
Black & Bleu Burger ground chuck burger rolled in cracked pepper	13.95	Halibut Fish & Chips halibut hand battered & fried served with waffle fries	22.9
copped with housemade bleu cheese dressing	15.95	Chicken Strips choice of ranch, bbq or honey mustard	12.9
Kobe Waygu Sliders 3 kobe waygu beef burgers on brioche buns with	1 3.33	- also available buffalo style	
palsamic onion jam, bacon & smoked gouda cheese Classic Cheeseburger	12.95	Buffalo Chicken Wrap crispy buffalo chicken, bleu cheese crumbles, mixed cheese, celery, lettuce & ranch dressing	13.9
choice of cheese, lettuce, tomato & onion	. 2.33	Firecracker Chicken Wrap crispy firecracker chicken, pico de gallo, mixed cheese, white rice & ranch dressing	13.9
Gluten Sensitive Options Split Plate Charge - \$ consuming raw or undercooked meats, poultry, seafoo		Cabo Wrap choice of chicken or steak, pico de gallo, chipotle	14.9

mayo, mixed cheese, white rice, onion & peppers

shellfish, or eggs, may increase Your risk of foodborne illness $\,$

MAYNARDS RESTAURANT OF ROGERS

LUNCH & DINNER MENU

Specialty Plates

11am - 4pm Served with american fries & veggies after 4pm served with a baked potato & veggies sub au gratin potatoes - add \$3 (all day)

Smoked Ribs house smoked & finished on the grill with bbq sauce	Half 18.95 Full 24.95
Sirloin 8 oz teriyaki or plain 蜜	20.95
Cajun Pork Chop (a) 12oz center cut Duroc pork chop - add bleu cheese crust \$1.75 per chop	One 17.95 Two 22.95
Battered Shrimp hand battered jumbo shrimp served with cocktail sauce also available broiled	21.95
Pan Fried Walleye canadian walleye fried in cracker crumbs also available broiled (3)	One 19.95 Two 25.95
Parmesan Crusted Halibut 8oz parmesan panko crusted halibut with	29.95

lightlunch

italian marinated tomatoes

Mix & Match - Pick Two for \$9.95 Available 11am - 4pm

Half Tuna Salad Sandwich

Half Turkey & Swiss Sandwich

Half BLT Sandwich

House Salad

Cup of Soup

French Onion Soup – add \$3

Caesar Salad - add \$2

Onily Specials

Monday chicken fajitas	11.95
Tuesday 8oz sirloin	14.95
Wednesday half price bottles of wine	
Thursday date night specialty menu	40.00
Happy Hour Everyday	

Desserts

available in the bar & patio area only

6/08801/8	
Salted Caramel Cheesecake	7.95
Tower Chocolate Cake - for sharing	13.95
Tower Carrot Cake - for sharing	14.95
Key Lime Pie	8.95

Healthy Choices

Ahi Tuna Poke Bowl	15.95
marinated diced raw ahi tuna, avocado &	
cucumbers over jasmine rice topped with a thai	
chili vinegar sauce, toasted sesame seeds &	
scallions - sub brown rice \$1/cauliflower rice \$2	

Thai Chicken Bowlsautéed peanut chicken, green onions, brown rice, cabbage, peapods, sesame dressing, red peppers & cashews - sub cauliflower rice \$2

Cabo Bowl (2) 15.95 choice of chicken or steak, pico de gallo, mixed cheese, jasmine rice, black beans, tortilla chips, fajita veggies & salsa - add guac \$2 sub brown rice \$1/ cauliflower rice \$2

Grilled Salmon

70z fresh atlantic salmon served with a house salad or fruit - sub blackened salmon \$1.50

16.95

Skinny Chicken (a) 13.95 chicken sautéed in olive oil with green beans, roma tomatoes, avocado & feta cheese

Low Carb Burger
ground chuck burger topped with
portabella mushroom & bleu cheese crumbles
served with a house salad - add a bun \$1

Sautee

Shrimp Scampi
jumbo & baby shrimp in a garlic white wine butter
sauce with tomatoes & scallions over linguini

Chicken Stir Frystir fry veggies, cantonese sauce, topped
with cashews - sub cauliflower rice \$2

Cajun Chicken Fettuccine Alfredo classic fettuccine alfredo topped with a cajun chicken breast - add mixed veggies \$2

Burnt End Mac & Cheesea blend of cheeses and cavatappi pasta topped
with fried onion straws and bbg brisket burnt ends

15.95

Sides

Caesar Salad	6.95
House Salad	5.95
American Fries 🕃	3.95
Waffle Fries	3.95
Mixed Veggies 🕸	3.95
Seasonal Fruit 🏐	4.95
Cole Slaw	3.95
Cup of Soup	4.95
Bowl of Soup	6.95
Bowl of French Onion Soup	7.95
Baked Potato (after 4pm) 蜜	3.95
Au Gratin Potatoes	4.95
Cauliflower Rice	5.95



Gluten Sensitive Options

Split Plate Charge - \$1.75

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