

DANNY'S

BAR & GRILL

SIGNATURE FLATBREADS

BBQ CHICKEN FLATBREAD

roasted chicken, peppers, balsamic onions, barbeque glaze and mozzarella cheese 8.95

CRISPY FLATBREAD

arugula, potato, prosciutto, fresh egg and parmesan cheese 8.95

SARDINIAN FLATBREAD

roasted tomato, basil, fresh mozzarella and evoo 7.95

SANDWICHES

served with French fries or salad

AMERICAN KOBE BURGER

half pound char-grilled burger with lettuce and pickles 10.45
bacon and cheese 11.95

SHORT RIB SLIDERS

creamy horseradish, caramelized onions white cheddar cheese 9.95

AHI TUNA MELT

olive tomato relish, mozzarella cheese siracha aioli on grilled ciabatta 12.95

TENDERLOIN STEAK FRITES

olive oil grilled tenderloin, sourdough toast, siracha aioli, thin cut fries 10.95

SIDES

cajun hash browns 4.45

hash browns 3.45

bucket of fries 3.95

macaroni and cheese 5.45

sea salt & vinegar potato chips 2.95

fresh steamed vegetables 3.95

STARTERS

BOURBON ROASTED PEAR AND CHEESE PLATE

prosciutto, black river blue, eichtens chipotle gouda 12.45

PORK & VEGETABLE POT STICKER'S

soba noodles stir fry, mixed greens and thai chili teriyaki 7.95

▣ SESAME GINGER SEARED AHI TUNA

soy ginger glaze, wasabi and soba noodles 9.45

▣ PECAN WALLEYE TIDBITS (a Chef Ron original)

dried cherry maple pecan butter sauce 6.95

BLACKENED TUNA TACOS

twin soft shell, cajun spiced served rare, wasabi aioli and mixed greens 10.95

SALADS & SOUP

▣ HOUSE MADE SOUP OF THE DAY 4.45

BAKED FRENCH ONION SOUP 5.55

sherry laced, crouton, gruyere cheese

HOUSE MIXED GREENS

dried cranberries, spiced pecans and maple vinaigrette
half 3.95 | full 5.45

WINTER SALAD

bourbon roasted pear and gorgonzola cheese, arugula, spinach and candied walnuts
half 3.45 | full 5.95

WILTED SPINACH SALAD

bacon, spinach croutons, barbeque blue cheese dressing
half 3.95 | full 6.95

DINNER SALADS

BUFFALO CHICKEN SALAD

mixed greens, buffalo chicken, crumbled blue cheese 8.45

GRILLED STEAK WINTER CHOP SALAD

mixed greens, bacon, roasted tomato, fried egg topped with ranch dressing 11.45

WON-TON SHRIMP AND SPINACH SALAD

bacon, spinach, barbeque blue cheese dressing 10.95

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ENTREES

served with bread selection and fresh vegetables

▣ PECAN WALLEYE

Midwest Restaurant Hospitality Gold Medal Winner!

covered in our dried cherry maple pecan butter sauce and served with wild rice pilaf 17.95

GUINNESS BEER BRAISED BONELESS SHORT RIBS

smashed potatoes, natural gravy, and horseradish cream 15.95

▣ MONGOLIAN PORK CHOP

Compart Duroc premium pork, hoisin soy marinade, red cabbage and smashed potatoes 17.45

TWIN FRENCH BEEF FILETS

tenderloin medallions topped with melted brie and blue cheese, red wine demi and tuscan potatoes 21.95

KANSAS CITY STRIP

Certified Angus Beef® char-grilled bone-in strip with maître de butter and hash browns 22.95

AHI TUNA STEAK

wasabi crusted ahi tuna steak with a soy ginger glaze, noodle stir fry and wasabi aioli 16.95

WON-TON SHRIMP AND GRILLED TENDERLOIN STEAK

soy mushroom and vegetable stir fry, sesame dipping sauce 17.95

TORTELLINI BARONESA

tortellini tossed with smoked ham, peas and mushrooms in a parmesan cream sauce 13.95

BAKED RIGATONI BOSCAIOLA

sweet italian sausage and mushrooms in a tomato cream sauce topped with mozzarella and baked 12.95

▣ CHAMPAGNE CHICKEN

boneless chicken breast served with our signature champagne sauce and calico rice pilaf 15.95

AGED WISCONSIN WHITE CHEDDAR MACARONI & CHEESE

blended with roast chicken, vegetables and mozzarella cheese 13.95

▣ = HOUSE FAVORITES

Consuming raw or uncooked meats, poultry or seafood may increase your risk of food borne illness

DANNY'S STORY

StoneRidge Golf Club was opened in 2000 by Dave Kloeber and Mike McGrath. It has become a premier course in the Twin Cities but never had a venue worthy of showcasing Executive Chef Ron Bohner's award winning cuisine. After our extensive remodel, a member volunteered the name Danny's in honor of Mike and Jeanne's youngest son. For twenty-three years, Danny McGrath was an amazing boy that left an impression on everyone he came into contact with. Born with special needs but a warm soul, Danny epitomizes everything that we strive to deliver as a restaurant by using vigor and passion to continually exceed expectations.