

HERBIE'S

ON THE PARK

starters & shareables

daily soup

served with pita chips
cup 6 | bowl 9

bacon bleu brussels gf

white balsamic vinaigrette
14

curry cauliflower v

chili sauce | cilantro | lime
14

bbq flatbread

smoked gouda béchamel | bbq | red onion
pickled peppers | green onions
15 | add glazed pork belly 6

sweet corn elote fries

goat cheese | cilantro | lime
13 | add glazed pork belly 6

smoked wings gf

dry rub | garlic buffalo | honey sriracha
16

salads

summertime picnic v/gf

grilled sweet corn | cucumbers | pickled peppers
heirloom tomatoes | feta | bbq lime dressing
half 9 | full 15

classic caesar

shaved parmesan | homemade caesar
brioche croutons | parmesan crisp
half 9 | full 15

herbie's house v/gf

edamame | golden raisins | goat cheese
sunflower seeds | white balsamic vinaigrette
half 9 | full 15

protein additions

grilled chicken breast 9 gf
walleye cake 13 m
herb grilled shrimp 13 m/gf
salmon filet 15 m/gf
8oz sirloin steak 21 gf

burgers

our half-pound, hand-pattied burgers are made from a blend of certified angus short rib, brisket and ground chuck
prepared medium | served with garlic parmesan fries or house greens
gf bun add 2 | impossible burger add 3 | black bean patty add 2

herbie burger*

swiss | caramelized onions
homemade thick-cut pickles | mayo
20

cali-style*

american | heirloom tomatoes | romaine
shaved red onions | cali sauce
20

bacon bleu burger*

applewood bacon | arugula
blackberry gochujang jam
20

*dish may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

m-marine stewardship council certified
gf-gluten friendly
v-vegetarian

sandwiches

served with garlic parmesan fries or house greens
gf bun add 2

smoked pastrami melt

duck fat braised | smoked gouda
caper giardiniera mayo | caraway rye
23

herbie's chicken melt

swiss | applewood bacon
basil dijonaise
20

salmon burger m

caper aioli | shaved onions
pickled peppers | arugula
20

entrees

walleye cake m

caper aioli | grilled lemon
served with your choice of side
one cake 21 | two cakes 29

beer cheese chicken mac

cavatappi | peas | tomatoes
shiitake mushrooms | garlic herb ciabatta
25

salmon filet* gf/m

edamame sweet corn salad
celery root puree | salsa verde
29

diver scallop pasta m

sweet peppers | fresh green herbs
tomato cream sauce | garlic herb ciabatta
33

heirloom tomato risotto v

orange marinated olives | basil
spiced almonds | garlic herb ciabatta
25

bone-in pork chop*

parmesan creamed corn
grilled asparagus | carolina mustard
33

hand-cut sirloin 8oz* gf

shallot port herb butter
citrus horsey | peppercorn steak sauce
served with your choice of two sides
35

steak additions

roasted shiitake mushrooms 6 v
caramelized onions | garlic confit

herb grilled shrimp 13 m
olive oil | garlic | parsley

seared diver scallops 20 m
mignonette butter | green herbs

sides

parmesan creamed corn 7
garlic citrus asparagus 7 v/gf
green beans with tomatoes 7 v/gf
baked russet potato 7 v/gf
herb salt crusted | butter | sour cream

cup of daily soup 6
garlic parmesan fries 7 v
house greens 7 v/gf
garlic herb ciabatta 5 v
shallot port herb butter

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