



**APPETIZERS**

Shrimp & Avocado Salsa.....11  
 Wings Crooners style.....9  
     Buffalo style.....9  
 Fried Calamari with Marinated Peppers.....12  
 Cheese Curds.....7  
 Chicken Alfredo Flatbread.....6  
 Caprese Flatbread.....6  
 Vegetable Flatbread.....6

**SOUP**

French Onion Soup.....6  
 Bread Boule.....8  
 Cup of the Day.....5  
     Monday - Broccoli & Cheese  
     Tuesday - Tomato Basil  
     Wednesday - Cream of Mushroom  
     Thursday - Chicken Noodle  
     Friday - Clam Chowder  
     Saturday - Chicken Wild Rice  
     Sunday - **JAZZ BRUNCH**

**SALAD**

add chicken 5 / add steak 7 / add salmon or shrimp 8  
 Chicken Caesar Salad.....12  
     grilled chicken, romaine, parmesan cheese, croutons  
 Salmon Salad.....14  
     spring mix, asparagus, bell peppers, tomatoes,  
     blood orange vinaigrette  
 Cobb Salad.....11  
     pulled chicken, romaine, iceberg, egg, bacon, avocado,  
     tomato, red onion, blue cheese crumbles  
 Chopped Salad.....10  
     turkey, romaine, bacon, roasted tomato, cheddar cheese,  
     croutons, ranch  
 Steak Fajita Salad.....15  
     steak, romaine, peppers, red onion, black bean salsa, corn,  
     jalapenos, cheddar cheese, cilantro, chipotle lime vinaigrette  
 Caprese Salad.....9  
     fresh mozzarella, tomato, basil, olive oil, balsamic vinegar  
 Strawberry Chicken Salad.....12  
     grilled chicken, spinach, strawberries, red onion, goat cheese,  
     candied walnuts, strawberry poppy seed dressing

**SIDES**

Onion Rings.....7  
 Fruit.....5  
 Coleslaw.....3  
 Peppered Bacon Macaroni & Cheese.....6  
 Sweet Potato Fries.....5  
 Tater Tots.....4

**ENTREES**

Shrimp Scampi.....15  
     garlic butter, tomatoes, white wine, fresh pasta  
 Meatloaf.....11  
     gravy, mashed potatoes, green beans  
 Open Faced Hot Turkey Sandwich.....11  
     gravy, mashed potatoes, green beans, bread stuffing,  
     cranberry sauce  
 Fish & Chips.....12  
     steak fries, coleslaw, tartar sauce  
 Chicken Marsala.....12  
     mushroom marsala sauce, mashed potatoes, green beans  
 Beef Stroganoff.....13  
     filet beef tips, stroganoff sauce, fresh pasta

**BURGERS & SANDWICHES**

*served with steak fries or tater tots,  
 substitute sweet potato fries or onion rings 3*

Bacon Cheeseburger.....11  
     american cheese, bacon, lettuce, tomato, onion, pretzel bun  
 Mushroom Burger.....11  
     sautéed mushrooms, provolone cheese, black pepper aioli  
 Patty Melt.....10  
     caramelized onions, swiss & cheddar cheese, marble rye  
 Turkey Burger.....10  
     ground turkey, cranberry aioli, lettuce, tomato  
 Soup & Sandwich.....9  
     cup of the day and choice of turkey and brie, chicken wrap,  
     or waldorf chicken salad croissant  
 Shaved Ribeye Sandwich.....13  
     sautéed mushrooms, provolone cheese, mayonnaise  
 Meatball Grinder.....10  
     homemade meatballs, marinara sauce, provolone cheese,  
     toasted hoagie roll  
 Waldorf Chicken Salad Croissant.....10  
     chicken salad, celery, grapes, apples, walnuts  
 Walleye Fish Sandwich.....12  
     parmesan crusted walleye, lettuce, tomato, tartar sauce  
 Turkey & Brie Sandwich.....11  
     roasted turkey, brie, bacon, lettuce, tomato, cranberry aioli,  
     cranberry bread  
 Vegetable Sandwich.....10  
     portabella, roasted tomato, cucumber, balsamic onions,  
     swiss cheese, mixed greens, garlic aioli  
 Cuban Sandwich.....11  
     pork, ham, zucchini pickles, stone ground mustard,  
     swiss cheese, ciabatta  
 California Chicken Wrap.....9  
     chicken, spring mix, tomatoes, cucumber, provolone cheese,  
     avocado dressing



## **Early Bird Menu**

served 4:00-5:30 pm

all early bird features served with a small garden or caesar salad

### **Beef Stroganoff 14**

filet beef tips, stroganoff sauce, house-made linguini

### **Meatloaf 12**

red wine gravy, mashed potatoes, green beans

### **Risotto 11**

arborio rice, fresh vegetables

add chicken 3

add three shrimp 7

### **Bruschetta Pasta 10**

fresh tomatoes, garlic, olive oil, basil, red onions, pasta

add chicken 3

add three shrimp 7

### **Walleye 15**

lemon caper butter, mashed potatoes, green beans

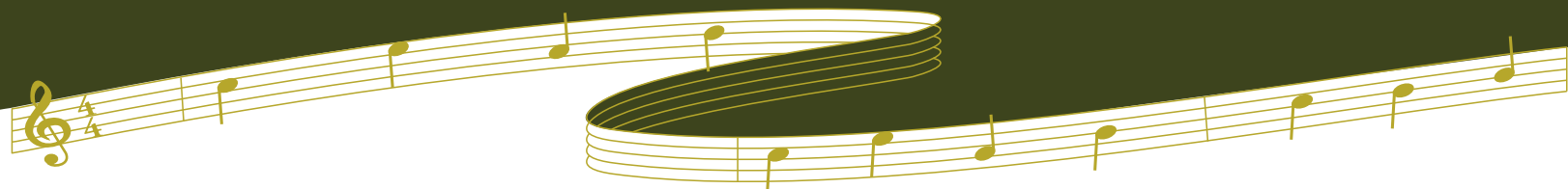
### **Chicken Marsala 12**

mushroom marsala sauce,  
mashed potatoes, green beans

### **Prime Rib 8oz. 16**

(Fridays & Saturdays only)

mashed potatoes, green beans, rosemary au jus,  
homemade horseradish sauce



## STARTERS

Roasted Tomato & Avocado Bruschetta with Buratta .....	9	Fried Calamari with Marinated Peppers and Parmesan .....	12
Colossal Shrimp Cocktail .....	16	Blue Cheese Steak Fries .....	9
Classic Relish Tray .....	7	Lobster Cakes .....	18
Garlic Shrimp Bruschetta .....	13	Braised Lamb Poutine .....	13
Steak Tartare .....	12	Bread Service .....	3
Tempura Thick Cut Onion Rings .....	7		

## SOUPS

Double-Broth French Onion .....	8	Chef's Seasonal .....	6
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## SALADS

Traditional Caesar .....	7	Amablu Cheese Baby Iceberg Wedge with Bacon .....	8
Crooners' House Salad .....	7		

## ENTREES

<b>Roast Breast of Patuxent Farms Chicken</b> Champagne Cream, Cheddar-Chestnut Bread Pudding, Butterscotch Vegetables .....	19	<b>Grilled Top Sirloin Steak</b> Sesame-Soy-Ginger Marinade, Grilled Mushrooms, Spicy Tomato Salsa .....	26
<b>"Scampi Style" Shrimp</b> Zucchini "Noodles", Tomatoes, Fresh Herbs ..	25	<b>Pan Roasted Norwegian Salmon</b> Fresh Orange Glaze, Sautéed Spinach, Blood Orange Reduction .....	25
<b>House-Made Linguini</b> Roasted Pomodoro Sauce, Capers, Zucchini Parmesan .....	16	<b>Pan Fried Chicken Parmesan</b> House-Made Linguini, Roasted Tomato Fondue .....	19
<b>Grilled Filet Mignon "Wellington"</b> Roasted Mushroom Puff Pastry, Red Wine-Port Demi-Glace, Mashed Potatoes, Sautéed Baby Green Beans .....	34	<b>Grilled 12oz Rib Eye Steak</b> Spice Rubbed, Balsamic Glazed Onions, Mashed Potatoes, Grilled Broccolini .....	38
<b>Parmesan Crusted Walleye</b> Lemon Caper Butter, Wild Rice Walnut Pilaf, Sautéed Baby Green Beans .....	24	<b>Crooner's Cheeseburger</b> Tillamook White Cheddar, Balsamic Glazed Onions, Garlic Peppercorn Aioli, Steak Fries ..	15
<b>Herb Roasted Chicken Pot Pie</b> Cheddar Puff Pastry, Madeira Cream .....	18	<b>Grilled Double Cut Duroc Pork Chop</b> Roasted Apple-Pear Compote, Mashed Potatoes, Grilled Broccolini .....	27

## SIDES AND SUCH TO SHARE 6

1 Pound Loaded Baked Potato	Twice Baked Cheese-Stuffed Potatoes
Cream & Butter Mashed Potatoes	Steak Fries
3-Cheese Potato Gratin	Peppered Bacon Mac & Cheese
Brussels Sprouts with Bacon & Shallots	Grilled Broccolini
	Parmesan Garlic Bread



## WINE by the glass

### SPARKLING

Asti Spumanti <b>Martini &amp; Rossi</b> Italy .....	6
Prosecco <b>Zonin</b> Italy .....	6

### WHITE

White Zinfandel <b>Beringer</b> California .....	6
Moscato <b>Bella Sera</b> Italy .....	7
Riesling <b>Seaglass</b> California.....	7
Seyval Blanc <b>Alexis Bailly</b> Minnesota .....	8
Sauvignon Blanc <b>Joel Gott</b> California .....	8
Sauvignon Blanc <b>Kim Crawford</b> New Zealand .....	10
Pinot Grigio <b>Montevina</b> California.....	7
Pinot Grigio <b>Santa Margherita</b> Italy.....	11
Chardonnay <b>IO Span</b> California.....	6
Chardonnay <b>Joel Gott "unoaked"</b> California.....	8
Chardonnay <b>Kendall Jackson VR</b> California .....	9
Chardonnay <b>Buehler</b> California .....	10

Brut <b>Chandon</b> California .....	7
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### RED

Pinot Noir <b>Sterling VC</b> California .....	7
Pinot Noir <b>Meiomi</b> California .....	10
Merlot <b>Murphy-Goode</b> California.....	7
Malbec <b>Altos del Plata "Terrazas"</b> Argentina .....	8
Chianti <b>Ruffino II Ducale</b> Italy.....	10
Syrah <b>Delas Côtes du Rhône</b> France.....	8
Blend <b>Concannon CV Crimson &amp; Clover</b> California ..	8
Cabernet Sauvignon <b>IO Span</b> California.....	6
Cabernet Sauvignon <b>Boomtown</b> Washington .....	9
Cabernet Sauvignon <b>Hess Select</b> California .....	10
Cabernet Sauvignon <b>Justin</b> California .....	13
Zinfandel <b>Terra d'oro</b> California .....	9

## WINE by the bottle

### SPARKLING

Brut <b>Carousel Rose</b> California .....	25
Asti Spumanti <b>Martini &amp; Rossi</b> Italy .....	30

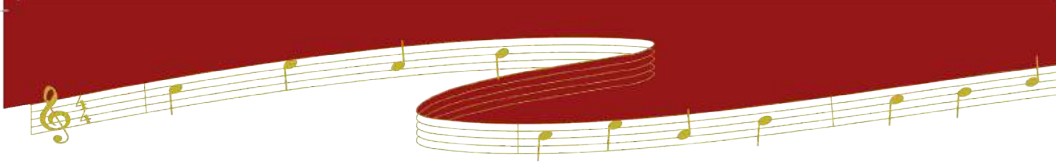
### WHITE

White Zinfandel <b>Beringer</b> California.....	20
Moscato <b>Bella Sera</b> Italy .....	23
Riesling <b>Seaglass</b> California.....	24
Riesling <b>Dr Loosen</b> Germany .....	34
Gewurztimmer <b>Leonard Kreuzsch</b> Germany .....	30
Seyval Blanc <b>Alexis Bailly</b> Minnesota .....	28
Sauvignon Blanc <b>Joel Gott</b> California .....	27
Sauvignon Blanc <b>Villa Maria</b> New Zealand.....	32
Sauvignon Blanc <b>Kim Crawford</b> New Zealand .....	40
Pinot Grigio <b>Montevina</b> California.....	24
Pinot Gris <b>J</b> California.....	38
Pinot Grigio <b>Santa Margherita</b> Italy.....	40
Torrontes <b>Dona Paula</b> Argentina.....	32
Chardonnay <b>IO Span</b> California.....	22
Chardonnay <b>Hess Select</b> California .....	28
Chardonnay <b>Joel Gott "unoaked"</b> California .....	29
Chardonnay <b>Kendall Jackson VR</b> California .....	30
Chardonnay <b>Buehler</b> California .....	33
Chardonnay <b>Double T Trefethen</b> California .....	38
Chardonnay <b>Sonoma Cutrer</b> California .....	40
Chardonnay <b>Landmark</b> California .....	44
Chardonnay <b>Rombauer</b> California .....	62

Brut <b>Chandon</b> California .....	40
Brut <b>Veuve Clicquot Yellow Label</b> France .....	90

### RED

Pinot Noir <b>Sterling VC</b> California .....	28
Pinot Noir <b>Meiomi</b> California .....	38
Pinot Noir <b>A to Z</b> Oregon .....	38
Pinot Noir <b>Domaine Serene Yamhill</b> Oregon .....	66
Pinot Noir <b>Pillow Rd</b> California.....	70
Merlot <b>Murphy-Goode</b> California.....	25
Malbec <b>Altos del Plata "Terrazas"</b> Argentina .....	26
Malbec <b>Amalaya</b> Argentina .....	32
Chianti <b>Ruffino II Ducale</b> Italy.....	38
Beaujolais <b>Louis Jadot - Villages Maconnais</b> France ..	27
Syrah <b>Delas Cotes du Rhone</b> France.....	27
Syrah <b>Boom Boom</b> Washington .....	32
Tempranillo <b>Picos</b> Spain .....	25
Voyageur <b>Alexis Bailly</b> Minnesota .....	48
Blend <b>Concannon CV Crimson &amp; Clover</b> California ..	26
Cabernet Sauvignon <b>IO Span</b> California.....	26
Cabernet Sauvignon <b>Boomtown</b> Washington .....	28
Cabernet Sauvignon <b>Hess Select</b> California .....	34
Cabernet Sauvignon <b>Joel Gott</b> California.....	38
Cabernet Sauvignon <b>Justin</b> California .....	48
Cabernet Sauvignon <b>Rutherford Hills</b> California .....	58
Cabernet Sauvignon <b>Kenwood Jack London</b> California ..	68
Cabernet Sauvignon <b>Caymus</b> California .....	78
Cabernet Sauvignon <b>Silver Oak</b> California .....	78
Zinfandel <b>Terra d'oro</b> California .....	28
Zinfandel <b>Seghesio</b> California .....	48



# BEER DRAFT

IPA <b>Surly Furious</b> Minneapolis.....	6.5
IPA <b>Fulton Sweet Child of Vine</b> Minneapolis.....	6.5
IPA <b>Bells Two Hearted</b> Michigan.....	6.5
APA <b>Badger Hill High Road</b> Shakopee.....	6.5
Pale Ale <b>Summit EPA</b> St. Paul.....	6
Blonde Ale <b>Fulton Lonely Blond</b> Minneapolis.....	6.5
Saison Ale <b>Lift Bridge Farm Girl</b> Stillwater.....	6.5
Scottish Ale <b>Odell 90 Schilling</b> Colorado.....	6
Amber Lager <b>Grainbelt Nordest</b> New Ulm.....	5
Pale Lager <b>Stella Artois</b> Belgium.....	7
Lager <b>Michelob Golden Light</b> Missouri.....	5
Stout <b>Big Wood Morning Wood</b> White Bear Lake.....	6
Stout <b>Guinness</b> Ireland.....	7
<b>Rush River Brewery</b> ( <i>ask your server</i> ).....	6
<b>Leinenkugel's Brewery</b> ( <i>ask your server</i> ).....	5.5
<b>Alaskan Brewery</b> ( <i>ask your server</i> ).....	6

# BOTTLED

<b>Crooners Featured Favorites</b> .....	
<b>Amstel Light</b> .....	6
<b>Bud/Bud Light</b> .....	5
<b>Coors Light</b> .....	5
<b>Corona</b> .....	6
<b>Heineken</b> .....	6
<b>Miller Lite</b> .....	5
<b>Coors/O'Douls non-alcoholic</b> .....	5
<b>Redds Apple</b> .....	6





## COCKTAILS

### **MOTHER'S LITTLE HELPER**

*prairie cucumber vodka, st. germaine, lemonade, cucumber* ..... 9

### **PINEAPPLE ON THE LAKE**

*pineapple infused vodka* ..... 10

### **CROONER'S COSMOPOLITAN**

*absolut citron, cointreau, cranberry juice* ..... 10

### **SANGRIA**

*white or red by the glass* ..... 7

### **THE RENAISSANCE MANHATTAN**

*bulleit bourbon, sweet vermouth, luxardo maraschino liqueur* ..... 9

### **SINGAPORE SLING**

*beefeater, cherry brandy, pineapple & lemon juice* ..... 8

### **DIRTY DEAN MARTINI**

*ketel one, dry vermouth, olive juice* ..... 10

### **HEMINGWAY'S MOJITO**

*bacardi, mint, lime* ..... 8

### **MOSCOW MULE**

*smirnoff, ginger liqueur, lime juice, ginger beer* ..... 8

### **LAKE BREEZE**

*rum, apricot brandy, lemon, orange & apple juice* ..... 8

### **BLUE HAWAIIAN**

*rum, blue curacao, coconut, pineapple juice* ..... 9

### **MAI TAI**

*bacardi, myers's, almond syrup* ..... 8

### **MOORE LAKE MARGARITA**

*cuervo, orange liqueur, agave nectar, lemon juice* ..... 8

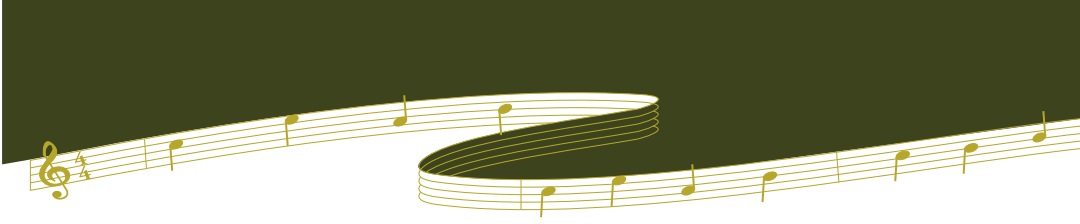
### **MARGARET'S OLD FASHIONED**

*e&j brandy, muddled fruit, bitters* ..... 8



## FROZEN COCKTAILS & AFTER DINNER DRINKS

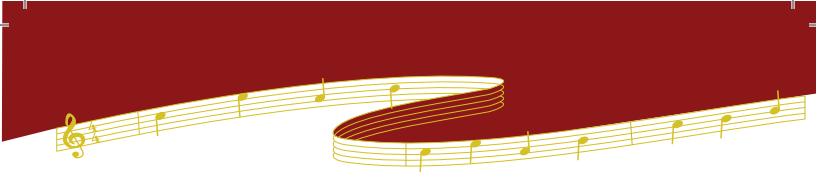
<b>RUM RUNNER</b> - frozen <i>rum, blackberry &amp; banana liqueur, pineapple &amp; orange juice</i> .....	9
<b>PIÑA COLADA</b> - frozen <i>rum, coconut, pineapple juice</i> .....	9
<b>GRASSHOPPER</b> <i>green crème de menthe, white crème de cacao, ice cream</i> .....	9
<b>BRANDY ALEXANDER</b> <i>brandy, dark crème de cacao, ice cream</i> .....	9
<b>PINK SQUIRREL</b> <i>smirnoff, crème de noya, crème de cacao, ice cream</i> .....	9
<b>CREAMSICLE</b> <i>smirnoff, orange liqueur, orange juice, ice cream</i> .....	9
<b>MOORE LAKE SUNSET</b> <i>rum, ginger, amaretto disaronno, pineapple &amp; orange juice</i> .....	8
<b>DISARONNO SOUR</b> <i>amaretto disaronno, lemon juice</i> .....	7
<b>SIDE CAR</b> <i>cognac, orange liqueur, lime, sugared rum</i> .....	8
<b>STINGER</b> <i>brandy, white crème de menthe</i> .....	8
<b>ESPRESSO</b> .....	3
<b>CAPPUCCINO</b> .....	5
<b>PORT</b>	
<i>fonseca bin 27 ruby</i> .....	6
<i>noval tawny</i> .....	6
<i>ramos pinto lbv</i> .....	7



## DESSERTS

<b><i>Truffles &amp; Torte's</i> Chocolate Truffle Torte with Mixed Berry Sauce . . . . .</b>	<b>.9</b>
<b>Cranberry Apple Pear Crisp, Vanilla Ice Cream . . . . .</b>	<b>.7</b>
<b>Individual Baked Alaska. . . . .</b>	<b>10</b>
<b>Rustic Apple Tart, Vanilla Crème Anglaise . . . . .</b>	<b>.8</b>
<b>Hazelnut Crème Brûlée . . . . .</b>	<b>.7</b>
<b>Old-World New York Cheese Cake with Salted Caramel Sauce . . . . .</b>	<b>12</b>
<b>Ice Cream and Sorbet from Sebastian Joe's . . . . .</b>	<b>.6</b>
<b>Orange Sherbet Freeze . . . . .</b>	<b>.6</b>





# HAPPY HOUR

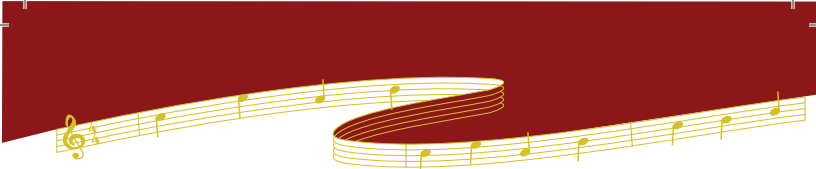
Monday – Friday 3 – 6 pm  
Saturday 11 am - 6 pm

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## LATE NIGHT

Monday – Thursday 9 – 10 pm  
Friday & Saturday 10 - 11 pm

Featured Flatbread .....	\$5
Featured Deviled Eggs .....	\$3
Featured Sliders .....	\$4
Fish Tacos .....	\$5
Stuffed Mushrooms.....	\$3
Grilled Ginger Chicken Wings.....	\$5
Loaded Tater Tots.....	\$4
Cheese Curds.....	\$5
Fried Calamari.....	\$7
Peppered Bacon Mac & Cheese.....	\$4
Roasted Tomato & Avocado Bruschetta.....	\$4
Crooners' Burger Sliders .....	\$5



# HAPPY HOUR DRINKS

Monday – Friday 3 – 6 pm  
Saturday 11 am - 6 pm

## LATE NIGHT

Monday – Thursday 9 – 10 pm  
Friday & Saturday 10 - 11 pm

# \$2 OFF CROONERS COCKTAILS

## White Wine by the glass

<b>Bella Sera</b> Moscato	4
<b>Beringer</b> White Zinfandel	4
<b>Montevina</b> Pinot Grigio	5
<b>Seaglass</b> Riesling	5
<b>10 Span</b> Chardonnay	5

## Red Wine by the glass

<b>10 Span</b> Cabernet Sauvignon	5
<b>Sterling VC</b> Pinot Noir	6
<b>Skyfall</b> Merlot	6
<b>Amalaya</b> Malbec	6

# \$2 OFF TAP BEERS

# \$3 RAIL DRINKS



## STARTERS

<b>Crooners Bloody Mary</b> .....9	<b>Crooners Mimosa</b> .....7
with shrimp.....11	

## ENTREES

<b>French Toast</b>	<b>Classic American Breakfast</b>
classic style.....8	three eggs any style, brunch potatoes, bacon, sausage or canadian ham, toast with homemade strawberry jam.....8
sautéed apples, drizzled salted caramel, whipped mascarpone topping.....10	
<b>Pancakes</b>	<b>Breakfast Sandwich</b>
classic style.....8	egg over medium, cheese, bacon, garlic parmesan aioli served with fresh fruit blend.....10
sautéed apples, drizzled salted caramel.....10	
<b>Eggs Benedict</b>	<b>Prime Rib Hash</b>
<i>served with brunch potatoes</i>	breakfast potatoes, prime rib, peppers, onions, cheese served with two eggs any style and toast.....14
classic - canadian bacon and hollandaise.....9	
florentine - spinach and tomato with hollandaise.....9	<b>Steak and Eggs</b>
lobster - lobster cake with sriracha hollandaise.....16	three eggs any style, 6 oz. sirloin, brunch potatoes, toast.....16
<b>Three Egg Omelet</b>	<b>Lox and Bagels</b>
<i>served with brunch potatoes &amp; toast</i>	smoked salmon, cream cheese, bagel, red onion, capers.....12
ham and cheddar cheese.....10	
veggie.....10	
mushroom and swiss.....10	
spanish.....10	

## SIDES

<b>sausage</b> .....3	<b>english muffin</b> .....2
<b>bacon</b> .....3	<b>bagel</b> .....2
<b>canadian ham</b> .....3	<b>seasonal fruit</b>
<b>breakfast potatoes</b> .....2	small.....3
	large.....5

## BEVERAGES

<b>coffee</b> .....2.5	<b>milk</b> .....3
<b>hot tea</b> .....3	<b>hot chocolate</b> .....3
<b>orange juice</b> .....3	<b>apple juice</b> .....3
<b>ruby red grapefruit juice</b> .....3	<b>pineapple juice</b> .....3
<b>tomato juice</b> .....3	