STARTERS

TAQUITOS

Crispy chicken taquitos served with salsa and queso blanco / 9.95

WINGS

Classic or boneless with choice of Teriyaki, Buffalo or Char-BBQ style / 11.45

LETTUCE WRAPS

Teriyaki ground chicken with artisan romaine / 9.95

BULL BITES™

Cast iron seared Cajun-seasoned tenderloin tips / 13.95

BONTONS

Crispy Buffalo cream cheese & chicken wontons / 9.45

WALLEYE BITES

Served with tartar sauce and lemon / 12.45

COWBOY POUTINE

Smothered with carnitas, queso blanco, peppers, onions and jalapeños / 10.45

SHRIMP & GUAC STACK

Served with tortilla chips / 12.45

QUESO BLANCO

Served with tortilla chips Plain / 4.95 or Chorizo / 6.95

SOUTHWEST FONDUE

Queso blanco, grilled chicken, fiesta chips, fire-grilled veggies and grapes / 12.95

Add Shrimp or Rotisserie Chicken to any Salad for 3.95, Salmon or Steak for 5.95 or a Wood Fire Grilled Chicken Breast for 4.95

SOUP OF THE DAY
CAESAR
HOUSE 7.95
BONFIRE CHOPPED
Tossed with rotisserie chicken and herb-mustard vinaigrette
ANCHO STEAK 13.95 Ancho-seasoned tenderloin over fresh greens with corn, Pico, black beans and chipotle ranch; topped with tortilla strips & avocado
FIESTA
MESQUITE-GRILLED SALMON
Lemon-peppered salmon over baby spinach with craisins, toasted almonds and white maple balsamic
ASIAN
LEMON-PEPPERED WALLEYE

SANDWICHES

and raspberry vinaigrette; garnished with toasted almonds

Served with your choice of fries, fresh house-made kettle chips, fresh fruit or coleslaw

WOOD FIRE CHICKEN CLUB

Served on a toasted bun with lettuce, tomato, mayo, cheddar and bacon / 11.95

BEER-BATTERED WALLEYE

Served on a toasted hoagie / 14.95

SALMON BLT

Herb-crusted grilled salmon on Texas toast with Roma tomatoes, artisan romaine and applewood smoked bacon / 13.95

CHICKEN TENDER PO-BOY

Crispy chicken tenders, pepper jack cheese and bacon; served on a toasted hoagie with honey mustard / 12.95

BBQ BRISKET CLUB

Sliced char-BBQ brisket, bacon, lettuce, tomato, onion and chipotle avocado aioli / 13.95

SHRIMP PO-BOY

Cajun-seasoned shrimp, chipotle avocado aioli and corn & black bean salsa / 12.95

ARIZONA CHICKEN WRAP

Avocado, lettuce, cheddar and Pico with chipotle ranch / 10.95

FRENCH DIP

Sliced roast beef, peppers, mushrooms, onions and melted provolone / 13.95

CHICKEN CAESAR WRAP

Rotisserie chicken Caesar in an herb-garlic wrap / 10.45

GRILLED PHILLY WRAP

Classic Philly cheese steak wrapped & grilled with American cheese / 12.45

BRICK-OVEN

Choice of pizza or flatbread

SPINACH & MUSHROOM

Finished with crushed red pepper / 10.95

BLACKENED SHRIMP

Roasted red pepper cream sauce with andouille sausage and sweet roasted peppers / 12.45

THREE SAUSAGE

Andouille, chorizo and Italian sausages with mushrooms / 13.45

JALAPEÑO POPPER

Spicy cream sauce, chopped bacon, jalapeños, Pico and cilantro sour cream / 12.45

MARGHERITA

Fresh mozzarella, ripe Roma tomatoes and fresh basil / 10.95

BUFFALO CHICKEN

Roasted red pepper cream sauce and bleu cheese crumbles / 12.45

SPICY PEPPERONI

With a hint of garlic & crushed red peppers / 11.95

BBQ CHICKEN

Finished with red onions, fresh cilantro and chipotle sour cream / 12.45

TOPPINGS

Pepperoni • Italian Sausage • Mushrooms Tomatoes • Rotisserie Chicken • Onions / 1.45

GOURMET BURGERS

Served with your choice of fries, fresh house-made kettle chips, fresh fruit or coleslaw

Double any brurger to a full pound for 4.00

ALL-AMERICAN
BBQ BACON CHEDDAR
BLACKENED BACON BLEU
BONFIRE CLASSIC
GRIDDLE ROYALE
BACON BELLY BURGER 12.95 Ground Angus chuck blended with smoked pork belly; Cajun seasoned and topped with melted pepper jack, crispy onion haystacks and bacon

CHIPOTLE TURKEY BURGER...... 11.45

Pico de Gallo, sliced avocado, shredded lettuce, and chipotle avocado aioli

Served with choice of two sides: Signature Green Beans - Yukon-Bacon Smashed Potatoes Jo-Jo Potatoes - Loaded Baked Potato - Fries - Wild Rice Pilaf

Upgrade to Grilled Asparagus for 1.45 • Add Soup or a side House or Caesar Salad for 2.95

Add Whiskey-Kissed Mushrooms & Onions to any dish for 1.95 or a Skewer of Grilled Shrimp for 5.95

BACON-WRAPPED MEDALLIONS

Two fire-grilled beef medallions; finished with our signature steak butter / 22.95

CHATEAU SIRLOIN

Filet of sirloin; served with our signature steak butter / 20.45

DRUNK & DIRTY SIRLOIN

Top sirloin in our whiskey marinade / 20.95

FILET MIGNON

Finished with our signature steak butter and served with grilled asparagus / 27.95

LAND & LAKE

Our signature Drunk & Dirty sirloin and pan-fried walleye fillet / 29.95 Upgrade to filet mignon / 6.45

BIG TEXAS RIBEYE

Herb-rubbed and topped with crispy onion haystacks / 27.95

ST.LOUIS RIBS

Finished on our wood fire grill and glazed with our house char-BBQ sauce; served with fries and coleslaw Basket / 13.45

Half Rack / 17.95 or Full Rack / 25.95

CHICKEN & BRISKET

Mesquite-seasoned chicken paired with sliced brisket; served with jo-jo potatoes and coleslaw / 18.95

BONFIRE CLASSICS

Add Soup or a side House or Caesar Salad for 2.95

CHIPOTLE LIME CHICKEN17.95

Cajun-seared chicken served over garlic rice pilaf; topped with corn & black bean salsa and drizzled with chipotle-lime cream

BONFIRE FETTUCCINE17.95

Fire-roasted chicken, blackened shrimp and andouille sausage tossed in our roasted red pepper cream sauce

CAJUN CHICKEN PENNE16.45

Sun-dried tomato cream sauce with fire-roasted peppers

SPIT-ROASTED CHICKEN......Quarter 14.95 or Half 18.95

Mesquite-seasoned and roasted over open flames with Yukon-bacon smashed potatoes

Add Soup or a side House or Caesar Salad for 2.95

FISH & CHIPS

Beer-battered and fried until crispy; served with fries, coleslaw and tartar sauce / 16.45

Wood-fired and finished with our smoky red onion & jalapeño glaze; served with wild rice pilaf & grilled asparagus / 22.95

PAN-FRIED WALLEYE

Finished with composition butter and toasted almonds; served with wild rice pilaf & green beans / 22.95

CEDAR-PLANKED SALMON

SIMPLY SEASONED CATCH

Choice of broiled Walleye or Salmon lightly seasoned with salt & pepper; served with fresh green beans and wild rice pilaf / 21.45

OPEN @ 9 AM FOR

WEEKEND BREAKFAST

SATURDAY & SUNDAY

Breakfast served from 9am - 3pm Lunch served from 11am – 3pm



BREAKFAST TACO BAR

ONLY \$5 FROM 9AM - 11AM

Build your own twin breakfast tacos with corn or flour tortillas and all the fixings

BYOBB BUILD-YOUR-OWN BLOODY BAR

Pour your own Absolut or New Amsterdam Vodka 35+ items · House-made Signature Mix

COWBOY TACOS

Slow-roasted spicy BBQ pork, creamy coleslaw and crispy onion haystacks / 12.95

CHIMICHANGA OR BURRITO

Choice of Chicken, Carnitas, Steak or Veggie Stuffed with beans, rice, Pico and cheese Smothered with gueso blanco & salsa verde / 14.95

BONCHOS

Bonfire's rendition of nachos with choice of chicken or carnitas / 11.95

WALLEYE TACOS

Topped with Pico de Gallo and chipotle sour cream / 15.45

COWBOY QUESADILLA

Slow-roasted spicy pork tossed in our house char-BBQ sauce with melted cheddar, fried onions and Pico de Gallo; folded into a grilled crispy Parmesan tortilla / 11.95

SKILLET FAJITAS

Over a sizzling southwest veggie mix with tortillas, shredded cheese, corn & black bean salsa, garlic rice pilaf and shredded lettuce Chicken or Steak / 16.95 • Bull Bite, Blackened Walleye or Shrimp / 18.95

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Gluten Free Menu available upon request