

## Starters

### Classic Caprise Plate

Fresh basil, tomatoes, and mozzarella.  
With a side of pita bread and a balsamic &  
olive oil garnish.  
\$7.99

### Onion Chips

Deep Fried onion chips served with  
creamy tangy Roughlock sauce .  
\$6.99

### Asiago Cheese Dip

Aged Asiago blended with garlic & sherry.  
Served with French baguette bread.  
\$7.99

### Spicy Buffalo Wings

A Latchstring specialty spicy chicken wings  
Served with bleu cheese dressing.  
\$9.99

## Sandwiches

All sandwiches are served with your choice of a cup of soup or Canyon Chips.

### Blackened Trout Sandwich

Pan seared fillet on a baguette with lettuce, tomato, sliced cucumber and lime cilantro.  
\$8.99

### Mushroom & Swiss Chicken Sandwich

Grilled chicken smothered with onions, sweet peppers, mushrooms & Swiss cheese.  
\$8.99

### Badlands BBQ Chicken Sandwich

Grilled onion, tomato, Swiss & cheddar cheese on top of a grilled chicken breast covered in  
our own barbecue sauce.  
\$8.99

### Flat Bread

Grilled Indian flatbread, turkey, fresh mozzarella, basil, tomato & pesto \$8.99  
Vegetarian without turkey \$7.99

### Black Hills Burger

8 oz all beef burger. Add cheddar, Swiss, mushrooms or bacon for 99 cents each.  
\$9.99

### Canyon Buffalo Burger

Local grown buffalo. Add cheddar, Swiss, mushrooms or bacon for 99 cents each.  
\$9.99

## Specialty Salads and Soups

### Chef's Choice Soup

Ask your server for today's feature. Served with corn cakes.  
\$6.99

### Parmesan Chicken Salad

Chicken encrusted with Parmesan shavings on tossed garden greens. Drizzled  
with whole grain mustard dressing.  
\$8.99

### Black Hills Chicken or Trout Caesar Salad

Blackened grilled chicken or trout, crisp romaine, black beans,  
roasted corn and our twist on the classic Caesar dressing.  
\$8.99

## Entrees

All meals include a homemade beer batter muffin and your choice of a cup of soup or the latchstring house salad.

These dressings compliment our salad: whole grain honey mustard, balsamic or raspberry vinaigrette.

### Pan Seared Walleye

Lightly seasoned with lemon pepper seared to perfection. Served over a bed of sautéed vegetables with medley blend wild rice and drizzled with aioli sauce.

\$19.99

### Mike's Walleye

Walleye filet baked in parchment with lemon, shallots, butter, salt and pepper. Served with medley blend wild rice and fresh vegetable.

\$19.99

### Pan Seared Sea Scallops

Pan seared w/a reduction of lemon and balsamic vinegar. Served with wild rice and fresh vegetable.

\$22.99

### Trout Amandine

A Latchstring tradition. Served with beurre blanc sauce, fresh vegetable & medley blend wild rice.

\$19.99

### Grilled Amaretto Salmon

Topped with Amaretto lemon butter sauce and toasted almonds. Served with a fresh vegetable and medley blend wild rice.

\$20.99

### Latchstring Weekend Feature

Ask your server for Friday and Saturday's featured item.

### Buffalo Ribeye

10 oz. ribeye topped with sautéed mushrooms. Served with house mashers and fresh vegetable.

\$25.99

### Garlic Ribeye

12 oz. Ribeye steak topped with roasted garlic butter. Served with fresh vegetable and house mashers. \$23.99

Grilled without garlic \$22.99

### Center Cut Sirloin

Fine choice aged beef, grilled to perfection. Served with fresh vegetable and house mashers. \$21.99

Add bleu cheese crumbles for .99

### Butternut Squash Ravioli

Ravioli filled with butternut squash. Covered with an orange sage butter sauce and chopped vegetables. \$17.99

Add a panko battered chicken breast \$19.99

### Chicken & Asparagus Pasta

Cajun chicken, Linguini pasta, basil, tomatoes & asparagus tossed w/ creamy alfredo sauce.

\$18.99

### Artichoke Chicken Breast

Chicken breast filled with artichokes and parmesan on a bed of medley blend wild rice. Served with fresh vegetables.

\$19.99

## Desserts \$5.50

### Crème Brulee

Smooth and creamy custard with a topping of caramel crackle.

### Bread Pudding

Traditional bread pudding with rum soaked raisins served hot atop vanilla custard cream.

### Johnny Appleseed's Dumplings

Traditional pie crust baked around a full Johnny green apple. Served hot with ice cream.

### Chocolate Decadence

Chocolate fudge atop a cookie crumb crust draped with velvety chocolate ganache & served hot with ice cream.