

RUDY'S

ROOFTOP

All Day Menu

Sunday - Thursday 11am - 11pm
Friday & Saturday 11am - 12am

Happy Hour

3pm - 6pm
9pm - 11pm

www.rudysredeye.com

Ask your server about our meeting rooms, banquet facilities, & catering.

We gladly accept Visa, Mastercard, American Express, & Discover. Sorry no checks please.

3% charge for Credit Cards.

Salads

- Side Salads** 5
Rudy's House Salad / Caesar Salad
- Rudy's Famous Chopped Salad** 18
Romaine Iceberg Lettuce Blend topped with Sweet Corn, Dried Dates, Diced Tomatoes, Bleu Cheese Crumbles, Chopped Bacon, Avocado, Grilled Chicken, & Wontons. Served with a Basil Vinaigrette on the side.
- Caesar** 15
Chopped Romaine Lettuce, Grated Parmesan, & House Baked Croutons. Tossed in Caesar dressing. Add Grilled Chicken \$5.
- BLTC** 16
Romaine Iceberg Lettuce Blend topped with Bacon, Tomatoes, Cheddar Cheese, Green Onions, & our House Baked Croutons. Smoky Tomato Dressing on the side.
- Caribbean Chicken** 17
Mixed Greens topped with Rudy's Pineapple Mango Salsa, Strawberries, Grilled Chicken, & Toasted Almonds. Citrus Poppy Seed Dressing on the side.
- Fajita** Chicken 20 / Steak 22
Mixed Greens topped with Grilled Onions & Peppers, Cherry Tomatoes, Sliced Avocado, Shredded Queso Cheese, Grilled Seasoned Chicken or Steak. Served with a Flour Tortilla...Sour Cream & Cilantro Lime Dressing on the side.
- Greek Salad** 18
Iceberg/Romaine Lettuce with Diced Tomatoes, Diced Red Onion, Cucumbers, Red Pepper, Sliced Pepperoncinis, Kalamata Olives, Feta Cheese topped with a Grilled Chicken Breast & tossed in a Greek Vinaigrette.

Kids Menu

*12 and Under
*Choice of Fries, Coleslaw, or Mixed Fruit, + Soda

- 3 Chicken Fingers**
Grilled Cheese
4oz Kids Cheeseburger

Desserts

- Towering Carrot Cake**
Triple Chocolate Cake
Cheesecake (Plain, Turtle, or Strawberry)

• Consuming raw or undercooked seafood, meats, poultry, shellfish, or eggs may increase your risk of foodborne illnesses.

4/2024

Appetizers

- **Rudy's Famous Bull Bites** 18
8oz Cajun Rubbed Angus Steak Bites & Chopped Tomatoes. Served with a side of Bearnaise & Horsey Sauce.
- Nachos** Chicken 18, Steak 20, Shrimp 21
Tri Colored Chips with Queso Blanco, your Choice of Seasoned Chicken or Steak, comes with Shredded Lettuce, Pico de Gallo, Black Olives, & Green Onions. Served with a side of Salsa & Sour Cream. Add Guacamole or Jalapeños \$3.
- Coconut Shrimp** 16
4 Jumbo Butterflied Shrimp Deep Fried in Rudy's Coconut Breading. Served with our House Marmalade Sauce.
- Walleye Fingers** 17
House Cut Walleye Fingers breaded & fried. Served on a bed of Mixed Greens with a side of Tartar Sauce.
- Boneless Chicken Wings** 17
Boneless Wings tossed in your Buffalo, Teriyaki, or BBQ Sauce.
- Bang Bang Shrimp** 18
6 Jumbo Butterflied Shrimp Tempura fried & tossed in our Rudy's Bang Bang Sauce.
- Duck Wontons** 16
5 Duck Breast Wontons filled with Cream Cheese & Sweet Corn. Served with Citrus Sour Cream Dipping Sauce.
- New Orleans Shrimp** 18
5 Shrimp, Sautéed in Butter, Lemons, White Wine, Garlic, & Cajun Spices. Served with Sliced Baguettes.
- Glazed Salmon Bites** 18
10oz Salmon Bites marinated in a Honey Sesame Soy Glaze & topped with Sesame Seeds & Scallions. Side of Teriyaki for dipping.
- White Bear Skins** 14
4 Potato Skins topped with a White Cheese Blend, Chopped Bacon, Tomatoes, Chives, & a side of Seasoned Sour Cream.

Entrées

- *Served with Rudy's Teriyaki Green Beans & a choice of Fries, Coleslaw, or Mixed Fruit.
*Add Sautéed Onions or Mushrooms for \$2 each.
- **8oz Marinated Sirloin*** 27
We marinate our Hand Cut Sirloin in our Homemade Hoisin Sauce & grill it to your preferred temperature.
- **4oz Blackened Medallions*** (2) 28 / (3) 35
Two or Three Blackened 4oz Angus Medallions seared in a Cast Iron Skillet & topped with Rudy's Bearnaise Sauce.
- Cajun Chicken Fettuccini** 25
Cajun Alfredo Sauce tossed with Fettuccine & roasted Onions & Peppers topped with Blackened Chicken
- Fish n' Chips** 23
3 Beer Battered Jumbo Cod Loins, served with Seasoned Fries. Accompanied with Coleslaw & Tartar Sauce.
- BBQ Baby Back Ribs** Half Rack 25 / Full Rack 35
Our slow Baked Ribs are finished on the grill then glazed with a Tangy BBQ Sauce.
- Coconut Shrimp** 26
5 Coconut Shrimp with a side of Orange Marmalade Sauce.
- Walleye Tacos or Chicken Tenders*** 27
Walleye Fingers in 3 Soft Flour Tortillas, topped with our Cilantro Lime Coleslaw & Pineapple Mango Salsa.
- Caribbean Glazed Salmon** 27
Grilled 8oz Salmon topped with our Pineapple Mango Salsa & Balsamic Glaze, accompanied with a side of Wild Rice & Steamed Broccoli.
- Pan Fried Walleye*** 27
Two 4-6oz Walleye Filets lightly breaded in Seasoned Cracker Crumbs & fried to a golden brown. Topped with our Herb Fish Butter & Toasted Almonds.

Sandwiches

- *Served with a Pickle & choice of Seasoned Fries, Coleslaw, or Mixed Fruit.
*Add seasoned sour cream for \$1.
- Walleye Sandwich** 19
8" Toasted Baguette with our Beer Battered Walleye Filet, Leaf Lettuce, Red Onion, Tomato. Served with Tartar Sauce & Lemon Wedge on the side.
- Cubano Oso** 18
6" Toasted Baguette with Cuban Mustard, Garlic Aioli, Roasted Pulled Pork, Smoked Ham, Swiss Cheese, & Dill Pickle Chips.
- Greek Chicken** 18
Grilled Chicken Breast topped with our Greek Salad fixins on a Brioche Bun.
- Crispy South Western Chicken** 18
Brioche Bun, topped with Chipotle Aioli, our Buttermilk Fried Chicken Breast, Pepperjack Cheese, Candied Bacon, Shredded Lettuce, & Guacamole Aioli.
- Rudy's Reuben or Rachel** 18
Our Rudy's Reuben is made with Thick Hand Cut Corn Beef & Sauerkraut. Rudy's Rachel comes with Smoked Turkey & Coleslaw. Both are on a toasted Marble Rye topped with 1000 Island Dressing & layered with Swiss Cheese.
- Summer Club Stacker** 18
Grilled Sourdough Bread with Garlic Aioli, Smoked Ham & Turkey, Cheddar Cheese, Candied Bacon, Leaf Lettuce, Tomato, & Pickled Red Onions.

Burgers

- *Choice of Seasoned Wedge Fries, Coleslaw, or Mixed Fruit
*Add seasoned sour cream for \$1
*Sub Chicken Breast at no additional cost
- **Bacon Onion Jam Burger** 19
½ lb Ground Choice Angus Patty with Gruyere Cheese, Chopped Candied Bacon, & a Balsamic Onion Jam, topped with Shredded Lettuce & Pickles on a toasted Brioche Bun.
- **Rudy's Burger** 17
½ lb Ground Choice Angus Patty, Smoked Cheddar Cheese, Applewood Bacon, Tangy BBQ Sauce, Leaf Lettuce, Tomato, & Red Onion on a Toasted Brioche Bun.
- **Hawaiian Burger** 17
½ lb Ground Choice Angus Patty topped with Provolone Cheese, Grilled Pineapple, & Teriyaki Sauce, Leaf Lettuce, Tomatoes, & Red Onions on a Toasted Brioche Bun.
- **Cajun Burger** 19
½ lb Ground Choice Blackened Angus Patty, Shaved Corned Beef, Pepperjack Cheese, Sautéed Onions, Chipotle Aioli on a Toasted Brioche Bun. Served with Leaf Lettuce & Tomato.
- **Bacon Bleu Burger** 17
½ lb Choice Angus Patty topped with Blue Cheese Dressing & Crumbled Bacon, Leaf Lettuce, Tomatoes, & Red Onions on a toasted Brioche Bun.

SPECIALS

Monday

1/2 Price Bottles of Wine

Tuesday

"Rudytini Tuesday" - \$5 off Rudytinis

Wednesday

4pm-close

"Walleye Wednesday" - \$22 Walleye Dinner

HAPPY HOUR

Available Every Day

3pm-6pm & 9pm-11pm

\$5.50 House Wines

\$2 off all Tap Beer

\$2 Off Appetizers

SIGNATURE MOJITOS

Cucumber Mojito

Bacardí Silver Rum with muddled cucumbers, mint, lime, & simple syrup, topped with soda & Starry

Coconut Mojito

Cruzan Coconut Rum with muddled coconut, mint, lime, & simple syrup, topped with soda & Starry

Pineapple Mojito

Cruzan Pineapple Rum with muddled mint, lime, & simple syrup, topped with pineapple juice, soda, & Starry

Pomegranate Mojito

Bacardí Silver Rum & pomegranate juice with muddled mint, lime, & simple syrup, topped with soda & Starry

Raspberry Mojito

Smirnoff Raspberry Vodka with muddled mint, lime, simple syrup, & raspberries, topped with soda & Starry

Ginger Zest Mojito

Bacardí Rum & Ginger Liqueur with muddled mint, lime, & simple syrup, topped with soda & Starry

WHITE WINES

La Marca Prosecco (Italy)

Riesling, Evolution (OR)

Pinot Grigio, Ecco Domani (Italy)

Sauvignon Blanc, Whitehaven (New Zealand)

Chardonnay, Josh Cellars (CA)

10,000 Lakes Sauvignon Blanc, 7 Vines (MN)

Rosé, The Beach by Whispering Angel (France)

RED WINES

Red Blend, Apothic (CA)

Malbec, Piattelli (Mendoza, Argentina)

Merlot, Murphy-Goode (CA)

Pinot Noir, Mark West (CA)

Cabernet, Louis M. Martini (CA)

HOUSE WINES BY ROBERT MONDAVI

Chardonnay

White Zinfandel

Merlot

Cabernet Sauvignon

Red Blend

G / B

split 9/-

8/30

9/34

11/40

10/36

10/36

11/40

G / B

8/30

11/40

9/34

8/30

13/46

7

HAND CRAFTED COCKTAILS

Red Sangria

Red blend, brandy, fruit, cranberry, pineapple, & soda

Fresh Squeezed Sangria

Beach Rosé Wine and Cointreau Orange Liqueur served over ice with fresh squeezed fruit, cranberry & pineapple juices, topped with soda

Moscow Mule

Ketel One Vodka with fresh muddled limes & ginger beer

Ginger Mule

Ketel One Vodka, Ginger Liqueur, Ginger Beer, & muddled lime

Cruzan Colada

Cruzan Coconut & Pineapple Rums served over ice with pineapple juice

Cucumber Tonic

Hendrick's Gin & St. Germain Elderflower Liqueur with muddled cucumber & lemon topped with tonic

Jalapeño Cucumber Margarita

Jose Cuervo Gold Tequila & Cointreau with muddled fresh jalapeños & cucumbers topped with sweet & sour & a salted rim

Aperol Spritz

Lamarca Prosecco, Montenegro Select Apertivo, soda water, & muddled oranges

Irish Tea

Jameson Irish whiskey, Cointreau orange liqueur, & lemonade garnished with a lemon & lime

Strawberry Basil Pop

Ketel One Citroen, strawberry purée, fresh basil, & lemonade

SPECIALTY MARTINIS

Generous portions served in a shaker

Rudytini

Smirnoff Raspberry Vodka with cranberry juice, pineapple juice, & a splash of lime juice garnished with raspberries & served with champagne

Blueberry Lemontini

Stoli Blueberry, muddled lemon, sugar, Cointreau, & lemonade

Key Limetini

Stoli Vanil Vodka & Licor 43 topped with sour & a splash of lime juice

Lemon Basil Tini

Ketel One Citroen Vodka, Cointreau, muddled basil, lemon, & lemonade

Cucumber Gingertini

Ketel One Citroen Vodka & Ginger Liqueur with muddled cucumber topped with lemonade

Southern Peachtini

Lemon & mint muddled, Sweet Tea Vodka, peach schnapps, & lemonade

The Don of Margaritas

Don Julio Blanco Tequila & Cointreau Orange Liqueur topped with sweet & sour & a splash of lime juice & OJ

MOCKTAILS

Pom Colada

Pomegranate juice, piña colada purée, soda water, & topped with coconut flakes & dried pomegranate

Citrus Fizz

Lemon, basil muddled, soda water, lemonade, & garnished with a fresh lemon

Rudy's Sangria

Orange, cherry, lime, & lemon muddled, pineapple & cranberry juice, soda water, & garnished with orange, lemon, & lime

Raspberry Refresher

Raspberry purée, mint muddled, simple syrup, soda water, & a splash of Starry

DRAFT BEER

Kona Big Wave (Hawaii)

Deschutes Fresh Squeezed IPA (Oregon)

Mich Golden Light (Missouri)

Guinness Stout (Dublin)

Peroni (Italy)

Truly

Castle Danger Cream Ale (Minnesota)

Rotating Line (Ask Server)

Lift Bridge Mango Blonde (Minnesota)

Mirror Universe (Minnesota)

BY THE CAN

White Claw (Assorted Flavors)

Carbliss (Assorted Flavors)

High Noon (Assorted Flavors)



BOTTLED BEER

Bud Light

Budweiser

Coors Light

Corona

Heineken / Heineken 0.0

Leinenkugels Honey Weiss

Michelob Golden Light

Michelob Ultra Light