



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	9
*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.

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 bed of Mixed Greens with 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, 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 Side of Wild Rice, 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.	
Fish n' Chips	23
3 Beer Battered Jumbo Cod Loins, served with Seasoned Fries, with Coleslaw & Tartar Sauce.	
BBQ Baby Back Ribs	Half Rack 26 / 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	27
Walleye Fingers in 3 Soft Flour Tortillas with 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

	G / B
La Marca Prosecco (Italy)	split 9/–
Riesling, Evolution (OR)	8/30
Pinot Grigio, Ecco Domani (Italy)	9/34
Sauvignon Blanc, Whitehaven (New Zealand)	11/40
Chardonnay, Josh Cellars (CA)	10/36
10,000 Lakes Sauvignon Blanc, 7 Vines (MN)	10/36
Rosé, The Beach by Whispering Angel (France)	11/40

RED WINES

	G / B
Red Blend, Apothic (CA)	8/30
Malbec, Piattelli (Mendoza, Argentina)	11/40
Merlot, Murphy-Goode (CA)	9/34
Pinot Noir, Mark West (CA)	8/30
Cabernet, Louis M. Martini (CA)	13/46

HOUSE WINES BY ROBERT MONDAVI

7

- Chardonnay
- White Zinfandel
- Merlot
- Cabernet Sauvignon
- Red Blend

HAND CRAFTED COCKTAILS

- Red Sangria**
Red blend, brandy, fruit, cranberry, pineapple, & soda
- Fresh Squeezed Sangria**
Beach Rosé Wine & 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**
La Marca 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