

RUDY'S

ROOFTOP

All day menu

Sunday – Thursday 11am - 11pm
 Friday and Saturday 11am - 11pm

Happy Hour

3pm - 6pm
 9pm - 11pm

See server for details

www.rudysredeye.com

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

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

Salads

- Caprese Salad** 10
Sliced Tomato, Fresh Mozzarella, Basil Leaves, and Avocado. Drizzled with Red Apple Balsamic Reduction and Cracked Black Pepper.
- Fruit Plate** 13
Your choice of Tuna Salad or Chicken Salad served with an Assortment of Mixed Fruit and a Croissant.
- Rudy's Chopped Salad** 16
Fresh Greens tossed with Bacon, Dates, Avocado, Sweet Corn, Tomato, Bleu Cheese Crumbles, Grilled Chicken, and Fried Wontons. Served with a Basil Vinaigrette Dressing on the side.
- Caesar Salad** 10
Romaine topped with our Caesar Dressing, Homemade Croutons, and Parmesan Cheese. Add Grilled Chicken or Batter Fried Calamari for an extra \$3.
- BLT Cheddar Salad** 13
Iceberg and Romaine mixed with Shredded Cheddar Cheese, Diced Crispy Bacon, Homemade Croutons, Diced Tomatoes, and Green Onions. Served with our Homemade Smoky Tomato Dressing on the side.
- Greek Chicken Salad** 13
Crisp Iceberg and Romaine Lettuce, Black Olives, Diced Tomatoes, Red Onions, Diced Cucumbers, Red Peppers, Pepperoncinis, and Feta Cheese. Topped with Grilled Chicken and served with a Greek Vinaigrette Dressing on the side.
- House Salad** 10
Crisp Iceberg and Romaine Lettuce, Cucumbers, Cherry Tomatoes, Red Cabbage, and Carrots. Your choice of Ranch, Bleu Cheese, Fat Free Italian, or our Smoky Tomato Dressing on the side.
- Caribbean Chicken Salad** 13
Grilled Chicken, Sliced Almonds, Pineapple, Sliced Strawberries, Mandarin Oranges served with Poppy Seed Dressing on the side.

Appetizers

- Calamari** 13
- Bull Bites** 16
- Coconut Shrimp** 13
- Walleye Fingers** 14
- Buffalo Wings** 14
(With or Without Bone)

Entrées

- Served with Vegetable Du Jour, and your choice of French Fries, Fruit, Coleslaw, or Loaded Baked Potato.
- Rudy's Pan-Fried Walleye** 26
Walleye Filet lightly coated in Cracker Crumbs, and then Pan Fried. Topped with toasted Slivered Almonds and Herb Butter.
 - Fish & Chips** 18
Beer Battered Cod Filet deep fried and served with French Fries and Coleslaw.
 - Rudy's Marinated Sirloin** 26/30
8oz or 16oz Sirloin Marinated in a Hoisin Sauce.
 - Coconut Shrimp** 24
Five Jumbo Tiger Shrimp hand breaded in a Coconut Rum Breading, then deep fried. Served with a Homemade Orange Marmalade Sauce for dipping.

Sandwiches

- Your choice of French Fries, Fruit, or Coleslaw.
- * **Cajun Burger** 14
8oz Ground Chuck Burger topped with Pastrami, Sautéed Onions, Melted Pepper Jack Cheese & Cholula Aioli. Served on a toasted Egg Bun with Lettuce, Tomato and Red Onion.
 - * **Bacon Bleu Burger** 13
8oz Ground Chuck Burger topped with Bleu Cheese Dressing and Diced Bacon. Served on a toasted Egg Bun with Lettuce, Tomato and Red Onion.
 - Turkey Burger** 13
Grilled Ground Turkey Burger topped with Melted Cheddar Cheese and Chipotle Aioli on a toasted Egg Bun with Lettuce, Tomato, Red Onion and Red Pepper Relish.
 - Turkey Stacker** 12
Sliced Smoked Turkey Breast, Swiss Cheese, Lettuce, Tomato, and Mayonnaise on Grilled Wheat Bread.
 - BLT Sandwich** 11
Four slices of Crispy Bacon, Lettuce, and Yellow Tomato. Served on Country White Bread with Arugula and Avocado Mayonnaise.
 - Croissant Sandwich** 11
Cold Tuna Salad or Cashew Chicken Salad served on a Croissant topped with Lettuce, Tomato, and Red Onion.
 - Veggie Sandwich** 12
Grilled Julienned Portabella Mushrooms, sliced Red Peppers, Yellow Onions, Green Zucchini, Yellow Squash, Garlic Hummus, and Melted Provolone Cheese. Served on toasted Gluten Free Bun with Lettuce and Tomato.
 - Greek Chicken Sandwich** 13
Grilled Chicken Breast topped with Shredded Lettuce, Diced Tomatoes, Cucumbers, Red Onions, Red Peppers, Pepperoncinis and Black Kalamata Olives. Finished with Feta Cheese and Greek Vinaigrette.

- Onion Rings** 10
- Grilled Teriyaki Wings** 14
- * **Tuna Taki** 13
- Bruschetta** 11
- Brussel Sprouts** Sautéed in Bacon Fat 10
- New Orleans Shrimp** 15
- Chicken Kabobs** 14
- Coco-Buff-Bull** 29

- BBQ Salmon** 21
8oz Grilled Norwegian Salmon topped with our Homemade BBQ Sauce.
- Drunk - N - Dirty Pork Chop** 19/24
10oz or 20oz Bone In Pork Chop Marinated in Bourbon, Ginger & Soy.
- * **Cajun Ahi Tuna** 18
Ahi Tuna Steak dusted with Cajun Spices and grilled to your liking.
- 20oz Bone-In Ribeye** 43
Grilled Bone-In 20oz Ribeye.
- Baby Back Ribs** 34
Slow Cooked Rack of Baby Back Pork Ribs, covered in our Homemade BBQ Sauce.
- Angus Medallions** 27
2 - 4oz Medallions coated with Cajun Seasoning then cooked in a Cast Iron Skillet to desired temperature. Topped with Béarnaise Sauce.
- Blackened Meatloaf** 18
Blackened Meatloaf Grilled and topped with Sautéed Onions, Peppers & topped with Bearnaise.

- Black Bean Burger** 13
Served on a Gluten Free Bun, Lettuce, Tomato, Onion with a Hummus Mayo.
- Reuben Sandwich** 13
Pastrami on Wild Rice Toasted Bread topped with Sauerkraut, Swiss Cheese, and 1000 Island Dressing.
- * **White Bear Burger** 13
2 - 4oz Grilled Hamburger Patties topped with American Cheese. Served on a Toasted Egg Bun with 1000 Island Dressing, Shredded Lettuce and Sliced Tomato.
- * **Smashed Burger** 15
Smashed Pan Seared Beef Patty with Ground Beef, Brisket and Sirloin. Topped with American Cheese and our Homemade Rudy's Sauce. Served on a Toasted Egg Bun with Lettuce, Tomato and Red Onion.
- Hawaiian Chicken Sandwich** 13
Grilled Chicken Breast topped with Melted Provolone Cheese, Grilled Pineapple Ring, and Teriyaki Glaze. Served on a toasted Egg Bun with Lettuce, Tomato and Red Onion.
- * **Rudy's Chicken or Rudy's Burger** 14
Grilled Chicken Breast or 8oz Ground Chuck Burger topped with our Homemade BBQ Sauce, Crispy Bacon, and Melted Cheddar Cheese. Served on a toasted Egg Bun with Lettuce, Tomato, and Red Onion.
- Beer Battered Walleye** 16
6oz Walleye Filet dipped in our own Beer Batter and Deep Fried. Served on a toasted Egg Bun with Lettuce, Tomato, Red Onion, and a side of Tartar Sauce.
- Rudy's Steak Sandwich** 15
A Blackened Medallion served on a Hoagie Bun topped with Sautéed Onions and Peppers, Béarnaise Sauce, and Cajun Mayo.
- Veggie Wrap** 12
Shredded Carrots, Red Pepper, Red Onion, Cheddar Cheese, Avocado, Cream Cheese Aioli, and Spinach rolled in a Herb Tortilla.
- Buffalo Chicken Wrap** 13
Grilled Chicken Breast in Buffalo Sauce with Lettuce, Tomato, and Celery with Bleu Cheese Dressing rolled in a Herb Tortilla.

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

SPECIALS

Monday

½ Price Select Bottles of Wine

Tuesday

"Rudytini Tuesday" - \$5 off Rudytinis

Wednesday

4pm-close

"Walleye Wednesday" - \$20 Walleye Dinner

HAPPY HOUR

Available Every Day

3pm-6pm

\$4.50 House Wines

\$2 off all Tap Beer

Select Appetizers (Ask Server)

9pm-11pm

\$4.50 House Wines

\$2 off all Tap Beer

SPECIALTY MARTINIS

Generous portions served in a shaker

Rudytini

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

Bikini Martini

Smirnoff Vodka, Malibu Coconut Rum, grenadine and pineapple juice

Key Limetini

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

Lemon Basilini

Ketel One Citroen Vodka with muddled basil, lemon and sugar topped with sour

Cucumber Gingertini

Ketel One Citroen Vodka and Stirrings Ginger Liqueur with muddled cucumber topped with lemonade

Southern Peach Tini

Lemon & mint muddled Jeremiah Weed, Peach Schnapps & lemonade

The Don of Margaritas

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

White Wines

G / B

Pinot Grigio, Bella Sera (Veneto, ITA) 7/27

Whitehaven (New Zealand) 11/40

Chardonnay, Franciscan Estate (Napa Valley, CA) 11/40

Sterling Vintners Chardonnay (Central Coast) 8/34

A to Z Riesling (Oregon) 9/34

Palms Rose (France) 11/40

Red Wines

G / B

Red Blend, Apothic (CA) 7/27

Malbec, Piattelli (Mendoza, ARG) 11/40

Merlot, Chateau Souverain (CA) 7/27

Pinot Noir, Mark West (CA) 7/27

Cabernet, Louis Martini (CA) 9/34

House Wines by Robert Mondavi (CA)

G

Chardonnay 6

Merlot 6

Cabernet Sauvignon 6

White Zinfandel 6

HAND CRAFTED COCKTAILS

Fresh Squeezed Sangria

Black Box Rosé Wine and Cointreau Orange Liqueur served over ice with fresh squeezed fruit, cranberry and orange juices topped with soda

Moscow Mule

Kettle One Vodka and Ginger Beer topped with fresh squeezed limes

Kissed Mule

Smirnoff Kissed Caramel, Ginger Beer, and fresh squeezed lime juice

Ginger Mule

Belvedere Ginger Zest, Ginger Beer, and fresh squeezed lime juice

Cruzan Colada

Cruzan Coconut and Pineapple Rums served over ice with pineapple juice and hazelnuts

Cucumber Tonic

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

Jalapeno Cucumber Margarita

Jose Cuervo Gold Tequila and Cointreau with muddled fresh jalapenos and cucumbers topped with sweet and sour and a salted rim

SIGNATURE MOJITOS

Cucumber Mojito

Bacardi Silver Rum with muddled cucumbers, mint, lime and sugar topped with soda

Coconut Mojito

Cruzan Coconut Rum with muddled coconut, mint, lime and sugar topped with soda

Pineapple Mojito

Cruzan Pineapple Rum with muddled mint, lime and sugar topped with pineapple juice and soda

Melon Mojito

Bacardi Silver Rum and Midori Melon Liqueur with muddled mint, lime and sugar topped with pineapple juice and soda

Pomegranate Mojito

Bacardi Silver Rum and Stirrings Pomegranate Liqueur with muddled mint, lime and sugar topped with soda

Raspberry Mojito

Smirnoff Razz with muddled mint, lime, sugar and raspberries

Ginger Zest Mojito

Belvedere Ginger Zest with muddled mint, lime and sugar

DRAFT BEER

Modelo (Mexico)

Kona Big Wave (Hawaii)

Summit Seasonal Selection (St. Paul)

Goose Island (Chicago)

Deschutes Fresh Squeezed IPA (Oregon)

Michelob Golden Light (Missouri)

Guinness Stout (Dublin)

Foggy Geezer Hazy IPA (Wisconsin)

Stella Artois (Missouri)

Castle Danger (Minnesota)

CANNED BEER

White Claw (Assorted Flavors)

Jose Cuervo Seltzer (Assorted Flavors)

Big Wood Cabin Daze

BOTTLED BEER

Bud Light

Budweiser

Coors Light

Corona

Fat Tire

Heineken

Leinenkugals Honey Weis

Michelob Golden Light

Michelob Ultra Light

Odouls Amber

Northeast