



APPETIZERS

KOBE BURGERS

3 American Kobe Beef Burgers Served with Greens, Pickled Red Onions,
Horseradish Sauce and Crumbled Blue Cheese

~ eleven dollars ~

STEAMED MUSSELS

Steamed Mediterranean Mussels Served in a
Chorizo, Tomato, and Cilantro Broth

~ fourteen dollars ~

BLUE CRAB CAKES

A Blend of Blue Crab Meat, Shallots and Red Peppers Sautéed in Extra Virgin
Olive Oil and Panko Breadcrumbs, Served with a Chipotle Aioli Sauce

~ twelve dollars ~

PROSCUITTO WRAPPED SEA SCALLOPS

3 Jumbo Sea Scallops Wrapped in Proscuitto, Pan-Seared and
Served with a Beurre Blanc Sauce

~ thirteen dollars ~

PETITE LAMB CHOPS

3 Mint and Garlic Crusted Frenched Petite Lamb Rib Chops Served with a
Port Wine Reduction and a Dollop of Blue Cheese Mashed Potatoes

~ thirteen dollars ~

SPINACH PIZZA

Fontina Cheese, Seared Spinach, Tomatoes and Roasted Garlic
on a Flatbread Crust

~ ten dollars ~

BAKED ARTICHOKE DIP

A Blend of Artichokes, Parmesan, and Lemon Mayonnaise, Baked with a
Breadcrumb Topping and Served with Grilled Crostini

~ eight dollars ~

Buckley's fried menu items use only trans fat free canola oil.
When dining out or at home thorough cooking of foods from animal origins
reduces the risk of food born illnesses.



SALADS

MIXED GREEN SALAD

Mixed Greens with Spiced Walnuts, Red Onion, Ricotta Salata Cheese
Served with a Roasted Red Pepper Vinaigrette

~ five dollars ~

Add Grilled Chicken Breast- 5.00

CHOPPED CHICKEN SALAD

Grilled Chicken, Bacon, Tomato, Cucumber and Olives with Chopped
Romaine and Iceberg Lettuce with Blue Cheese Dressing and Balsamic Vinegar

~ ten dollars ~

CHILLED SALMON SALAD

Mixed Greens, Tomatoes, Olives, Cucumbers, and Feta Cheese
Tossed with a Lemon Vinaigrette and Topped with a
Grilled Salmon Filet and a Horseradish Cream

~ twelve dollars ~

SHRIMP LOUIS SALAD

Lemon-Poached Shrimp with an Asparagus and Cabbage Slaw with
Cherry Tomatoes and Topped with a Classic Louis Sauce

~ twelve dollars ~

SOUPS

(CUP/BOWL/TO GO BOWL)

Soup of the Day 3.00/4.00/To Go—5.00

Lobster Bisque 4.00/5.00/To Go—6.00

Vegetarian Chili 3.00/4.00/To Go—5.00

ADDITIONAL SIDES

French Fries - 2.50

French Fries with Melted Blue Cheese - 4.00

Santa Fe Cole Slaw - 2.50

Seasonal Vegetables - 2.50

Garlic Mashed Potatoes - 2.50

Green Bean Blue - 4.00

* There is a Split Plate Charge of \$1.00 for Salads, Sandwiches and Entrees *



SANDWICHES

Sandwiches come with a choice of French Fries,
French Fries with Crumbled Blue Cheese, Santa Fe Cole Slaw, Roasted Garlic Mashed
Potatoes, Seasonal Vegetables, or Green Bean Blue

GRILLED VEGETABLE PANINO

Grilled Peasant Bread with Kalamata Olive Tapenade, Gruyere Cheese, Grilled
Red Peppers, Zucchini, Eggplant, Artichoke and Red Onion

~ nine dollars ~

CLASSIC BURGER*

Grilled 8 oz Choice Ground Kobe and Choice Ground Chuck Patty Served on a
Toasted Bun with a Choice of Provolone, White Cheddar or Blue Cheese

~ ten dollars ~

add Bacon or Sautéed Onions each for \$1.00

GRILLED CHICKEN CLUB

Sliced Grilled Chicken Breast, Tomato, Bacon, Cucumber,
Lettuce and Pesto Mayonnaise on Toasted Vienna Bread

~ ten dollars ~

CORNED BEEF SANDWICH

Corned Beef, Braised in Guinness Stout, Served on Toasted Marble Rye with Rus-
sian Dressing, and Gruyere Cheese

~ ten dollars ~

CRAB CAKE BLT

Slices of Crab Cake, Tomato, Lettuce, Bacon, and Chipotle Aioli
Served on Grilled Peasant Bread

~ twelve dollars ~

* There is a Split Plate Charge of \$1.00 for Salads, Sandwiches and Entrees *



DINNER MENU

DINNER SERVICE BEGINS AT 5PM

EGGPLANT PARMESAN

Slices of Eggplant Rolled in a Blend of Breadcrumbs and Parmesan Cheese, Baked and Served over Linguini with an Oven-Roasted Tomato Sauce

~ **eighteen dollars** ~

Pairing Recommendation: Zinfandel, Barbera, or Amber Ale

PAN-ROASTED HALIBUT*

Halibut Filet in a Citrus and Coriander Sauce Served with Creamy Herbed Rice and a Roasted Fennel with Asparagus Salad

~ **twenty-eight dollars** ~

Pairing Recommendation: Riesling, Chardonnay, or Belgian White Ale

SPICE-RUBBED CHICKEN*

Spice-Rubbed Grilled Chicken Breast Served with a Tomato, Red Pepper, Smoked Gouda and Pancetta Cream Sauce over Linguini

~ **nineteen dollars** ~

Pairing Recommendation: Chenin Blanc, Sauvignon Blanc, or Pale Ale

GRILLED PORK CHOP*

Grilled Bone-In 12oz Pork Chop Topped with a Brandy Mushroom Cream Sauce and Served with Blue Cheese Mashed Potatoes and Fennel Slaw

~ **twenty-five dollars** ~

Pairing Recommendation: Pinot Noir, Merlot, or Nut Brown Ale

PAN-SEARED SEA SCALLOPS*

Pan-Seared Scallops Finished in a Lobster and Tarragon Cream Sauce Served over Linguini with Tomatoes

~ **twenty-four dollars** ~

Pairing Recommendation: Viognier, Sauvignon Blanc, or Golden Triple Ale

GRILLED 8 OUNCE CHOICE FILET*

Tenderloin Filet Rubbed with Garlic and Extra Virgin Olive Oil Topped with Blue Cheese Butter, Demi-Glace Sauce, Flash-Fried Onion Straws, and Garlic Mashed Potatoes

~ **thirty dollars** ~

Pairing Recommendation: Cabernet, Zinfandel, Merlot, or Dark Belgian Ale

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BOOM BROS. COFFEE

CUP REG OR DECAF 1.50

ESPRESSO 2.00

LATTE 3.50

CAPPUCCINO 3.50

RISHI TEAS

Served By The Pot 3.50

JASMINE, ORGANIC GREEN TEA

EARL GREY, ORGANIC BLACK TEA

PEACH BLOSSOM, ORGANIC WHITE TEA

TANGERINE GINGER, CAFFEINE FREE ORGANIC BOTANICAL BLEND

DESSERTS

WE HAVE A ROTATING SELECTION OF HOMEMADE DESSERTS
PLEASE CHECK WITH YOUR SERVER FOR TODAY'S SELECTION

THANK YOU FOR CHOOSING US!!

**BUCKLEY'S IS A FAMILY OWNED AND OPERATED RESTAURANT
WE ARE OPEN 7 DAYS A WEEK FOR LUNCH, DINNER, AND LATE-NITE
DESSERT AND DRINKS**

SUNDAY BRUNCH RUNS FROM 10AM-2PM

**TO RECEIVE INFORMATION REGARDING UPCOMING WINE AND BEER
PAIRING DINNERS, OR OTHER SPECIAL EVENTS
PLEASE VISIT OUR WEB PAGE AND JOIN OUR MAILING LIST**

WWW.BUCKLEYSKISKEAMINN.COM