

Dinner Menu

Dinner served daily starting at 4 pm

Parties of eight or more are subject to a 20% gratuity charge

STARTERS

***Cheese Curds* | 13.52**

Voted South Dakota 605 Magazines' best cheese curds! Aged white cheddar cheese cubes lightly breaded and deep fried.

***Chislic* | 17.68**

A South Dakota tradition! Marinated tenderloin cubes flash-fried & served on crispy onion straws with homemade BBQ sauce

***Dragon Shrimp* | 17.68**

Fresh jumbo shrimp sautéed in our popular homemade sweet chili sauce

***Wings* | 17.68**

Tossed in your choice of: Buffalo, Teriyaki, Sweet Chili, or BBQ Served with homemade Ranch or Bleu Cheese

***Canyon Nachos* | 18.72**

Homemade tortilla chips topped with seasoned Chicken, a creamy pepper jack cheese sauce, and Homemade Red Chili sauce & black bean salsa.

***Lobster Stuffed Mushrooms* | 17.68**

Fresh lobster, breadcrumbs & a creamy parmesan cheese sauce-broiled

***Prime Rib Poutine* | 19.76**

Crispy golden fries smothered in a savory bourbon demi-glace, topped with prime rib burnt ends, mozzarella & white cheddar curds

SALADS

Dressings include homemade ranch, homemade bleu cheese, raspberry vinaigrette, Italian, French, Honey Mustard, 1000 island and chipotle ranch

***Caesar Salad* | 13.52**

Fresh greens tossed with freshly grated parmesan cheese, Caesar dressing & homemade croutons
Chicken 17.68 // Shrimp 18.72 // Trout 19.76 // Steak 20.80

***Garden Salad* | 13.52**

Chopped romaine, cheddar jack cheese, onions, tomatoes, mushrooms & cucumbers + homemade croutons + choice of dressing
Chicken 17.68 // Shrimp 18.72 // Trout 19.76 // Steak 20.80

***Southwest Salad* | 13.52**

Chopped romaine, cheddar jack cheese, black bean salsa & tortilla strips + chipotle dressing
Chicken 17.68 // Shrimp 18.72 // Trout 19.76 // Steak 20.80

SOUPS

All soups are homemade fresh daily

Soup Du Jour

Bread Bowl 18.72 | Bowl 14.56 | Cup 8.32

Add corn cakes | 5.73

Buffalo Stew

Bread Bowl 18.72 | Bowl 14.56 | Cup 8.32

Add corn cakes | 5.73

ENTREES

All entrees are accompanied with your choice of soup or salad, a freshly homemade dinner roll, chef's choice vegetables, and a choice of baked potato, garlic mashed potatoes, French fries, or house rice.

Ribeye | Akaushi Wagyu – Market Pricing

12-14 oz. hand-cut locally raised in St. Onge

- Add 3 Shrimp | Breaded or Un-Breaded: \$11.44
- Add on grilled onions or mushrooms: \$1.56
- Try our steak toppers: Bleu Cheese or Garlic Parmesan Sauce: \$3.12
- Add on a 6-8 oz lobster tail: \$15

Top Sirloin | Akaushi Wagyu – Market Pricing

10 oz. hand-cut top sirloin steak

- Add 3 Shrimp | Breaded or Un-Breaded: \$11.44
- Add on grilled onions or mushrooms: \$1.56
- Try our steak toppers: Bleu Cheese or Garlic Parmesan Sauce: \$3.12
- Add on a 6-8 oz lobster tail: \$15

Country Fried Steak | 35.36

Hand-breaded, house-tenderized sirloin steak, pan-fried, smothered with our homemade white gravy and served with garlic mashed potatoes

Latchstring Hamburger Steak | 29.12

12 oz. hamburger steak with grilled onions & mushrooms in a bourbon demi-glace.

Grilled Walleye | 28.08

A large fresh walleye fillet seasoned with lemon pepper seasonings, grilled and served with lemon aioli

Trout Almondine | 28.08

A Latchstring tradition! Two rainbow trout fillets grilled, topped with almonds and a white wine cream sauce

Lobster Dinner | 27.04

Indulge in our cold-water lobster tail, 6-8 oz. Succulent, sweet, perfectly seasoned and cooked to perfection. Served with a side of clarified butter.

Shrimp Dinner | 27.04

Jumbo shrimp breaded or un-breaded & served with your choice of garlic butter, tarter, or cocktail sauce.

Tuscan Chicken | 24.96

8 oz Marinated chicken breast smothered in a creamy sun-dried tomato and spinach sauce with garlic and shallots served over rice pilaf.

PASTA

Tortellini | 24.96

Cheese-stuffed tortellini with spinach, onions, and a garlic rose sauce

Shrimp 29.12 // Chicken 28.08 // Chislic 30.16

Pasta of the week

Ask your server about this week's special!

BURGERS

Our ½ pound burgers are made with 100% fresh, never frozen, locally sourced ground beef.

Substitute grilled or breaded chicken breast or a black bean burger. All burgers are served on a toasted brioche bun with lettuce, tomato, onion, and a pickle on the side. Gluten-free bun available +1

Served with your choice of soup or side salad and your choice of French fries, garlic mashed potatoes, house rice or baked potato.

Hamburger | 18.72

Cheeseburger | 19.76

Bacon Cheeseburger | 20.80

SANDWICHES

Gluten-free bread for sandwiches available +1

Served with soup or salad and choice of French fries, garlic mashed potatoes, house rice, or baked potato

Blackened Trout | 21.84

Rainbow trout filet, blackened & served with lettuce, tomato, cucumber & lemon aioli on a toasted parmesan hoagie roll.

Canyon Dip | 21.84

Sliced prime rib in au jus with Swiss cheese on a toasted parmesan hoagie roll & a side of au jus.