

APPETIZERS

Bacon-Wrapped Shrimp — 24

BBQ-glazed bacon-wrapped shrimp, fire-grilled and finished with a smoky-sweet maple BBQ sauce.

Northern Lights Artichoke Dip — 15

Spinach, artichokes, cream cheese, garlic, and parmesan blended into a warm, creamy dip. Served with toasted naan bread.

Lake Superior Smokehouse Dip — 18

Smoked whitefish, herbs, cream cheese, and savory seasoning. Served chilled with toasted crostini.

Cold Smoked Wings — 18

1 lb. chicken wings cold-smoked in-house.
Mango Habanero • Maple BBQ • Buffalo • Lemon Pepper • Bourbon

All-In Loaded Bistro Fries — 12

Crispy fries loaded with melted Colby Jack cheese, smoked bacon, and green onions. Served with seasoned bistro sour cream.

Wild Rice, Bison & Mushroom Crostini — 14

A Northwoods-inspired favorite featuring seasoned bison, wild mushrooms, wild rice, garlic, and olive oil served over toasted crostini.

Pork Sliders — 15

Three smoked pulled pork sliders topped with crispy onion petals and served with a side of house maple BBQ sauce.

Bavarian Pretzel — 14

Warm Bavarian-style soft pretzel served with rich beer cheese sauce.

SOUP & SALADS

Woodland Steak Salad — 24

Grilled 6oz sirloin served over fresh spinach and arugula with avocado, asparagus, red onion, blue cheese crumbles, lemon vinaigrette.

AKI Classic Caesar Salad — 11

Romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing

House Favorite Chopped Salad — 12

Romaine lettuce, tomatoes, cucumbers, raisins, bacon, and blue cheese crumbles. AKI house-made dressing.

Northwoods Berry Harvest Salad — 14

Spinach, wild rice, strawberries, raisins, candied pecans, and Asiago cheese. Served with blueberry vinaigrette.

Add Protein

Grilled Chicken — 6 6oz Sirloin — 12 Shrimp — 13

Chicken Wild Rice Soup — 7

Tender chicken, hearty wild rice, and fresh vegetables simmered in a rich, creamy broth with comforting Northwoods flavor.

Lobster Bisque — 8

A rich and velvety lobster bisque finished with cream, butter, and delicate seafood flavor.

Creamy Sundried Tomato Soup — 8

Creamy roasted tomato soup blended with sundried tomatoes, herbs, and garlic for a rich flavor.

SANDWICHES

All sandwiches served with fries or pepper slaw.

High Stakes Ribeye Melt — 25

8oz ribeye grilled, caramelized shallots, sharp white cheddar, and pepper jack cheese. Served on grilled Texas toast.

Chicken Club — 18

Grilled chicken breast layered with peppered bacon, arugula, tomato, and pesto aioli on a toasted bun.

Sweet Heat Fried Chicken Sandwich — 18

Hand-breaded chicken fried to golden brown and topped with Mike's Honey & Pepper Slaw. Served on a toasted bun.

Lake Superior Whitefish Cake Sandwich — 17

House-made smoked whitefish cake served on a toasted bun with creamy remoulade, fresh arugula, and pickled red onions.

North Shore Blackened Walleye Sandwich — 24

Blackened walleye fillet served on a toasted hoagie bun with crisp romaine lettuce, tomato, and house tartar sauce.

BURGERS

All burgers served with fries or pepper slaw.

AKI Bistro Burger — 17

Our grilled handcrafted burger blend, melted cheddar cheese, lettuce, tomato, and signature bistro sauce on a toasted bun.

Smoked Jalapeño Aioli Burger — 19

Grilled burger topped with jalapeño mayo, caramelized bacon-onion jam, cream cheese, pepper jack cheese, and house pickled jalapeño garnish.

Whiskey Wild Mushroom Swiss Burger — 18

Grilled burger topped with whiskey-sautéed wild mushrooms, melted Swiss cheese, and crispy fried onions on a toasted bun.

Northwoods Bison Burger — 18

Lean bison patty cooked to perfection, topped with sharp white cheddar, fresh arugula, and smoky chipotle mayo on a butter-toasted bun.

ENTRÉES

14oz Ribeye — 52

Chargrilled 14oz ribeye served with loaded mashed potatoes and seasonal vegetables.

8oz Filet Mignon — 58

Grilled filet served with creamy mashed potatoes and seasonal vegetables.

Raise the Steaks

Au Poivre Sauce — 6

Diane Sauce — 6

Caramelized Wild Mushroom Blend — 6

Shrimp Add-On — 13

Northwoods Bison Meatloaf — 28

Thick-cut seasoned bison meatloaf topped with brown gravy and crispy fried onions, served with mashed potatoes and seasonal vegetables.

Wild Rice Crusted Walleye — 36

Fresh walleye hand-dredged in our signature wild rice crust, pan-fried, topped with beurre blanc sauce. Served with wild rice and seasonal vegetables.

Grilled Shrimp Plate — 33

Grilled shrimp served with wild rice and seasonal vegetables.

Blackened Salmon Risotto — 36

Blackened salmon served over creamy risotto and finished with a Cajun parmesan cream sauce.

Lemon Chicken Half Bird — 28

Half chicken roasted and finished with lemon sauce, served with lemon risotto and asparagus.

Creamy Sundried Tomato Tortellini — 22

Three-cheese tortellini tossed in a rich sundried tomato cream sauce.

Add Protein

Grilled Chicken — 6 Blackened Chicken — 6 Shrimp — 13

Lobster Mac & Cheese — 28

Creamy baked cavatappi and cheese blended with tender lobster and rich cheese sauce topped with herb-seasoned breadcrumbs for an indulgent seafood comfort dish.

FLATBREADS

AKI's Signature Steak Flatbread — 18

Steak au poivre sauce, sliced steak, melted mozzarella, and caramelized shallots.

Chicken Pesto Flatbread — 17

Garlic chicken over basil pesto sauce with mozzarella and parmesan, finished with roasted cherry tomatoes, sliced red onions, and a balsamic glaze.

Sweet Heat Hawaiian Flatbread — 16

Classic pizza sauce topped with oven-roasted ham, charred pineapple, melted mozzarella, finished with sweet chili drizzle and cilantro.

SIDES

Mashed Potatoes — 5

Loaded Mashed Potatoes — 7

Fries — 5

Seasonal Vegetables — 5

Pepper Slaw — 4

Wild Rice — 7

House Side Salad — 7

Onion Rings — 7

