
**Hot Off The Griddle**

**French Toast**  – Choose from our homemade bread:
- Sourdough, White or Cranberry Wild Rice.
  2 Slices - $5.27  3 Slices - $6.59

**Platter Size Buttermilk Pancake** - $5.27
Filled with fruit.  6.04  Choice of blackberries, Wild Maine blueberries or raspberries

**Potato Pancakes**
Three large crispy potato pancakes served with bacon and applesauce - $9.89

**Ultimate Potato Pancake**
Plate size potato pancake topped with bacon, two eggs* and hollandaise sauce - $10.99

**Sausage**  – Three links or two patties - $3.84

**Ham or 3 Strips of Thick Sliced Bacon** - $4.39
- Hashbrowns - 3.29
- Jumbo Muffin - 3.29
- Potato Pancake - 2.19
- Potato Cake Rounds - 3.29

**Small Buttermilk Pancake** - 2.19
- Bowl of Oatmeal - 4.39
- Toast or Biscuit - 2.19

**Unbelievable Breakfast Rolls**
- Cinnamon or Pecan Caramel - 3.84

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**Omelets**

**Made to Order Omelets**
Includes hashbrowns or potato cake rounds, choice of homemade toast or a baking powder biscuit.
Prepared with three eggs, cheese, pick any two ingredients - $10.77

**Ingredients:**
- Sausage • Diced Ham • Bacon • Mushrooms • Onions • Tomatoes • Spinach • Pepper Mix
Add .50 more for each additional item.

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*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Classics

Country Fried Steak & Eggs*
Lightly breaded and fried to a crispy golden brown and topped with our rich sausage gravy. Served with two eggs, potato cake rounds or hashbrowns and choice of homemade toast, buttermilk pancake or baking powder biscuit. - 12.09

Morning Sampler
Two eggs*, potato cake rounds or hashbrowns and choice of one of the following: ham, sausage links, sausage patties or thick sliced bacon. Served with a choice of homemade toast, buttermilk pancake, or baking powder biscuit. - 9.34
All meat sampler. 12.09

Corned Beef Hash & Eggs*
Real slow roasted corned beef brisket hash. Served with two eggs, choice of homemade toast, buttermilk pancake or baking powder biscuit. - 10.99

Hashbrown Supreme
Crispy fried hashbrowns, melted shredded Cheddar, mushrooms, onions, and peppers. Choice of ham, sausage, or bacon. Served with two eggs* and choice of homemade toast, buttermilk pancake or baking powder biscuit. - 10.99
All meat sampler. 12.09

Monte Cristo Benedict*
Sourdough bread dipped in egg batter, grilled and then topped with ham and Havarti cheese. Top it off with two fried over medium eggs, drizzled with hollandaise and sprinkled with paprika. - 13.19

Homemade Biscuits & Gravy
Homemade biscuits topped with creamy sausage gravy. - 7.69

Breakfast Wraps
A Norske Nook original combining Norwegian and American favorites

Smothered Denver Lefse Wrap*
Scrambled egg, ham, hashbrowns, cheese, peppers, onions and mushrooms, wrapped inside lefse. Topped with hollandaise sauce. - 12.09 Extra Hollandaise. -1.09

Smothered Omelet Lefse Wrap+
Scrambled egg, sausage, hashbrowns, and cheese, wrapped inside lefse. Topped with hollandaise sauce. - 12.09 Extra Hollandaise. - 1.09

Steak Lefse Wrap*
Scrambled egg, steak, hashbrowns, onions and Havarti cheese, wrapped inside lefse. Topped with hollandaise sauce. - 13.19 Extra Hollandaise. - 1.09

Corned Beef Lefse Wrap*
Scrambled eggs, Swiss cheese, and corned beef hash. Wrapped in lefse and topped with hollandaise sauce. - 12.09 Extra Hollandaise. - 1.09

Norske Nook Specialties

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**Kids Menu**

- **Lefse-dilla**
  Served with your choice of meat and a side of sour cream and salsa.
  Cheese - 9.89  Chicken - 12.09  Sirloin steak - 13.19

- **Mini Corn Dogs**
  Served with waffle fries.

- **Mini Pancakes**
  Choice of plain or chocolate chip.

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**Burgers**

Served with creamy coleslaw and one choice of lattice fries or cup of soup.

- **Western Beef Patty Melt**
  Seasoned beef patty topped with Cheddar cheese, peppers and grilled onions, between homemade pumpernickel rye - 10.99

- **Cheddar Burger**
  All beef patty topped with Cheddar cheese, lettuce and tomato - 9.89

- **BBQ Bacon Cheeseburger**
  All beef patty topped with thick-sliced bacon, mild Cheddar cheese, sweet BBQ sauce, lettuce and tomato - 10.99

- **Hamburger**
  - 8.79

- **Frisco Burger**
  Beef patty topped with bacon, tomato, mayo, lettuce, and Swiss cheese on a grilled sourdough - 10.99

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**Starters**

- **Cheese Curds**
  Hearty chunks of white cheddar cheese, deep fried in a crisp light batter and served with ranch dressing - 8.79

- **Onion Rings**
  Thick, sweet onion slices dipped in beer batter. Served with a side of ranch dressing - 6.59

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**Salads**

- **Chicken Tenderloin Salad**
  Your choice of marinated grilled or fried chicken tenderloins, hard boiled eggs, bacon, shredded cheese served over fresh greens with red onions, croutons and sliced tomatoes - 10.99

- **Fresh Spinach Salad**
  Tender spinach topped with our seasoned chicken breast, mandarin oranges, shredded Parmesan cheese and toasted sliced almonds. Served with a sesame dressing on the side - 12.09

- **Chopped Chicken Avocado Salad**
  Avocados, shredded cheese, tomatoes, chicken breast, red onions, bacon, hard boiled eggs, and croutons. Served on a bed of chopped romaine lettuce - 12.64

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Dinners

Served with a dinner salad or cup of soup, vegetable, potato, lefse or homemade bread.

**Corned Beef**
Real corned beef brisket slow roasted and served with real mashed potatoes and butter, and a slice of pumpernickel rye.  14.29

**Salmon Steak**
Flaky and tender 8 oz. salmon steak filet grilled to perfection - 16.49

**Chicken Strip Plate**
Three chicken tenderloins fried golden brown - 10.99

**Shrimp Plate**
A mound of tender beer battered shrimp fried perfectly - 13.19

**Philly Steak Melt**
Sirloin steak strips, Havarti cheese, peppers, mushrooms, and onions on grilled Sourdough - 12.09

**Cranberry Turkey and Swiss Melt**
Delicious cranberry wild rice bread grilled with Rome England sliced turkey and Swiss cheese. Served with Grey Poupon Bistro sauce - 12.09

**Chicken Bacon Avocado**
Grilled chicken, lettuce, tomato, bacon, mayo, and avocado. - 11.54

**Bacon Lovers BLT**
Thick sliced bacon on choice of homemade toast with lettuce, tomato and mayo - 10.99

**Meatloaf Dinner**
Our famous meatloaf topped with our homemade beef gravy. - 14.29

**Country Fried Steak Dinner**
Lightly breaded and fried to a crispy golden brown, topped with homemade beef gravy. - 14.29

**Wisconsin Reuben**
A twist on the traditional reuben made from real corned beef brisket, Swiss cheese, sauerkraut with 1000 Island dressing on the side. Served on your choice of cranberry wild rice bread or pumpernickel bread - 13.19

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The Nook's Original Lefse Wrap

Take Some Lefse Home!
2 Rounds - 6.59 or 12 Rounds 26.99

**Norske Nook’s Best**

If you’re seeking the most tender roasts, real mashed potatoes and rich succulent gravy, search no longer! This is the meal for you! Next to our pie, these sandwiches helped earn us our reputation with connoisseurs of home cooking. Slow cooked roasts between two slices of our homemade bread smothered with our homemade gravy.

- Fresh Spinach Chicken Wrap
  Fresh spinach, strips of seasoned chicken breast, mandarin oranges, shredded Parmesan and toasted sliced almonds drizzled with a light sesame dressing - 13.19

- Norwegian Salmon Wrap
  A grilled salmon fillet rolled inside buttered lefse. Topped with a fresh lemon slice, garnished with lettuce, tomato and sour cream - 14.29

- Grilled Chicken Wrap
  A grilled seasoned chicken breast with lettuce, shredded cheese and grilled onions wrapped in lefse, garnished with tomato and ranch dressing - 13.19

- Norwegian Smelt Wrap
  Tender fried smelt mounded inside lefse spread with tartar sauce and garnished with lettuce and tomato - 13.19

- BLT Club Wrap
  Traditional bacon, lettuce, tomato and mayo with turkey, wrapped in lefse, garnished with ranch dressing - 13.19

- Burger Wrap*
  Seasoned all beef patty with melted Cheddar cheese, lettuce, tomato, and red onion wrapped inside lefse - 13.19

- Norwegian Meatloaf Wrap
  Your choice of fresh beef roast, pork roast, turkey roast, meatloaf or Norwegian meatballs and real mashed potatoes rolled up inside lefse. Topped with our homemade gravy - 12.09

- Lefse Meal Wraps
  Your choice of fresh beef roast, pork roast, turkey roast, meatloaf or Norwegian meatballs and real mashed potatoes rolled up inside lefse. Topped with our homemade gravy - 12.09

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ASSORTED VARIETIES AVAILABLE ON A DAILY BASIS

Dutch and Praline Topped:
- Dutch Apple
- Peach Praline
- Cherry Crunch
- Raspberry Peach Melba
- Blueberry Crunch

Double Crust:
- Apple
- Blueberry
- Cherry
- Lingonberry Apple
- Fresh Peach

Single Crust (no topping):
- Pecan Fudge
- Pecan Pumpkin
- Custard

Sour Cream Pies:
- Apple
- Blueberry
- Lingonberry
- Raspberry
- Blackberry
- Raspberry White Chocolate

Candy Pies:
- Mounds Coconut
- Chocolate Mint
- Snickers Caramel
- Butterfinger
- Chocolate Peanut Butter

No Sugar Added:
- Apple
- Blueberry
- Cherry
- Peach

Handmade Cheesecakes:
- Plain
- Turtle

Cream Cheese Pies:
- Blackberry
- Pecan
- Coconut Pineapple Dream
- Pumpkin
- Raspberry
- Blueberry
- Apple
- Lingonberry Apple
- Death by Chocolate
- Lemon

Stirred Pudding Pies:
- Old Fashioned Butterscotch
- Chocolate Cream
- Banana Cream

Fresh Berry Pies (with whipped topping):
- Blackberry
- Raspberry

Meringues:
- Lemon
- Coconut
- Sour Cream Raisin

Served Frozen:
- Chocolate Mousse
- Cookies and Cream

Retired Pies:
- Baked Strawberry
- Kaffe Mocha
- Northwoods Rootbeer Float
- Orange Dreamscicle
- After Dinner Mint
- Peach Sour Cream
- Pecan Stout
- Raisin Bread Pudding
- Limon
- Maple Raisin
- PB & J
- Cherries and Cream
- Turtle
- Peaches and Cream

*Seasonal Pies:
- Harvest Apple
- Cranberry Apple
- Strawberry Rhubarb
- Strawberry Sour Cream
- Strawberry White Chocolate
- Strawberry (Fresh Fruit)
- Strawberry Cream Cheese
- Pumpkin Cheesecake
- Rhubarb

Handmade Cheesecakes:
- Plain
- Turtle

Retired Pies:
- AVAILABLE TO ORDER WITH 48 HOUR NOTICE WHEN IN SEASON, WHOLE PIES ONLY
Each Norske Nook pie starts with a tender flaky crust that has been rolled by hand. It is then filled to the brim with a bountiful harvest of fresh fruits and homemade fillings. Enjoy them here or take a pie to go!

**Made from Scratch!**

### Pie Of The Month

_Norske Nook’s own graham crust, filled with pudding and stirred by our bakers. Six fresh sliced banana layered inside each pie, so each bite is the best!_

**January**  
**Banana Cream**

Norske Nook’s own graham crust, filled with pudding and stirred by our bakers. Six fresh sliced banana layered inside each pie, so each bite is the best!

**February**  
**Cherry Crunch**

The magnificent flavors of cherry and almond marry this pie and features a crunchy, streusel-like topping.

**March**  
**Chocolate Mint**

This pie starts with an Oreo cookie crust, and is then filled with minty cream cheese and chocolate pudding. Garnished with Andes’ Candies.

**April**  
**Blackberry Sour Cream**

Norske Nook’s own unique recipe that effortlessly combines the flavors of sour cream and blackberries in a handmade pastry crust, finished with whipped cream.

**May**  
**Rhubarb Crunch**

Taste the fresh rhubarb, sugar, and an oat and cinnamon topping. It’s a delicious rhubarb pie with a wonderful crumb topping.

**June**  
**Lemon Cream Cheese**

The combination of the cream cheese and tart lemon is wonderful.

**July**  
**Apple**

Norske Nook’s own flaky pastry crust hand rolled and crimped in-house filled with real Jonathan apples. This pie lets the apples tell the story.

**August**  
**Fresh Peach**

This homemade peach pie, encased in a delicious pastry crust, is full of lightly sweetened slices of fresh peaches.

**September**  
**Harvest Apple**

You’ll think Grandma was baking in the kitchen when you taste your first bite of this old-fashioned pie. The golden, tender crust holds a yummy apple filling with a hint of caramel and pecans, under a Dutch crumb topping.

**October**  
**Sour Cream Raspberry**

A must-have for the raspberry lover, an original Norske Nook pie that combines sour cream and fresh raspberries that creates amazing flavors and texture.

**November**  
**Butterscotch**

Made with whole milk and real butter, the creamy filling for this pie is a true butterscotch.

**December**  
**Cranberry Apple**

Tart cranberries add a delicious twist to our traditional apple pie. A favorite pie for the holidays.