

Welcome!



Spicer Castle Inn & Restaurant



Welcome,



This old house has been welcoming visitors to enjoy dining for over a century. Food was singularly important to families whether they lived in town or on the farm. In threshing season where the years work was rewarded by the crop, more often than not the farm was judged by the qualities of the food served the threshers.

The Spicer Castle Inn, a name bestowed on it by the lake people, is a farmhouse noted in the National Register for its role in development of the area. In one way or another, we are all threshers, and we would like you, as did the threshers of the past, to judge our farm by the quality of our food. We hope you find that our quality lives up to the standard established when this farmhouse was built. And if you find something that you would like improved, we hope that you will honor us by letting us know how we can improve.

Your Inn Staff

Entrees

We serve our entrees on linen tablecloths with china dishes, to demonstrate our value of its importance to your dining experience.

Our entrees are served with a selection of foods to enhance your entrée selection and memory of dining at our Inn. Starting with an appetite enhancing crisp green salad course of tender romaine, mixed greens, cucumber, red onion, and flavorful tomato with your choice of our red wine Italian, tasty bleu cheese, French or buttermilk ranch dressing.

With your salad, we serve a warm Sister Shubert roll with sweet cream butter.

When your main course is served, we serve you your choice of potato to blend with your selection of flavorful meat. Potatoes are delicately seasoned with ingredients such as butter, garlic, cheese, sour cream or onions and prepared by baking, grilling, broiling or boiling. Your server can assist in your selection of potato.

Young tender green beans cooked with olive oil and garlic can add to the enjoyment of your meat selection. Maple glazed and seasoned sweet baby carrots can add to your flavor spectrum awhile savoring your poultry, seafood, fish or meat. We also serve a variety of seasonal vegetables with our special seasoning to whet your appetite.

Pork

BARBEQUE RIBS

15.95

1/2 rack of slow roasted pork spare ribs, seasoned with our rib rub and served with our barbecue sauce.

GRILLED BONELESS PORK CHOP

17.95

Two - 5 oz boneless pork chops, seasoned and grilled.

Beef

GRILLED SIRLOIN (8 oz)

18.95

Seasoned and served with mustard maitre d'butter.

GRILLED RIB EYE STEAK (12 oz)

21.95

Seasoned and served with mustard maitre d'butter.





Chicken

GRILLED CHICKEN BREAST 14.95
Infused with Italian marinade and grilled.

Fish

MN WALLEYE & WILD RICE WITH
WALNUT MUSHROOM CREAM SAUCE 24.95

A house specialty. Savory Wild Rice Blend is served in lieu of potato.
Seasoned 9 oz. walleye filet, served with our savory wild rice blend and topped with a mushroom cream sauce and toasted walnuts.

Pasta

PASTA ALFRESCO 12.95

Vegetarian

ADD CHICKEN 2.00

Sautéed seasonal vegetables served on a bed of linguine tossed in our garlic herb broth and topped with Parmesan cheese. Served with warm roll and butter.

Pasta and vegetables are served in lieu of potato and side vegetables.

CHICKEN ALFREDO 12.95

Grilled chicken served on a bed of linguine tossed in creamy alfredo sauce and topped with Parmesan cheese. Served with warm roll and butter.

Pasta is served in lieu of potato and side vegetables.

Burgers & Sandwiches

CASTLE BURGER 9.00

ADD CHEESE & BACON 2.00

10 oz. 100% Black Angus ground chuck, hand pattied and grilled. Served with lettuce, onion and tomato served on sourdough bun.

CHICKEN SANDWICH 8.00

Grilled chicken breast served with lettuce, onion, tomato and herb mayonnaise. Served on sourdough bun

GARDENBURGER 8.00

Vegetarian

Grilled Gardenburger served with lettuce, tomato, onion and herb mayonnaise. Served on whole grain bun.

Above burgers and sandwiches are served with kettle chips and pickle.

Salads



GRILLED CHICKEN 9.95
Crisp romaine and mixed greens with dried cranberries, mandarin oranges, onion and gorgonzola cheese. Topped with toasted walnuts and served with raspberry vinaigrette dressing, warm roll and butter.

CEASAR 8.00
ADD CHICKEN 2.00
Crisp romaine and seasoned croutons, served with Caesar dressing and topped with Parmesan Cheese. Warm roll and butter.

Soup & Salad

SOUP DU JOUR 5.95
Chef's selection of the day
Served with warm roll and butter

SALAD ~ SMALL 4.95
Crisp green salad, red onion, cucumber and tomato with your choice of dressings. Served with warm roll and butter.

Sides

Baked Potato
Baked Cheddar Hash Browns
Vegetable of the Day

*Applicable sales tax and 15% gratuity
will be added to your tariff.*

Events

Seasonal

Dinner Cruises
Thurs., Fri. & Sat.
Mid-June to end of August
6:15-8:30

Year Around

All You Can Eat 5-9
Tues. BBQ Ribs
Wed. Pasta
Thurs. Prime Rib

Ala Carte Dining
Tues.-Sat. 5-9

Murder Mystery Dinners
Fri. & Sat. 8-11:30

Schedule your private lunch or dinner party any day of the week.