



NORWAY RIDGE

Supper Club

Est. 1948

Norway Ridge – Yesteryear and Today

A time machine does exist. It sits nestled among Minnesota greenery, peering down upon the sparkling waters of Kimble Lake. Step inside and you are immediately transported to timelessness that reaches back to an era when Harry Truman was in the White House. Welcome to where the “Flavor of the North” has lived since 1948. Welcome to Norway Ridge.

A Legend is Born

Norway Ridge opened its doors to the first happy, hungry customers in 1948. The supper club’s founders, Sam and Evelyn Thompson and Bob and Bes Neuman, were dedicated to providing a truly distinct and authentic dining experience to all who entered. They created rich, unique recipes and served up big flavor in big portions. The owners greeted each diner as one would meet a true friend – with a smile, handshake and often times a hug.

The Legend Lives

A lot has changed over the years, and although the torch has been passed down from owner to owner, the Norway Ridge time machine has never strayed from our path.

Today, owners Paul and Lori Sugimura are honored to extend the nostalgic charm and culinary excellence that makes Norway Ridge famous. Working alongside their children Grant & Danielle, Paul and Lori greet every customer with warmth and hospitality.

In the kitchen, our team of culinary experts make magic with time-honored recipes and the finest wholesome ingredients. Many creations on the menu date back to the very beginning, including the Norway Ridge sourdough that has lived on through the decades. From salad dressings to our signature BBQ sauce, our “from-scratch” attitude comes through in every bold, memorable bite. Even our house-favorite ribs are smoked to perfection right on the property.

Your servers at Norway Ridge are as close as the tightest-knit family, and have become almost kin to many of our regular customers. With smiles and maybe even a bit of sass, they’ll guide you in experiencing creative appetizers, spirited cocktails and a meal so unforgettable it transcends time itself. Welcome again to Norway Ridge.

It’s our pleasure to make our history a part of your own.

Paul, Lori, Grant & Danielle

Appetizers Serves 1-2 people per order

Pickled Herring . . . 12

A Midwest tradition served with cucumber, red onion, crackers and our house dressing.

Calamari . . . 13

Lightly breaded, herb seasoned and served with dill aioli.

Bruschetta . . . 15

Fresh tomatoes, roasted garlic, fresh mozzarella and kalamata olives served with crostini.

Baked Brie . . . 14

Topped with apricot orange glaze and served with crostini.

Crab Stuffed Mushrooms . . . 15

Caps filled with a seasoned crab mixture and baked, served with manchengo cheese sauce.

Artichoke Dip . . . 14

Served hot with crostini.

Steak Bites . . . 15

Sauteéd tenderloin bites with mushrooms & onion, served with crostini.

Shrimp Cocktail . . . 16

Six jumbo shrimp served “up” with our homemade cocktail sauce.

Sunnies . . . 16

Lightly hand breaded, served with our homemade tartar sauce.

Sourdough Appetizers Serves 2-4 people per order - Specialty of the House

Our sourdough batter has a flavor all its own and may well be as old as you are!

Onion Rings . . . 11

Golden, crisp and delicious.

Green Pepper Rings . . . 11

Definitely for the G.P. lover.

Mushrooms . . . 11

Giant-sized and full of flavor.

Combination . . . 13

A flavorful sampling of each.

Combination Dinners

Steak & Lobster 6 oz. petite filet . . . **Market**

Steak & Walleye 6 oz. petite filet . . . **41**

Steak & Ribs 6 oz. petite filet . . . **40**

Steak & Shrimp or Scallops 6 oz. petite filet. . . **41**

Shrimp & Scallops . . . **40**

Ribs & Shrimp or Scallops . . . **38**

Ribs & Walleye . . . **36**

Ribs & Smoked Chicken . . . **32**

All Dinners Include

Homemade Soup or House Salad with your choice of our homemade dressings: French, Buttermilk Ranch, Blue Cheese, Balsamic Italian, Raspberry Vinaigrette, 1000 Island, Honey Mustard.

Hand tossed Caesar Salad available for 3.

Salad dressings available by the pint for 7.

Choice of Side: Au Gratin Potatoes, Deep Fried Peels with Parmesan Cheese Sauce, Baked Potato, Garlic Mashed Potatoes, Wild Rice Pilaf or Fresh Vegetable of the Day

House Specialties

Early Bird Discount of \$3 applies to orders placed by 5:30 PM

GF Home Smoked Pork Ribs signature item . . . 29

Slowly smoked in our smokehouse and served with our own homemade barbeque sauce on the side.

GF Norway Smoked 1/2 Chicken signature item . . . 25

Slowly smoked in our smokehouse and served with our own homemade barbeque sauce on the side.

GF Petite Filet Mignon, 6 oz . . . 34

Handcut and grilled to order, topped with sautéed mushrooms.

Add Alma Blue Cheese Sauce + 3

GF Filet Mignon, 9 oz . . . 42

Handcut and grilled to order, topped with sautéed mushrooms.

Add Alma Blue Cheese Sauce + 3

GF Grilled Center Cut Pork Chop . . . 27

Served with Hunter sauce.

GF Blackened Rib-eye Steak, 14 oz signature item . . . 40

Handcut and dredged in our own blackening seasonings, charbroiled to perfection and finished with garlic butter.

Teriyaki Beef Kabob A chef's special . . . 28

Marinated tenderloin cubes and vegetables.

Served over wild rice pilaf.

GF Roast Duckling . . . 30

Served with lingonberry or apricot-orange sauce.

Vegetarian Dish Chef's Choice . . . 22

Ask your server about today's fresh vegetarian option.

GF Grilled Chicken Caesar Salad . . . 20

Plain or Blackened. Served with a cup of housemade Soup of the Day.

Substitute shrimp or salmon + 5

Fish & Seafood

Scallops Carbonara . . . 36

Jumbo Alaskan sea scallops baked with a parmesan pancetta cream sauce.

Jumbo Alaskan Sea Scallops . . . 35

Broiled or Scampi style.

Shrimp . . . 34

Broiled, Deep-fried or Scampi style.

GF Cold Water Lobster . . . Market

Please allow extra time.

GF Wild Caught Blackened Salmon . . . 32

Lightly seasoned in our cajun spices then pan seared, finished in the oven and topped with hotel butter.

GF Wild Caught Salmon

Char Broiled . . . 31

Oven Baked . . . 31

GF Walleye signature item

Pan-fried, **GF** broiled or deep-fried . . . 29

Add toasted almonds . . . +1

School of Sunnies . . . 28

An entree portion of our lightly hand breaded sunnies.

Pasta

Served with your choice of Soup or Salad and Fresh Baked Dinner Rolls. **GF** Substitute Gluten Free Pasta . . . 3

Seafood Pasta . . . 33

Sautéed shrimp and scallops, fresh red, green bell peppers and sweet red onions, tossed with alfredo sauce and penne pasta.

Chicken Marsala . . . 26

Breast of chicken sautéed in marsala wine, mushrooms and onions, served with Fettuccine Alfredo.

The Extras

Dinner Salad . . . 6

Caesar Salad . . . 7

Bowl of Chicken Wild Rice Soup
or Soup du Jour . . . 8

Split Dinner . . . 9

Includes salad & side.

Soft Drink . . . 3

Coffee . . . 3

Herbal Tea . . . 3

Milk, White/Chocolate . . . 3

Pellegrino Water . . . 4

Perrier . . . 4

Spring Grove Sodas . . . 4

Black Cherry
Orange Vanilla
Cream Soda

Milk Shake/Malt . . . 6

Root Beer Float . . . 6