

# IGLOO MENU



- ❄ **Merwin's BIG Pretzel** \$12 (VEG)  
wharf mustard, pimento spread, warm cheddar sauce
- ❄ **Cheese Curds** \$9 (VEG)  
crispy white cheddar curds with tomato jam
- ❄ **Chicken Chili** \$6.50  
jalapeño corn bread and sour cream
- ❄ **Fried Chicken Sliders** \$30 for 8  
brined crispy chicken thigh, golden slaw, pickles and optional Nashville style hot sauce
- ❄ **Lettuce Wraps** \$30 for 8 (VEG)  
pickled carrots, cucumber, soy, crispy marinated tofu, satay sauce
- ❄ **Classic Club Sandwich Board** \$30 for 12 pieces  
ham, turkey, bacon, lettuce, tomato and mayo
- ❄ **Berry Salad** \$25, feeds 4-6 people (VEG)  
greens, berries, candied walnuts, goat cheese, poppy seed dressing
- ❄ **Loaded Fry Board** \$20  
bacon, cheddar, scallion, sour cream and rosemary
- ❄ **French Fry Basket** \$12
- ❄ **Shrimp Tostada Bites** \$30.00/10 pieces  
corn tortilla, pico, fajita rock shrimp, crispy cheese curd, cilantro, sour cream
- ❄ **Cuban Spring Roll** \$30.00/10 pieces  
stadium mustard slaw and Swiss
- ❄ **Walleye Bites** \$30.00/10 pieces  
Cajun remoulade
- ❄ **Merwin's Cheese Board** \$50 - serves 6 people  
Chef's selection of three types of cheese with accoutrements  
(Add \$10 for Chef's pairing of cured meats)
- ❄ **Vegetable Crudite Board** \$25 - serves 6 people  
fresh assorted vegetables, roasted carrot hummus, pita points
- ❄ **S'Mores Platter** \$25 - serves 6 people  
graham, chocolate, mallow, candy

# SPECIAL MENU OPTION

## VIP DINING ON THE RIVER PACKAGE

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- \* includes four courses and a bottle of wine
- \* \$100 per couple, tax and 20% gratuity not included
- \* 48 hours notice required for booking – No substitutions
- \* Vegan/Vegetarian menu available upon request

### \* **1st Course**

**Baby Beet Salad** – mizuna, kumquat, cocoa nibs, pistachio, moody blue cheese

### \* **2nd Course**

**Crab Cakes** – old bay puree, fennel, watercress, apple, lemon

### \* **3rd Course**

**Braised Short Rib** – maple brie polenta, almond, parsley, orange supreme, radish, natural reduction

### \* **4th Course**

**Crème Brulee** – vanilla custard, berry compote, double chocolate shortbread cookie

## IGLOO COCKTAIL OFFERINGS

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| * <b>Bloody Mary Bar</b>   | \$70 |
| the cocktail that makes Sundays worth it – one pitcher of Merwin's famous bloody mary, one pitcher of Paddler's Point bloody mary plus all the garnishes |      |
| * <b>Moscow Mule Bar</b>   | \$60 |
| one pitcher of classic Moscow Mules, one pitcher of Merwin's Mules with garnishes  |      |
| * <b>Mimosa Bar</b>  | \$60 |
| two bottles of champagne assorted juices and fresh berries   |      |
| * <b>Margarita Bar</b>   | \$60 |
| one pitcher each of original and fruit margaritas, served with fresh fruit garnish   |      |
| * <b>Sangria Bar</b>   | \$60 |
| one pitcher each of red and white sangria  |      |

\*\*Merwin's Full Bar is also available for purchase\*\*

## DRINKS

### OHIO BEER \$6

Fat Head's - Head Hunter - IPA  
Great Lakes - Burning River - Pale Ale  
Market Garden - Pin High - Pilsner  
Masthead - IPA (16 oz.)  
Platform - Palesner - Pilsner

### CRAFT BEER \$6

Ace - Pineapple Cider

### IMPORTED/DOMESTIC BEER \$4

Blue Moon                      Labatt Blue  
Bud Light                      Michelob Ultra  
Budweiser                      Miller Lite  
Coors Light                      Stella Artois  
Corona Extra                      NA O'Doul's  
Corona Light  
White Claw Hard Seltzer  
(gluten free - ask server for available flavors)

### DRAFT BEER

We feature eight rotating taps, please ask your server about our current selection.

### HOUSE WINE Glass \$6 Bottle \$20

Sycamore Lane Cellars (California)  
Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### RED WINES Glass \$8 Bottle \$28

Hangtime Pinot Noir (California)  
Perlita Malbec-Syrah (Argentina)  
Three Thieves Red Blend (California)  
Robert Mondavi Private Selection  
Cabernet Sauvignon (California)

### WHITE WINES Glass \$8 Bottle \$28

M. Chapoutier Belleruche Rosé (France)  
SeaGlass Chardonnay (California)  
Movendo Moscato (Italy)  
Matua Valley Sauvignon Blanc (New Zealand)  
Wente Vineyards Riesling (California)

### SPARKLING WINE Glass \$9 Bottle \$32

Zonin Prosecco (Italy)

## SPECIALTY DRINKS

### MERWIN'S MARY \$12

Absolut Peppar Vodka, Bloody Mary mix, meat and cheese skewer, pickle, queen olives with a celery salt rim

### PADDLER'S MARY \$12

Effen Cucumber Vodka, Bloody Mary mix, queen olives, pickle with a celery salt rim and cheese skewer

### MIDDLE WEST MANHATTAN \$12

Ohio made Middle West Spirits Straight Wheated Bourbon Whiskey, with sweet vermouth and cherry garnish

### CLASSIC MARGARITA \$10

Tequila, triple sec, lemon lime margarita mix with a salt rim served on the rocks

### STRAWBERRY MARGARITA \$10

Tequila, triple sec, strawberry margarita mix with a sugar rim served on the rocks

### NORTHERN SHORES COSMOPOLITAN \$12

Citrus vodka, Cointreau, cranberry, fresh lime juice, simple syrup

### CHOCOLATE MARTINI \$12

Vanilla vodka, Godiva Liqueur, and a touch of cream garnished with chocolate cocoa powder served up

### ORANGE YOU GLAD \$8

Tito's Vodka with Simple Times blood orange lemonade

### PRICKLY PEAR \$8

Gin with Simple Times Pear Rosemary Mule

### MERWIN'S MULE \$8

Tito's Handmade Vodka, fresh lime juice, simple syrup, ginger beer

### CRANBERRY CIDER \$8

Spiced rum and Simple Times cranberry apple cider

# IGLOO BRUNCH ITEMS

Brunch items only available on Saturday and Sunday from 10 am - 3 pm

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- \* Chicken and Waffle Sandwich** \$30/6 pieces  
Waffle, golden slaw, chicken thigh, pepperjack, maple bourbon syrup
- \* Breakfast Pierogis** \$25/10 pieces  
Bacon egg and cheese and sausage egg and cheese, smoked gouda cheese sauce, pico
- \* Yogurt Bar** \$25/serves 6  
Vanilla yogurt, house made granola, fresh cut fruit, berries, honey
- \* Breakfast Pastries** \$25/10 pieces  
Cinnamon rolls, assorted danish, hand-made pop tarts
- \* Shakshuka** \$25/serves 4  
Roasted tomatoes, roasted garlic, poached eggs, crostini  
*(can be prepared Vegetarian without egg)*
- \* Avocado Toast** \$30/ serves 6 (VEG)  
Baguette, feta, grape tomatoes, herb oil, chili flake, black sesame seed
- \* Fried PB&J** \$8/each  
Pancake batter, UNCRUSTABLE, powdered sugar
- \* Breakfast Burrito** \$12/each  
Short Rib, egg, cheddar, park sauce, pico, tots, flour tortilla