

Salads

Our in house Scratch Made Dressings: Blue Cheese, Italian Vinaigrette, Buttermilk Ranch, French, Thousand Island, Balsamic Vinaigrette, Sweet Poppy Seed, Creamy Honey Dijon, Caesar, Mandarin Orange, and Sesame Vinaigrette

Caesar Salad \$9.95

Fresh chopped romaine lettuce, tossed in our traditional scratch made Caesar dressing and topped with fresh baked croutons, chopped egg, tomato and Parmesan cheese. Add Chicken \$2.00 Add Shrimp \$3.00

Josephine's House Salad \$7.95

Fresh mixed greens garnished with shredded carrots, diced eggs, bacon bits, mixed cheeses, and fresh baked croutons. Just like mom's. Served with your choice of dressing.

Cobb Salad \$9.95

Mixed greens topped with fresh grilled chicken, tomatoes, chopped eggs, bacon bits, shredded carrots, green onion, sliced black olives, diced cucumber.

Honey Dijon Chicken Salad \$9.95

Fresh mixed greens with our own Creamy Honey Dijon dressing. Topped with chicken that is hand breaded and fried crisp, fresh red onion, shredded Asiago cheese, broccoli florets and tomato wedges.

Mediterranean Salmon Salad \$14.95

Fresh greens served with our own Italian Vinaigrette with tomatoes, fresh basil, garlic, cucumbers, capers, chopped egg, Feta cheese and lemons. Topped with a fresh salmon fillet poached, blackened or grilled to order.

Fajita Salad \$11.95

Fresh mixed greens overflowing our edible flour tortilla shell topped with shredded cheese, fresh black bean-corn relish, sautéed peppers, onions and a hearty portion of your choice of beef or chicken.

Oriental Chicken \$9.95

Mixed greens tossed with water chestnuts, tomatoes, mandarin oranges, pea pods, peanuts, celery, carrots and green onions. Laid over a bed of napa cabbage surrounded by a moat of chow mien noodles, topped with grilled chicken and a sesame vinaigrette.

Buffalo Chicken Salad \$9.95

Fresh greens and diced tomatoes with our Blue Cheese dressing are topped with slices of grilled Amish raised organic chicken breast tossed in our spicy Buffalo sauce.

Jerk Shrimp Salad \$13.95

Generous portion of hand cleaned Tiger shrimp sautéed in our own Jerk spices served on a bed of fancy mixed greens with shredded Jack & Cheddar cheeses.

Sandwiches From Our Pantry

Served with crispy kettle chips. Substitute for fries, onion petals, sautéed veggies, fresh fruit or cottage cheese. \$2.50

Roasted American Kobe Beef \$8.95

Thinly sliced American Kobe roast beef piled on marble rye with Cheddar cheese, crisp lettuce leaf, sliced tomato and our own horseradish mayonnaise.

Fresh Pulled Turkey \$8.95

Our whole cooked and hand pulled turkey is piled between two slices of sourdough bread with Cheddar cheese, lettuce, tomato and our black olive mayonnaise.

Robert's Club \$10.95

Two slices of sourdough and one marble rye lightly toasted and spread with mayonnaise, embrace a family of ham, pulled turkey, prime thick cut honey cured bacon, Jack and Cheddar cheeses, lettuce and tomato.

Turkey Walnut Salad Sandwich \$7.95

Our whole cooked, hand pulled turkey mixed with grapes, walnuts, diced onion, celery and mayo, served between two slices of fresh sour dough bread with lettuce and tomato.

Ham and Cheese \$7.95

Honey cured ham sandwiched between two slices of fresh sourdough bread with Swiss cheese, lettuce and slices of red ripe tomatoes.

BLT \$9.95

Double portions of our prime thick cut honey cured bacon, crisp lettuce and sliced tomato layered on toasted sourdough bread with creamy mayonnaise.

Half Sandwich with Soup or Salad

Choose from: pulled Turkey, American Kobe Roast Beef, Ham or Turkey Walnut with a fresh side salad or soup. Scratch made soups made daily - call for today's choices.

Wraps

Served with crispy kettle chips. Substitute for fries, onion petals, sautéed veggies, fresh fruit or cottage cheese. \$2.50

Chicken Caesar Wrap \$9.95

Crisp chopped romaine lettuce with our Caesar dressing, grilled Amish raised, organic chicken breast, Parmesan and Asiago cheeses rolled in a soft flour tortilla.

Club House Wrap \$9.95

Pulled whole turkey, ham, bacon, tomatoes, lettuce, with Jack and Cheddar cheeses, drizzled with Ranch dressing and rolled up in a soft flour tortilla.

BLT Wrap \$8.95

Chopped bacon, shredded lettuce and diced tomatoes wrapped up in a soft tortilla with a touch of mayo.

Shredded Pork Wrap \$8.95

Slow roasted pork hand pulled from the bone, tossed with savory seasonings and rolled in a soft flour tortilla with white rice, our cool Ranch dressing, pico de gallo and shredded lettuce. Enjoy Buffalo, Teriyaki, Barbeque sauce or traditional style.

Fajita Wrap \$9.95

Your choice between beef or chicken with sautéed sweet bell peppers & red onions rolled in a tortilla with shredded lettuce, white rice, pico de gallo and our Ranch dressing.

Spicy Jerk Shrimp Wrap \$11.95

Sweet tiger shrimp sautéed with jerk spices and rolled in a flour tortilla with "dirty rice", shredded lettuce, pico de gallo, shredded cheese and our cool Ranch dressing.

Chicken Wrap \$9.95

Grilled chicken breast tossed in our spicy Buffalo, Teriyaki or Barbeque sauce, laid on a bed of chopped lettuce, drizzled with Ranch dressing and rolled in a flour tortilla

Oriental Chicken Wrap \$9.95

Mixed greens, water chestnuts, tomatoes, mandarin oranges, pea pods, peanuts, celery, carrots and green onions wrapped in a soft flour tortilla with chicken. Served with a side of Sesame Vinaigrette.

American Kobe Beef Wrap \$10.95

Thinly sliced American Kobe Beef with melted Swiss, sautéed sweet bell peppers, garlic, mushrooms and sweet red onions and rice, all wrapped in a soft flour tortilla.

Hot Sandwiches / Burgers

Served with crispy kettle chips. Substitute for fries, onion petals, sautéed veggies, fresh fruit or cottage cheese. \$2.50

American Kobe Beef Dip \$10.95

Thinly shaved slices of our "grilled" fresh American Kobe beef layered inside a hoagie roll and served with a side of our piping hot au jus. Add a slice of cheese \$1.00

Chicken Cordon Bleu \$10.95

Tender grilled Amish raised organic chicken breast topped with honey-cured ham, sautéed mushrooms & Swiss cheese served on an artisan roll.

Lakeville Clubhouse \$12.95

Served on long sliced white and wheat breads and stacked with twice the traditional club fixings. It's layered with our prime thick cut honey cured bacon, tomato, crisp lettuce, two types of cheese, shaved ham and pulled turkey. Cut into three triangular pieces that can easily feed two.

Swishroom Burger/Chicken \$10.95

Sautéed mushrooms smothered with melted Swiss cheese top a chicken breast or grilled to order burger.

Beer Battered Fish Sandwich \$8.95

Tender flaky Alaskan Pollock dipped in real beer batter to order and deep-fried to a golden brown. Served on a pub style bun with shredded lettuce, tomato and tartar sauce.

Grilled Five Cheese \$8.95

Two slices of fresh sourdough bread infused with Asiago and Parmesan cheese on the outside then filled with Cheddar, Swiss and Jack on the inside. Grilled to have a tasty crunch with a melt in your mouth finish.

Chicken Parmesan Sandwich \$9.95

Two slices of our Asiago & Parmesan infused sourdough bread stuffed with our Amish raised organic chicken breast, melted Mozzarella cheese and our homemade marinara.

Pulled Pork Sandwich \$8.95

Slow roasted pork is hand pulled and piled high on a pub style bun. Enjoy it with Buffalo, Teriyaki, Barbeque sauce or traditional style.

Buffalo Chicken \$9.95

Fresh tender Amish raised, organic chicken breast grilled to perfection and smothered in our own spicy Buffalo sauce. Served on an Artisan roll with lettuce, tomato & onion.

Blackened Chicken \$9.95

Amish raised, organic chicken breasts blackened in a cast iron skillet with Cajun spices. Served on a warm Artisan roll with lettuce, tomato and mayonnaise.

Rueben / Rachel \$9.95

Our own corn beef brisket shaved thin or pulled turkey with our own seasoned sauerkraut and then placed between two slices of crispy grilled marble rye with melted Swiss cheese and homemade Thousand Island dressing.

Monte Cristo \$11.95

We start off with three slices of French Toast filled with generous portions of ham, pulled turkey, thick cut prime honey cured bacon, tomatoes, Cheddar and Monterey Jack cheeses. Dusted with powdered sugar and served with a side of sweet raspberry mayonnaise upon request.

Californian Burger/Chicken \$9.95

Chicken or grilled to order burger topped with avocado, lettuce, tomato and red onion.

New York Strip Steak \$14.95

Hand trimmed in house this sterling choice NY Strip is grilled to order sliced and fanned out on a fresh hoagie roll with sautéed mushroom, onions and melted Swiss cheese.

Bacon Cheddar Burger/Chicken \$11.95

Real sharp cheddar cheese and our prime thick cut honey cured bacon top our chicken breast or grilled to order burger.

Burger/Chicken Six Cheese Melt \$10.95

We start with a chicken breast or grilled to order burger then we load it with melted Cheddar, Swiss, Jack, Feta cheeses and sautéed sweet red onions and grilled between two pieces of crispy sourdough bread infused with Asiago and Parmesan.

Southwestern Burger/Chicken \$10.95

Grilled with a delicious blend of seasonings from the southwest this chicken breast or grilled to order burger is topped with sautéed peppers and onions, Pepper Jack and Cheddar cheeses, salsa and sour cream.

B-29 Superfortress \$11.95

Try our huge one pound burger grilled to order. This monster overflows its bun.

B-52 \$20.95

For the ravenously hungry! We grill two one pound burger patties and stack them high on a special bun.

B-1 Bomber \$39.95

For the insanely hungry! This whopping four pound meat tower is sure to devastate any appetite.

Appetizers

Malibu Coconut Shrimp \$11.95

Tender shrimp tossed in our shredded coconut breading & fried to a golden brown with mandarin orange sauce.

The "Bomb" Cheese Quesadilla \$9.95

A large fresh tortilla filled with Jack & Cheddar cheese, cilantro, tomatoes & refried black beans. Topped with shredded lettuce & black bean corn relish and salsa & sour cream on the side. Jalapenos available upon request. Add guacamole \$1.50 Add beef/chicken \$2.00

Organic Chicken Fingers \$8.95

Hand breaded Amish raised, organic chicken tenders fried to a plump juicy golden brown. Served with your choice of sweet Barbeque, Buffalo or Honey Mustard sauce.

Beer Battered Onion Petals \$7.95

Our fresh hand-cut sweet onions lightly dusted with flour & dipped in beer batter, fried and lightly seasoned.

Fish Fingers \$8.95

Delicate strips of tender Alaskan Pollock battered & fried. Served with Cajun Ranch & a lemon wedge.

Chips and Salsa \$6.95

A generous bowl of freshly cooked tortilla chips served with a cup of our fresh house made salsa.

Pot Stickers \$11.95

Our authentic Asian pot stickers are filled with fresh vegetables, shrimp & savory spices. Seared in sesame oil and served with Hoisin Peanut dipping sauce.

Ida-Ho's \$8.95

A mound of thick slices of potato skins piled high with melted cheese, topped with bacon bits & green onions with seasoned sour cream.

Sun Dried Tomato & Artichoke Dip \$9.95

Blend of cheeses, chopped artichoke hearts, sun dried tomatoes, green onion and garlic heated through & served with slices of grilled French bread.

Nachos Del Grande \$11.95

No need to go further south! This mound of fresh colored corn tortilla chips is weighed down with a ton of mixed cheese, sliced American Kobe beef or Amish raised, organic chicken, shredded lettuce, and our own tomato salsa. Jalapenos available at no extra charge upon request.

Bomber Wings \$11.95

Two pounds of chicken wings tossed in Teriyaki, Barbeque or Buffalo sauce with a side of Blue Cheese or Ranch.

Angela Fries \$7.95

Our scratch made hand-cut beer battered home fries tossed with chopped garlic, Parmesan cheese, fresh rosemary & other heavenly spices.

Al'Dentes

Cajun Chicken Pasta \$11.95

Tender pieces of Amish raised organic chicken breast sautéed with garlic and a fresh array of julienne vegetables. Smothered with our creamy Cajun sauce and tossed with linguini pasta. Completed with a topping of shredded Asiago and Parmesan cheese and fresh cilantro.

Baked Cheesy Penne \$8.95

An array of fresh vegetables smothered in our creamy pink sauce and tossed with penne noodles. Topped with mixed cheeses and fresh chopped parsley. Baked to a perfect finish.

Chicken Artichoke Penne Pasta \$10.95

A delicious full flavored but light pasta. We start with chicken breast, artichoke hearts, red onion, tomato and sweet basil sautéed in olive oil with a splash of red wine. Then toss it with penne noodles and top with Asiago cheese and fresh chopped basil.

Pasta Alfredo \$9.95

Our rich garlic cream sauce tossed with Fettuccine noodles and Parmesan cheese. Topped with grated Asiago cheese and fresh chopped parsley.

Chicken Tetrazzini \$10.95

Tender chicken and julienne vegetables sautéed with penne pasta then smothered in our rich cream sauce. Topped with an herbed breadcrumb and baked through.

Chicken Parmesan \$11.95

A sautéed chicken breast smothered in Parmesan, Asiago and Mozzarella cheeses sitting atop a bed of linguini noodles swimming in our scratch made marinara sauce.

Entrees

Authentic Enchiladas \$11.95

Three flour tortillas filled with your choice of pork, chicken or cheese topped with our scratch-made enchilada sauce. Served with Spanish rice and refried beans.

Shrimp Enchiladas \$13.95

We combine shrimp, cream, mixed cheeses and wrap them up in three soft flour tortillas and top with our scratch-made enchilada sauce. Served with Spanish rice and refried beans.

Walleye Platter \$18.95

This MN favorite is served over a bed of lemon butter sauce with a side of sautéed veggies & white rice. Pan fried or broiled.

Spicy Szechuan Stir Fry \$13.95

Fresh crisp veggies, peanuts, water chestnuts, pea pods & green onions sautéed with your choice of chicken or beef. Tossed with our sweet and spicy Teriyaki sauce and served on a bed of rice and Chinese cabbage surrounded by chow mein noodles.

Chimichanga \$11.95

Hand rolled chimis come stuffed with chicken, red & green bell peppers, red onions, refried black beans and mixed cheeses with chimi sauce. Served with refried beans & Spanish rice.

Fresh Salmon Filet \$14.95

A beautiful fresh plump salmon filet: grilled, blackened or poached. Served with sautéed veggies and white rice.

NY Strip Steak \$16.95

Grilled to order, served sliced and fanned out with sautéed veggies and potato of your choice.

Jerk Shrimp Dinner \$14.95

Generous portion of plump sweet Tiger shrimp sautéed with Jerk spices, served on a bed of red beans, our "dirty" rice and sautéed vegetables.

Bottled Beverages

Aquafina Water, Mug Root Beer, Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Mountain Dew, Diet Mountain Dew.

Weekend Breakfast Menu

Served every Saturday & Sunday,
9:00am-2:00pm

Harry's Cafe

20790 Keokuk Ave, Lakeville MN 55044



Enjoy only the
freshest ingredients
from our scratch
made kitchen.

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- Full Bar • Happy Hour Specials •
- Outdoor Patio • Wi-Fi hot spot •
- Entire Menu Available To Go •

Sweets & Treats

Gourmet Ice Cream \$3.95

Made here in our kitchen from fresh ingredients our rich custard based ice cream will spoil you for all others. Try sweet vanilla, deep dark chocolate or ask about the flavor of the month.

Old Fashioned Milk Shake \$5.95

Made with our scratch-made ice cream and topped with whipped cream. Vanilla, Chocolate or flavor of the month.

Old Fashioned Apple Crisp \$5.95

Crisp juicy apples are sliced and tossed in sweet & savory spices, covered with a sweet crumbly topping and baked to perfection. A la mode \$1.00

Chocolate Lava Cake \$5.95

Our scratch-made individual chocolate bundt cake served warm on a bed of ice cream overflowing with hot fudge.

Individual Cheesecake \$5.95

Your personal cheesecake is baked just for you with an oreo cookie crumb crust, topped with a drizzling of chocolate & raspberry hazelnut sauce.

Cookie Bowl Sundae \$5.95

A chocolate chip cookie bowl filled with our homemade vanilla ice cream and topped with hot fudge & whipped cream.