

# APPETIZERS

## CHICKEN

### JUNCTION WINGS GF

Eight smoked drummies served with choice of sauce 13

### BONELESS WINGS

Twelve hand-cut, house-marinated boneless wings tossed in your choice of sauce 15

### CHICKEN WINGS GF

Smoked chicken tossed in your choice of sauce 17

### SAUCE CHOICES:

Bacon Bourbon | Buffalo | Chipotle BBQ | Dry Rub | Sweet Thai Chili | Sweet and Spicy

### BEEF BITES\*

Tender beef bites, BBQ sauce, craft beer batter onions, horseradish cream sauce 14

### PRETZEL STICKS

Served with homemade cheese sauce 10

### CHEESE CURDS

White cheddar curds from Ellsworth, WI, hand-battered in Summit EPA beer batter, served with homemade berry ketchup 12

### CHICKEN SATAY

All white meat chicken tenderloins, marinated in curried yogurt, topped with sriracha and cilantro, served with baby romaine lettuce cups, Thai peanut sauce, and cucumber 13

### NACHOS GF

Homemade corn tortilla chips topped with seasoned ground beef or hickory smoked chicken, homemade cheese sauce, refritos, shredded romaine, pico de gallo, black bean and corn salsa, chipotle purée, and Mexican crema 15

### BRUSCHETTA

French bread topped with parmesan and our homemade basil marinated tomatoes 11

### QUESADILLA

Giant flour tortilla stuffed with cheddar and mozzarella cheese, Anaheim chili peppers and onions, and hickory smoked shredded chicken or applewood smoked pulled pork 13  
*Sub Chipotle Marinated Flank Steak +3*

### ARTICHOKE DIP

Marinated artichokes mixed with red onions, roasted red peppers, spinach, cream cheese, mozzarella, cheddar, and topped with golden brown parmesan cheese, served with homemade garlic flatbread 14

### GRASS FED SLIDERS

Three 2oz grass-fed beef patties topped with smoked gouda, griddled onions, homemade pickle chips, and malt ketchup 13

### FISH OR SHRIMP TACOS GF

Three corn tortillas filled with your choice of marinated Pacific cod or shrimp, jalapeño lime slaw, salsa verde, pickled red onion, and cilantro 14

### ONION RINGS

Thick cut beer battered onion rings, served with woodsmoke sauce 11

## SOUPS

### SOUP OF THE DAY

Rotating specialties 7 | 9

### CHICKEN WILD RICE

Hickory smoked shredded chicken in cream and chicken broth, carrots, celery, mushrooms, and Minnesota wild rice 6 | 7

## NIGHTLY SPECIALS

### MONDAY HANDHELDS

### TACO TUESDAY

### WEDNESDAY STEAK NIGHT

With special sides



## FLATBREADS

### BBQ PORK FLATBREAD

Hand-tossed crust, smoked pork, BBQ sauce, pickled red onion, cilantro and mozzarella 15

### PEPPERONI OR

### SAUSAGE FLATBREAD

Hand-tossed crust, homemade marinara, pepperoni or Italian sausage, and mozzarella 15

### SUPREME FLATBREAD

Hand-tossed crust, homemade marinara, mozzarella, pepperoni, Italian sausage, mushrooms, red onions, green olives, and green peppers 17

### VEGGIE FLATBREAD

Hand-tossed crust, homemade marinara, mozzarella, green olives, red onions, mushrooms, and green peppers 15

### MARGHERITA FLATBREAD

Hand-tossed crust, mozzarella cheese and basil-marinated tomatoes 14

### CHICKEN ALFREDO FLATBREAD

Hand-tossed crust, grilled chicken, Alfredo sauce, mozzarella cheese, crushed red pepper and parsley flakes 15

### HAWAIIAN FLATBREAD

Hand-tossed crust, marinara sauce, mozzarella cheese, pineapple, ham and jalapeño 14

## HANDHELDS

*All handhelds come with a choice of fries, Donna's potato salad, baked beans, chips, or coleslaw. Upgrade to onion rings, cheese curds, or tater tots +2*

### BBQ PORK

Applewood smoked pulled pork, topped with Memphis molasses BBQ, Carolina mustard BBQ, coleslaw, and served on a brioche bun 13

### PHILLY

### CHEESESTEAK

Pecan wood smoked top sirloin, shaved thin and cooked with peppers, onions, and mushrooms, topped with homemade cheese sauce, and served on a potato roll 17

### TIPSY TEXAN

Pecan wood smoked beef brisket and hickory smoked andouille sausage, topped with homemade Yucatan BBQ sauce, house coleslaw, and homemade pickles, served on a brioche bun 16

### TURKEY

### BACON CLUB

Maple wood smoked turkey breast, shaved thin, topped with double smoked applewood bacon, Bushel Boy tomatoes, baby iceberg lettuce, and mayonnaise, served on whole grain bread 15

### CUBAN

Applewood smoked pulled pork and smoked ham, topped with Carolina mustard BBQ, swiss cheese, homemade pickles, and mayonnaise, served on a potato roll 15

### GYRO

Gyro meat, lettuce, tomato, onions, tzatziki sauce on pita bread served with fries 16

### CHICKEN SANDWICH

Grilled or breaded chicken breast, with lettuce, tomato, onions and house dill pickle mustard on a brioche bun 14  
*Make it Buffalo style +1*

### ITALIAN BEEF SANDWICH

Sliced beef on a hoagie roll with Giardiniera peppers. Served with a side of chips 17

### REUBEN OR RACHEL

Your choice of oak smoked pastrami or turkey, topped with swiss cheese, sauerkraut, and homemade 1,000 island dressing, served on caraway rye 15

## SALADS

### TACO SALAD

Shredded romaine, choice of seasoned ground beef or hickory smoked chicken, cheddar cheese, homemade tomato salsa, guacamole, and pico de gallo served in a taco shell 15

### ICEBERG WEDGE GF

Baby iceberg, homemade smoked bleu cheese dressing, double smoked applewood bacon, cherry tomatoes, chives, and red onions 12

### CHICKEN CAESAR

Chopped romaine, homemade Caesar dressing, shaved parmesan and homemade garlic croutons 14

*Sub Salmon +5 | Flank Steak +4 | Shrimp +4*

### ENSALADA FRESCA GF

Chopped artisan romaine, homemade avocado yogurt dressing, black bean and corn salsa, pico de gallo, queso fresco, and a chipotle-lime marinated flank steak grilled to order 18  
*Sub Grilled Chicken +3 | Shrimp +4*

### CHOP SALAD

Blend of arcadian mix green and romaine lettuce, honey lime dressing, grilled chicken, Granny Smith apple, craisin, pecan, cucumber, bleu cheese crumble 16

### THE COTTAGE GROVE COBB SALAD GF

Chopped artisan romaine, homemade ranch dressing, chopped ham, hard-boiled egg, shredded cheddar cheese, double smoked applewood bacon, hickory smoked chicken, cherry tomatoes, and red onions 15  
*Sub Grilled Chicken Breast +3*

### MIXED GREEN SALAD

Arcadian mixed greens, white balsamic dressing with craisins, toasted almonds, and bacon, parmesan cheese and a grilled chicken breast 16

## SMOKEHOUSE

### CHERRYWOOD SMOKED RIBS

Half rack smoked in house, 3 homemade BBQ sauces, homemade pickles, and a homemade jalapeño corn muffin 29

### APPLEWOOD SMOKED

#### PULLED PORK

Smoked in house and piled high, served with 3 homemade BBQ sauces, homemade pickles, and a homemade jalapeño corn muffin 19

## ENTRÉES

All of our entrées are served with a choice of two sides. +1 for premium sides.

Add: Compound Butter or Balsamic Onions +1 each, Black & Bleu +2 each

### RIBEYE DINNER\*

14oz hand-cut ribeye steak grilled to your specifications 31

### TERIYAKI SALMON\*

Seared salmon drizzled with Teriyaki sauce 25

### CHICKEN BREAST DINNER

Two grilled 7oz chicken breasts, topped with your choice of brandied mushrooms and onions, or balsamic bruschetta tomatoes 21

### BASEBALL STEAK\*

Hand-cut 10oz top sirloin steak cut tall and grilled to your specifications 23

### WALLEYE DINNER

Buttermilk marinated Canadian walleye breaded with parmesan and breadcrumbs, fried to golden-brown perfection 25

## SIGNATURES

### NORTHWOODS FETTUCCINE

Fettuccine pasta, brandied mushrooms and onions, homemade alfredo sauce, double smoked applewood bacon, sweet peas, and parmesan, served with garlic bread 17

*Add Chicken +3 / Shrimp +4*

### FISH N CHIPS

Summit EPA beer house battered Pacific Cod, served with French fries, homemade tartar sauce, homemade coleslaw 18

### CHICKEN POT PIE

Roasted chicken in homemade chicken stock and cream gravy, with sweet peas, carrots, potatoes, and sweet corn, topped with a puff pastry crust 15

### CRACKY MAC

Spiral pasta, hickory smoked andouille sausage, double smoked applewood bacon, homemade cheese sauce, and shredded cheddar cheese, served with garlic bread 18

## BURGERS

All handhelds come with a choice of fries, Donna's potato salad, baked beans, chips, or coleslaw. Upgrade to onion rings, cheese curds, or tater tots +2

### MUSHROOM & SWISS BURGER\*

8oz steak burger patty, roasted mushrooms, swiss cheese, baby iceberg lettuce, tomatoes, red onion, and mayonnaise 16

### SMOKEHOUSE BURGER\*

8oz steak burger patty, J70 BBQ sauce, pepper jack cheese, double smoked applewood bacon, and coleslaw 15

### SALMON BURGER\*

6oz homemade wild Alaskan salmon patty, homemade pickles, pickled red onions, Hungarian aioli, and arugula pesto 15

### SOUTHWEST CHICKEN PASTA

Spiral pasta, double-smoked applewood bacon, black bean and corn salsa, tomatoes, and a homemade chipotle cream sauce, topped with a grilled chicken breast 20

### JAMBALAYA

Andouille sausage, hickory smoked chicken, double-smoked applewood bacon, and smoked ham, slow-simmered in a rich tomato and pepper sauce for hours, served over seasoned rice 22

*Add Shrimp +4*

### ANCHO LIME SHRIMP BOWL

Cilantro rice, roasted corn, green and red pepper, pickled red onion, avocado, ancho rubbed lime shrimp, and queso blanco. With choice of orange Teriyaki sauce or Soy Sesame sauce 18

*Add Salmon +7*

## SIDES 5

### FRENCH FRIES

### TATER TOTS

### COLESLAW GF

### DONNA'S POTATO SALAD GF

### BAKED BEANS

### MASHED POTATOES & GRAVY

### SWEET POTATO FRIES GF

## PREMIUM SIDES 6

### GREEN BEANS

### AMANDINE GF

### GRILLED

### ASPARAGUS

### WILD RICE

### PILAF GF

### MAC N CHEESE

### ONION RINGS

### CHEESE CURDS

### SEASONAL

### FRUIT GF

### GARDEN SALAD GF

(no croutons)

### CAESAR SALAD GF

(no croutons)

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## HOURS

### Open Daily

11:00 AM – Midnight Kitchen Closes at 10pm

### Early Bird Specials

11:00 AM – 3:00 PM

### Happy Hour

7 Days A Week

3:00 PM – 6:00 PM

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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**GF** denotes Gluten Friendly Option. We are a scratch kitchen and work with a large number of ingredients containing gluten. We cannot guarantee that your food will not come into contact with these ingredients. If you have a wheat or gluten allergy, there is a possibility that you will experience an allergic reaction even if your food doesn't have any wheat or gluten in its ingredients.