



Food ~ Cocktails ~ Air Conditioning

IT'S 5:02 SOMEWHERE... EAT. DRINK. RELAX.

SOUPS

creamy tomato wild rice gorgonzola \$4
yesterday's inspiration \$4

ENHANCEMENTS

shrimp skewer \$9
onion tanglers \$5
wilted spinach \$3
vegetable \$2
chips and salsa \$6
loaded mashed \$4
loaded potato \$5

FROM THE MIXOLOGIST DRINK HANDCRAFTED COCKTAILS

"CHLARE"

effen black cherry vodka, raspberry
liqueur, seven, pineapple, orange

502 Bloody Mary

referent horseradish infused
vodka, rib rub, salami, olives

Pomtini

pama, stoli vanilla vodka,
cherry, sweet and sour, lime

H.F.D.

kahlua, baileys, windsor,
hot chocolate, whipped cream

Frostbite

stoli vanilla, white crème de cacao,
blue curacao, cream, cherry

DRINK DRAUGHT BEER

Miller Lite

Boulevard Pale Ale

Finnegan's Irish Ale

Fat Tire

Leinie's Honey

Beer of the Month

CLASSIC PRIME RIB

available after 4:00pm

THURSDAY, FRIDAY & SATURDAY

Black Angus Prime Rib

queen cut \$23, king cut \$25

want more Prime Rib?

add another oz for \$2

● SPA-STYLE OFFERING

SMALL PLATES

502 Sliders three mini burgers, bacon, cheddar, mushroom, onion, spinach \$10

Parmesan Spinach Dip chipolte flatbread points \$8

Northwoods Quesadilla roast duck, mushrooms, onion, gouda, chipotle sour cream \$10

Walleye Wild Rice Cakes napa cabbage slaw, wasabi aioli \$12

Pork Wild Wings bone in, choice of bbq, buffalo, sesame \$11

Flatbread Pizza

Greek roast chicken, pesto, onion, spinach, feta \$9

Margherita tomatoes, basil, mozzarella cheese, olive oil \$7

Meat Lover andouille sausage, hamburger, pepperoni, four cheese blend, marinara \$10

GREENS

● **Copper Door Shrimp Salad** shrimp, organic greens, cucumbers, celery, peppers, napa cabbage, candied almonds, sesame seeds, honey ginger dressing \$12

Olie's Chicken fried chicken, romaine, egg, artichokes, avocado, tomato, cheese, honey mustard \$9

Ahi Tuna seared rare, field greens, cilantro lime dressing \$13

Caesar romaine, croutons, shaved parmesan \$7
add chicken \$3

502 field greens, bell peppers, cucumber, croutons, balsamic vinaigrette \$6
add chicken \$4 add shrimp \$6

SANDWICH SHOPPE

Chicken Bruschetta grilled, tomatoes, provolone, pesto, mayo, chips \$9

Philly Steak Sandwich prime rib, mushrooms, onions, peppers, ciabatta, fries \$11

Walleye almond fried, lettuce, tomato, pickle, lemon dill aioli, foccacia, fries \$13

Smoked Turkey Focaccia cucumber, sprouts, tomato, provolone cheese, pesto mayo, house chips \$9

BLT bacon, lettuce, tomato, mayonnaise, wild rice bread, house chips \$8

Portabello Mushroom Melt peppers, onions, provolone, sage mayo, foccacia, chips \$8

Classic Burger cheddar, lettuce, tomato, pickle, toasted roll, fries \$9

The 502 Burger bacon, cheddar, mushroom, onion, spinach, ciabatta, fries \$10

PASTA BOWLS

Chicken Prosciutto Alfredo chicken, prosciutto, mushrooms, zucchini, tomatoes, garlic cream sauce \$18

Cajun Pasta bowtie, andouille sausage, chicken, shrimp, bell peppers, mushroom, onion, spinach, tomato, cajun cream \$19

BIG PLATES ALL BIG PLATES ARE SERVED WITH SOUP OR HOUSE SALAD

● **Snapper** pan seared, orange mustard sauce, wild rice, vegetable \$21

Ahi Tuna seared rare, ginger soy glaze, wild rice, vegetable \$21

Salmon 8oz, wild mushroom risotto, wilted spinach \$19

Walleye almond fried, wild rice, vegetable \$23

Chicken pan seared, garlic, spinach cream, loaded mashed, roasted tomato \$18

502 Ribs bourbon bbq, loaded mashed, vegetable, half rack \$18 full rack \$25

Pork Chop cranberry corn bread stuffing, apple cider glaze, loaded mashed, vegetables \$22

New York Strip 12oz grilled, sautéed onions, mushrooms, loaded potato, vegetable \$26

Filet Mignon 8oz grilled, pepper-garlic butter, loaded mashed, vegetables \$28

WE DO ACCEPT LIMITED ADVANCE RESERVATIONS FOR GROUPS OF 12 OR MORE.

FOR GROUPS OF 12 OR MORE A 18% GRATUITY WILL BE ADDED.

WE PRESENT ONE CHECK FOR GROUPS OF 12 OR MORE.



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Welcome to 502 Cleveland Boulevard. Our goal is to be Minnesota's most enjoyable lakeside dining establishment! As you overlook Leech Lake's Walker Bay, indulge in our Northwood's specialties, timeless American dishes and "Big City" cuisine.

From our opening in June of 2008, we have delighted your taste buds for breakfast, lunch and dinner. Our culinary team is committed to ensuring you, our guest an enjoyable experience. Fresh baked bread, soups from scratch, and specialty desserts made in-house are all trademarks of our commitment to your dining pleasure.

Of course, with all this great food you will most certainly need something to drink. Our mixologists will dazzle you with a full line up of handcrafted specialty elixirs and maybe even make you laugh...out loud! Oh, and make sure you join us for Happy Hour Monday through Friday from 5:02-6:02.

We are glad you're here. Please sit back, relax and let us take care of you!

Jamie C. Tatge, General Manager

CHASEONTHELAKE