



THOMPSON'S  
RESORT

## Breakfast

Available daily until 10:45 AM

### Buttermilk Pancakes — \$17

Light, fluffy buttermilk pancakes cooked to a golden finish and served with a warm, house-made blueberry compote. Soft, comforting, and just the right touch of sweetness to start your morning.

### Spam & Egg Sandwich — \$16

A savory breakfast favorite featuring seared spam, a perfectly fried egg, and melted American cheese on a toasted sweet bun. Finished with a kick of sriracha aioli and served with crispy hashbrowns for a satisfying balance of bold and comforting flavors.

### Classic Eggs Benedict — \$24

Two perfectly poached eggs layered over smoked ham on a toasted English muffin, topped with rich, velvety hollandaise sauce. Served with golden hashbrowns for a timeless brunch classic.

### Steel-Cut Oatmeal — \$10

Warm, hearty steel-cut oats served with brown sugar, milk, and a selection of fresh seasonal berries. A wholesome, nourishing way to ease into your day.

### Missinipe Classic Breakfast — \$18

A traditional breakfast done right—two eggs cooked your way, paired with your choice of crispy bacon, savory sausage, or ham. Served with toast and golden hashbrowns for a well-rounded, satisfying plate.

### The Hangover — \$22

A hearty, all-in breakfast built to satisfy—three eggs any style, crispy bacon, savory sausage, two fluffy buttermilk pancakes, toast, and hashbrowns. Big, bold, and guaranteed to fuel your day.

### Build Your Own Omelet — \$18

A three-egg omelet customized to your taste with your choice of four fillings, including onion, mushrooms, peppers, bacon, sausage, ham, or cheese. Served with toast and hashbrowns for a personalized breakfast classic.

## Sides

Simple additions to round out your meal, from farm-fresh eggs and crispy bacon to golden hashbrowns and buttered toast. Light options like yogurt and seasonal fruit offer a refreshing balance to any plate.

### Sides Eggs (2) — \$4

Bacon (2) — \$5

Sausage (2) — \$5

Ham (2) — \$5

Hashbrowns — \$4

Yogurt — \$5

Toast (2) — \$5

Seasonal Fruit - \$7

## Starters

*Available daily from 11:00 AM to close*

### House-Cut Fries — \$9

Fresh-cut fries, perfectly seasoned and fried until crisp and golden. A simple, satisfying classic.

### Classic Poutine — \$15

A Canadian favorite featuring crispy fries topped with cheese curds and smothered in rich, savory beef gravy.

### Pork Dry Ribs — \$20

In-house prepared, bone-in pork dry ribs seasoned with Italian spices tossed in Franks hot sauce and cooked until tender with a flavorful, garnished with chopped red onions, tomatoes and fresh parsley, served with a side of ranch or honey mustard.

### Chicken Wings — \$20

Crispy fried wings tossed in your choice of bold sauces or seasonings, from classic buffalo and honey garlic to zesty lemon pepper or sweet chili Thai.

### Chicken Tenders & Fries — \$20

Golden, crispy chicken tenders served with fries and your choice of dipping sauce—perfectly crunchy and crowd-pleasing.

### Onion Rings — \$14

Thick-cut onion rings coated in a crispy batter and served with garlic aioli or sriracha aioli for dipping.

### Share Platter — \$60

A generous sampler of fries, pork dry ribs, chicken wings, and chicken tenders, served with a variety of dipping sauces—perfect for sharing.

## Soups

*Available daily from 11:00 AM to close*

### Walleye Chowder — \$14

A creamy, comforting chowder loaded with tender walleye, smoky bacon, potatoes, and fresh dill. Served with warm focaccia for dipping.

### Soup of the Day — \$8

Ask your server about today's freshly prepared selection.

## Salads

*Available daily from 11:00 AM to close*

### Caesar Salad — \$16

Crisp romaine hearts tossed in house-made Caesar dressing with herb croutons and shaved parmesan. Served with focaccia. **Add chicken \$8**

### Missinipe House Salad — \$20

A fresh mix of seasonal greens with peppers, radish, carrots, and toasted pumpkin seeds. Served with your choice of Greek, Italian, or ranch dressing.

### Chef's Salad — \$22

A hearty salad featuring mixed greens topped with roasted turkey, ham, hard-boiled egg, cheddar cheese, tomato, and cucumber. Add grilled chicken or salmon for extra protein.

## Asian-Inspired

Available daily from 11:00 AM to close

### Vietnamese Noodle Bowl — \$23

A vibrant bowl of vermicelli noodles topped with your choice of lemongrass-marinated pork, beef or chicken, paired with crispy pork spring rolls, bean sprouts, lettuce, cucumbers and carrots and a light sweet, flavorful sauce.

### Vietnamese Rice Bowl — \$21

Fragrant jasmine rice topped with your choice of lemongrass pork, beef or chicken, served with fresh, bean sprouts, lettuce, cucumbers and carrots and a light sweet, flavorful sauce for a balanced and satisfying dish.

### Beef Pho — \$20

A deeply aromatic broth infused with ginger and star anise, filled with rice noodles, thinly sliced beef, cilantro, bean sprouts, lime and basil. Served with hoisin sauce for added richness.

### Korean Fried Chicken — \$22

Crispy, golden fried chicken served with your choice of flavorful sauces like teriyaki, garlic, or sriracha aioli, alongside a side of fries.

### Stir-Fry Selection — \$22

Your choice of tender beef, chicken, or fresh seasonal vegetables, wok-fried with crisp vegetables in a savory house sauce. A flavorful, satisfying classic with a modern twist.

## Handhelds

Available daily from 11:00 AM to close

Served with your choice of soup, salad, or fries

Upgrade to poutine or onion rings — \$5

### Chicken Caesar Wrap — \$23

Crispy chicken, romaine, bacon, parmesan, and Caesar dressing in a soft tortilla.

### Crispy Chicken Bacon Ranch Wrap — \$23

Golden, crispy chicken paired with smoky, savory bacon, layered over a fresh mix of crisp lettuce and garden greens. Melted mozzarella adds a creamy richness, all brought together with a cool, tangy ranch dressing. Wrapped snugly in a soft, warm tortilla, this hearty wrap delivers the perfect balance of crunch, freshness, and bold flavor in every bite.

### Vegetable Wrap — \$17

A vibrant, fresh medley of crisp mixed greens and seasonal vegetables, offering a satisfying crunch in every bite. Crumbled feta cheese adds a creamy, tangy contrast, while a zesty Greek dressing ties everything together with bright. Wrapped in a soft, warm tortilla.

### Tokyo Smash Sunrise Burger — \$26

Two juicy smash patties with crispy fried onions, tangy pickles, toasted seaweed, toasted sesame seeds, spicy sriracha aioli, and a perfectly fried egg on a toasted bun. A bold Tokyo-inspired bite packed with crunch, heat, and umami.

### **Texas jalapeño Smash Burger — \$26**

Two juicy smash patties layered with crispy fried onions, smoky BBQ sauce, and spicy jalapeños, then topped with creamy coleslaw on a toasted bun. A bold Texas-style burger with the perfect balance of heat, crunch, and smoky flavor.

### **Missinipe Loaded Burger — \$26**

Take your burger experience up a notch with this hearty favorite. A flame-grilled beef patty layered with smoky bacon, sautéed mushrooms, fresh green leaf lettuce, tomato, red onion, and pickles, all finished with melted cheddar cheese on a soft brioche bun. Bold, indulgent, and packed with flavor.

### **Missinipe Beef Dip — \$26**

Tender, slow-roasted beef piled high on a toasted hoagie bun, served with a side of rich, savory au jus for dipping. Each bite is juicy, flavorful, and comforting—a timeless classic done right. Customize it your way with sautéed peppers, mushrooms, or melted cheese for an extra \$4.

### **Chicken Clubhouse — \$24**

A perfectly grilled chicken breast paired with crispy bacon and melted cheddar cheese, stacked with fresh lettuce and tomato on your choice of white or whole wheat bread. Finished with a drizzle of sweet and tangy honey mustard aioli, this sandwich is a delicious blend of smoky, savory, and subtly sweet flavors.

## **Pizzas**

*Available daily from 11:00 AM to close*

### **15” Specialty Pizzas**

*Available daily from 11:00 AM to close*

*Last orders accepted 30 minutes before closing*

#### **Loaded Pizza — \$35**

A fully loaded favorite piled high with pepperoni, salami, and ham, layered with fresh peppers, onions, mushrooms, and sweet pineapple, all topped with melted mozzarella on our house tomato sauce.

#### **Vegetarian Pizza — \$27**

A colorful medley of fresh peppers, onions, mushrooms, and pineapple, finished with a generous layer of mozzarella over our signature tomato base.

#### **Classic Cheese Pizza — \$25**

Simple and satisfying, featuring a rich tomato sauce topped with a blend of cheddar and mozzarella, baked to golden perfection.

#### **All Meat Pizza — \$35**

A hearty combination of pepperoni, salami, and ham, loaded with mozzarella cheese for a bold, savory bite in every slice.

#### **Pepperoni Pizza — \$30**

A timeless classic topped with premium pepperoni and melted mozzarella over our flavorful tomato sauce.

## Kids Menu (12 & Under)

Available daily from 11:00 AM to close

### Chicken Fingers — \$12

Crispy, golden chicken fingers served with your choice of fries, soup, or fresh salad, plus a side of dipping sauce for extra flavor.

### Grilled Cheese — \$10

Melted cheddar cheese on thick Texas toast, grilled until perfectly golden and gooey. Served with your choice of side.

### Cheeseburger — \$12

A juicy beef patty topped with cheddar cheese on a soft bun, served with your choice of fries, soup, or salad.

## Main Courses

Available from 4 PM to close

Last orders taken 30 minutes before closing. Can be served with your choice of garlic mashed potatoes, fries, salad, or soup.

### Chicken Caprese — \$28

A tender, grilled chicken breast topped with creamy mozzarella cheese, juicy cherry tomatoes, and fragrant fresh basil, all finished with a drizzle of sweet balsamic glaze. Served alongside honey-garlic carrots and tender broccolini, smooth garlic mashed potatoes, and warm garlic focaccia for a well-rounded, comforting plate.

### 7oz Sirloin Steak — \$35

A perfectly grilled 7oz Sirloin Steak, seasoned and seared to lock in bold, natural flavor, then finished with a vibrant house-made chimichurri. Paired with creamy garlic mashed potatoes and honey-glazed tri-colour carrots for a satisfying balance of richness and freshness.

### Steak au Poivre — \$37

A classic favorite featuring a 7oz Sirloin Steak crusted in cracked peppercorns and seared to perfection, then topped with a luxurious, velvety peppercorn cream sauce. Served with honey-garlic carrots and tender broccolini, garlic mashed potatoes, and locally sourced chanterelle mushrooms for an elevated dining experience.

### Panko-Crusted Salmon — \$27

A flaky salmon fillet coated in a light, crispy panko crust, paired with a delicate herb velouté that adds a smooth, savory finish. Served with garlic mashed potatoes, tender asparagus, and honey-glazed carrots for a balanced and flavorful dish.

### Locally Sourced Walleye Fish Fry (2 pieces) — \$30

Fresh, locally sourced walleye lightly breaded and fried until golden and crisp on the outside while remaining tender and flaky inside. Paired with honey-glazed carrots, tender broccolini, and house-made tartar sauce, and your choice of side for a true regional favorite.

**Mushroom Ravioli — \$26**

Tender ravioli filled with wild mushrooms, tossed in a rich garlic–Parmesan Alfredo sauce and finished with fresh parsley and shaved Parmesan. Served with warm focaccia bread.

**Walleye Puttanesca — \$27**

A bold and savory pasta dish featuring spaghetti tossed with tender walleye, ripe tomatoes, briny olives, capers, and garlic. Full of vibrant Mediterranean flavors and served with warm focaccia on the side. Served with warm focaccia bread.

*Pair any main course with a glass of wine for just \$10 to complete your dining experience.*

## Drink Menu

### Hot Drinks — \$3

Coffee

Higgins & Burke's Teas

*(Earl grey, Chamomile, English breakfast,  
Peppermint, Treetop lemon, Green tea)*

Hot chocolate

### Beverages/ Sodas — \$4

Apple juice, Orange juice

Coke, Pepsi, Pepsi diet, Dr Pepper

Sprite, Root beer, Orange crush,

Ginger Ale, Iced Tea

Water Bottle

### Lagers/ Canned Beers — \$9

Molson Canadian

Pilsner

Budlight

Budweiser

Coors light

Kokanee

Corona

Michelob

Original 16

Alexander Keith

### Coolers

Mike's Hard Lemonade — \$9

Twisted tea — \$9

Motts Cesar Original — \$10

Palm Bay — \$10

### Non-Alcoholic Beer — \$7

Guinness

Coors Edge

Budweiser

### Wines

**Glass — \$12 (5OZ) BTL — \$35**

Copper Moon Red

*Canada Cabernet Sauvignon*

Copper Moon White

*Canada Pinot Gris*

Copper Moon Rose

*Canada*

### Bottled

Jackson Triggs — \$35

*Canada Merlot*

Yellowtail — \$40

*2024 Australia Chardonnay*

