



## Ragnar's Lunch

### SOUP AND APPETIZERS

*Velkommen til bords (Welcome to the table)*



#### 'FISKESUPPE'

*A creamy seafood chowder made in the traditional Norwegian style*

*Bowl 9.00 Cup 6.00*

#### 'DAGENS SUPPE'

*Homemade Soup of the Day*

*Bowl 8.50 Cup 5.00*



#### GOLDEN ONION SOUP

*Topped with a crouton, Gruyère and  
Parmesan cheese baked golden brown in  
a hearty crock 9.00*

#### GRAVLAX WITH MUSTARD-DILL SAUCE

*Dill-cured salmon served with mustard-dill  
sauce and garnished with red onions,  
capers and Carr's crackers 11.50*

#### ICED SHRIMP MARTINI

*Scandinavian shrimp salad with fresh lemon  
and served with flat bread crackers  
11.50*

#### BAKED BRIE with LINGONBERRY

*Pastry wrapped brie garnished with fresh fruit,  
crackers and Lingonberry jam 12.50*

#### SMOKED SALMON LEFSE

*Norwegian-style quesadilla layered with smoked  
salmon, Jarlsberg cheese and scallions,  
garnished with tomato-caper salsa  
and dill sour cream 11.50*

### SALADS

*Our dressing selections are Blue Cheese,  
Balsamic Vinaigrette, Ranch, and Chef's daily house made selection*

#### RAGNAR'S HOUSE SALAD

*Mixed seasonal greens wit, artichoke hearts,  
cucumbers, sun dried blueberries and grape tomatoes 9.00*

**Entrée size 12.00**

**add chicken or today's catch 5.00**

#### NORWEGIAN SALAD

*Mixed greens with Washington smoked trout, prosciutto, hard-boiled egg,  
asparagus, tomatoes, Jarlsberg cheese and toasted almonds 16.50*

#### CHAMPAGNE CAESAR SALAD

*Crisp romaine lettuce tossed in our own Champagne vinegar Caesar dressing  
with shaved Parmesan Reggiano cheese and croutons 13.00*

*-Garnished with Anchovies -*

**With mesquite chicken or today's catch 18.00**

*For parties of 6 or more a 20% gratuity may be added to your bill*

*Please use moderation when consuming alcohol*

*If you need assistance in returning to the Silver Bullet, please notify the hostess or Maitre d'*



*Ragnar's signature dishes or suggested items*

## SMØRREBRØDS

*All smørrebrøds (sandwiches) are served with  
sweet potato fries, Scandinavian slaw and a pickle spear*



### **RAGNAR'S REUBEN**

*Lean corned beef with house made Austrian Blaukraut, rémoulade  
and melted Jarlsberg on dark Norwegian rye bread 14.00*

### **"FJORD" FISH FILET**

*Freshly prepared catch of the day sandwich  
Selection changes daily,  
inquire with your server. Market price*

### **KOBE "KOTTRATTER" BURGER**

*(Kobe beef is world renowned as the finest quality)  
topped with melted cheddar and  
smothered in mushrooms and onions  
18.00*

### **CHICKEN "DENMARK"**

*Charbroiled chicken breast with melted dill Havarti,  
lettuce, tomato, onion and topped with a  
honey mustard Aioli  
15.00*

### **THE "VALKYRIE" (VEGETARIAN)**

*Roasted Portobello mushroom and seasonal veggies  
with arugula drizzled with balsamic glaze  
served on a Brioche Bun  
14.00*

### **THE "VIKING" CLUB**

*Thinly sliced turkey and ham with Jarlsberg cheese.  
accompanied by lettuce, tomato, onion and a  
Lingonberry sauce  
14.00*

## ENTRÉES

### **BRAISED COLORADO LAMB**

*Lamb shank slow roasted in Cabernet served over  
parsley whipped Yukon Gold potatoes and a natural jus  
23.00*



### **WEINERSCHNITZEL**

*A lightly breaded veal cutlet, sautéed and garnished with capers,  
lemon, horseradish and demi-glace  
served with starch du jour and vegetables 23.00*

### **SWEDISH MEATBALLS**

*Traditional Swedish Frikadiller (meatballs) house made with ground beef, pork and veal,  
garnished with dill crème fraîche and sundried cranberries over fresh pasta 22.00*

## **☘ DAILY CHEF SPECIALS ☘**

*The freshest culinary preparations  
your server will be glad to describe*

## DESSERTS

*Your server will present a tray of today's fresh selections*

### **Ragnar's Hours of Operation**

*Lunch 11:15-2:15 Daily*

*Sleigh Ride Dinner 6pm Fri-Sun*

*Please call 871-5150 for lunch or dinner reservations*