
STARTERS

CHICKEN WINGS 15/10 wings...25/20 wings

- Dry Rub, Buffalo, or Spicy BBQ Sauce
- Buttermilk Dill Ranch or Bleu Cheese Dressing

BREADED CALAMARI 14 • Marinara Sauce

CHEESE CURDS 13 • House Made Beer Mustard Sauce

HOUSE MADE BBQ CHIPS 5 • Served with Maple Sour Cream Sauce

DUCK AND BACON WONTONS 12 • Five Wontons, Sweet Chili Sauce

ARTICHOKE & SPINACH DIP 14 • Artichoke Hearts, Fresh Bell Peppers, Baby Spinach, Kale, Parmesan, Cheddar, Toasted Baguette Points, Gluten Free Crackers Available Upon Request for an Additional \$2

PARM FRITES 9 • Parmegiano Reggiano, Fresh Thyme, Rosemary, Summer Savory Herbs, Truffle Aioli

SALADS & SOUPS

DUCK & WILD RICE CHOWDER 5/cup...9/bowl • Duck, Wild Rice, Carrots, Celery, Onions and Cream

SOUP OF THE DAY 4/cup...7/bowl

HOUSE SALAD (VEG) 4/small...8/large • Artisan Lettuce, Fresh Seasonal Vegetables, Onions, Croutons

- Choice of Dressing: Buttermilk Dill Ranch, Bleu Cheese, Caesar, Lingonberry Vinaigrette, Cilantro Lime Vinaigrette, Oil & Vinegar

CAESAR SALAD 4/small...8/large • Romaine lettuce, croutons, Parmesan cheese, Caesar dressing

GRILLED TENDERLOIN SALAD 17.5 • Grilled Tenderloin, Mixed Greens, Fresh Grilled Corn, Black Beans, Pickled Onions, Shredded Carrots, Avocado, Roasted Root Vegetables, Tomatoes

FARRO AND TOFU SALAD (VEG) 16 • Mixed Greens, Marinated Tofu, Farro, Pickled Red Onions, Kimchi, Shredded Carrots, Cucumber, Roasted Red Peppers, Broccoli, Roasted Sweet Potatoes, Substitute Tofu for Chicken 19

ADD TO ANY SALAD OR ENTRÉE

- Grilled Chicken Breast 5, Four Sautéed Shrimp 11, Sautéed Mushrooms and Garlic 5, *Two Fried Eggs 4
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BURGERS & SANDWICHES

- All Sandwiches and Burgers Served with Choice of French Fries, Fresh Fruit, or Home-Made BBQ Chips

***HOUSE BURGER** 13 • Baby Greens, Tomato, Red Onion

- Additional Toppings: Cheese-1, Bacon-2, *Fried Egg-2, Grilled Onions-1

***KOBE TERIYAKI BURGER** 19 • Half Pound Certified Kobe Beef, Gruyere Cheese, Teriyaki Coleslaw

VEGETARIAN BURGER (VEG) 15 • Bell Peppers, Smoked Gouda, Avocado, Baby Greens

CHICKEN MOZZARELLA & AVOCADO SANDWICH 16 • Grilled Chicken Breast, Fresh Mozzarella, Avocado, Mixed Greens, Sun-Dried Tomato Aioli, Ciabatta Bun

WALLEYE SANDWICH 18 • Panko Breaded, Lettuce, Tomato, Malt Vinegar Tartar Sauce, Ciabatta Bun

PASTRAMI AND GRUYERE SANDWICH 15 • Pastrami, Gruyere Cheese, Marble Rye Bread, Russian Dressing Coleslaw

ENTRÉES

SHRIMP & LOBSTER PAPPARDELLE 35 • Egg Pappardelle, Maine Lobster, Sautéed Shrimp, Asparagus, with White Wine Sage Cream Sauce

- Wine: Rosé, Charles and Charles, Washington 9/34

CHILI LIME GARLIC SNAP PEAS (GF) 21 • Crispy Jasmine Rice, Spinach, Curry Apple Puree, Substitute Snap Peas for Shrimp 29

- Wine Recommendation : Sauvignon Blanc, Starborough, Marlborough, New Zealand, 9/34

ZUCCHINI & BUTTERNUT SQUASH PASTA (GF/VEG) 24 • Zucchini Spaghetti, Marinated Tofu, Lentils, Peppers, Onions, Garlic Chili Sauce, Mushrooms, Chunky Roma Tomato, Toasted Almonds, Substitute Tofu for Shrimp 32

- Wine: Sauvignon Blanc, Starborough, Marlborough, New Zealand 9/34

HONEY GARLIC SALMON (GF) 29 • Honey Garlic Glaze, Potato of the Day, Seasonal Vegetable

- Wine Recommendation : Red Blend, Dreaming Tree Crush, California, 10/38

PAN FRIED WALLEYE (GF) 29 • Chick Pea Breeding, Lemon Caper Sauce, Potato of the Day, Seasonal Vegetable

- Wine Recommendation : Chardonnay, Canyon Road, California, 8/29

***FILET MIGNON (GF)** 35 • 6 Ounce Filet, Red Wine Mushroom Sauce, Potato of the Day, Seasonal Vegetable

- Wine Recommendation : Merlot, The Crusher, California, 9/34

***FLAT IRON STEAK (GF)** 29 • 8 Ounce Steak, Red Wine Mushroom Sauce, Potato of the Day, Seasonal Vegetable

- Wine Recommendation : Cabernet Sauvignon, Rickshaw, California, 11 / 42

SPATCHCOCK HERB MARINATED HALF CHICKEN (GF) 23 • Potato of the Day, Seasonal Vegetable

- Wine Recommendation : Pinot Noir, Cloudline, Oregon, 12/45