
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

DUCK AND BACON WONTONS 12 •

Five Wontons, Sweet Chili Sauce

PARM FRITES 9 • Parmegiano Reggiano,

Fresh Thyme, Rosemary, Summer

Savory Herbs, Truffle Aioli

HOUSE MADE BBQ CHIPS 5 • Served

with Maple Sour Cream Sauce

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

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

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, Russian Dressing Coleslaw, Marble Rye Bread

ENTRÉES

CHICKEN AND ANDOUILLE SAUSAGE POT PIE 21 • Chicken, Andouille Sausage, Carrots, Peas, Celery, Onion, House Side Salad

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

SHRIMP & LOBSTER PAPPARDELLE 35 • Egg Pappardelle, Maine Lobster, Sautéed Shrimp,

Asparagus, Bell Pepper, Peas, Onion, White Wine Sage Cream Sauce

• Wine: Rosé, Charles and Charles, Washington 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 with 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 Breading, 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