



## — ■ STARTERS ■ —

### **SALMON CANAPES 15**

*Cold smoked faroe island salmon, boursin cheese mousse, avocado, capers, minced red onion, lingonberry vinaigrette, sesame rice crisps*

### **PARM FRITES 9**

*Parmegiano reggiano, fresh thyme, rosemary, savory herbs, truffle aioli*

### **BONE-IN WINGS 8...12 16...21**

*Bone-in wings with the sauce of your choice: bbq, buffalo or dry rub  
– Buttermilk dill ranch or bleu cheese dressing –*

### **DUCK AND BACON WONTONS 12**

*Five wontons, sweet chili sauce*

### **CHEESE CURDS 13**

*House made beer mustard sauce*

### **HOUSE MADE BBQ CHIPS (GF) 5**

*Maple sour cream*

### **EDAMAME HUMMUS (VEG) 14**

*Tahini, garlic, lemon, cumin, coriander, cilantro, olive oil. Served with cucumber, carrot sticks, warm buttermilk naan, habanero mango jam*

+Menu items may contain or come into contact with WHEAT, EGGS, and MILK.  
For more information, please speak with a manager.  
+18% gratuity will be added for parties of 7 or more.

## —■ SALADS & SOUPS ■—

### **DUCK & WILD RICE CHOWDER** cup...5 bowl...9

*Duck, wild rice, carrots, celery, onions and cream*

### **SOUP OF THE DAY** cup...4 bowl...7

### **HOUSE SALAD (VEG)** small...5 large...10

*Mixed greens, fresh seasonal vegetables, onions, croutons*

– Choice of housemade dressing: Buttermilk dill ranch, bleu cheese, caesar, lingonberry vinaigrette, maple dijon vinaigrette, oil & vinegar –

### **CAESAR SALAD** small...5 large...10

*Romaine lettuce, croutons, parmesan cheese, caesar dressing*

### **SPINACH AND BERRY SALAD (VEG/GF)** 17

*Baby spinach, strawberries, blueberries, raspberries, red onion, crumbled goat cheese, spicy candied pecans. Lingonberry vinaigrette*

### **ROASTED BRUSSEL SPROUT AND CAULIFLOWER SALAD (GF)** 17

*Mixed greens, roasted brussel sprouts, roasted cauliflower, shredded carrots, tri-colored quinoa, bacon, grape tomatoes, roasted red peppers, marinated and roasted garbanzo beans, pepitas. Maple dijon vinaigrette*

### **ADD TO ANY SALAD OR ENTRÉE**

– Grilled chicken breast...6, four sautéed shrimp...11, salmon filet...16, sautéed mushrooms and garlic...5, two fried eggs...4 –

***"Good food is the foundation of genuine happiness" - Auguste Escoffier***

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

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## — ■ BURGERS & SANDWICHES ■ —

- All sandwiches and burgers come with your choice of french fries, fresh fruit or house made bbq chips -
- Gluten free bun available...2.5 -

### **HOUSE BURGER 13**

*Baby greens, tomato, red onion*

- Additional toppings: Cheese...1, bacon...2, fried egg...2, grilled onions...1 -

### **VEGETARIAN BURGER (VEG) 16**

*Bell peppers, pepperjack, avocado, baby greens*

### **WALLEYE SANDWICH 18**

*Panko breading, baby greens, tomato, malt vinegar tartar sauce, hoagie roll*

### **GRILLED PASTRAMI SANDWICH 17**

*Slow roasted sliced pastrami, havarti cheese, russian dressing slaw, multigrain bread*

### **CAPRESE CHICKEN SANDWICH 15**

*Grilled chicken breast, mozzarella cheese, tomato, pesto, balsamic reduction drizzle, focaccia*

### **BLTT WRAP 15**

*Applewood smoked bacon, mixed greens, ripe tomato, smoked turkey breast, ranch spread, whole wheat tortilla*



***"People who love to eat are always the best people" - Julia Child***

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## — ■ ENTRÉES ■ —

– all entrées are served after 3pm –

### **SHRIMP & SCALLOP PAPPARDELLE 32**

*Egg pappardelle, sea scallops, sautéed shrimp, asparagus, bell pepper, peas, onion, white wine sage cream sauce*

– Charles and Charles Rose 9/34 –

***The following include your choice of wild rice, baked potato or the chef's mashed potato***

### **HONEY GARLIC SALMON (GF) 31**

*Honey garlic glaze, seasonal vegetable*

– Palisades Red Blend 9/34 –

### **PAN FRIED WALLEYE (GF) 29**

*Chickpea breading, cucumber caper relish, seasonal vegetable*

– Storypoint Chardonnay 10/38 –

### **DRY RUB & SMOKED BBQ PORK RIBS 25**

*Half rack smoked st. louis pork ribs, blueberry bbq sauce, cheddar biscuit, seasonal vegetable*

– Cline Zinfandel 9/34 –

### **FILET MIGNON (GF) 35**

*Six ounce filet, red wine mushroom sauce, seasonal vegetable*

– Katherine Goldschmidt Cabernet 14/51 –

### **CORNISH GAME HEN (GF) 29**

*Orange-apricot ponzu glaze. Dried apricots, garlic cloves, kalamata olive, stock, white wine*

– Cloudline Pinot Noir 12/45 –

– There will be a \$3 charge for split plates –

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