



— ■ STARTERS ■ —

SALMON CANAPES (GF) 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 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 –

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

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— ■ ■ BURGERS ■ ■ —

- 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 13

Baby greens, tomato, red onion, brioche bun

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

VEGETARIAN (VEG) 16

Sautéed bell peppers, onions, pepperjack, avocado, baby greens, brioche bun

BREAKERS 18

Bleu cheese crumbles, applewood smoked bacon, beer braised onions, balsamic drizzle, baby greens, tomato, brioche bun

CAJUN SURF AND TURF 20

Dry rub seasoned burger patty, andouille sausage, pepperjack, cajun popcorn shrimp, sautéed bell peppers, onions, sriracha remoulade, brioche bun

— ■ ■ SANDWICHES ■ ■ —

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, side of red onion marmalade

CAPRESE CHICKEN SANDWICH 15

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

BLTT WRAP 15

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

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— ■ ENTRÉES ■ —

- all entrées are served after 3pm -
- There will be a \$3 charge for split plates -

SHRIMP & SCALLOP PAPPARDELLE 32

Egg pappardelle, sea scallops, sautéed shrimp, asparagus, bell pepper, peas, onion, white wine sage cream sauce
- Bieler Pere & Fils Rose 9/34 -

STUFFED BELL PEPPER (VEG) 23

Roasted red bell pepper, tri-colored quinoa, marinated grilled tofu, oatmilk and cauliflower curry. Sambal chili side
- Chemistry Pinot Noir 9/34 -

***The following include your choice of wild rice, baked potato or the chef's mashed potato.
The following plates also feature a red pepper puree.***

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
- Cave De Lugny Chardonnay 1¼2 -

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, bleu cheese cream sauce, seasonal vegetable
- Katherine Goldschmidt Cabernet 14/51 -

TOP SIRLOIN (GF) 28

Eight ounce choice baseball cut, red wine mushroom sauce, seasonal vegetable
- Hess Shirttail Cabernet 13/49 -

CORNISH GAME HEN (GF) 29

Orange-apricot ponzu glaze. Dried apricots, garlic cloves, kalamata olive, stock, white wine, seasonal vegetable
- Cloudline Pinot Noir 12/45 -

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