



APPETIZERS

WHITE CHEDDAR CHEESE CURDS - 12
DILL PICKLE CHEESE CURDS - 12
SKIN ON FRIES - 11
HOUSE MADE SOUP – CUP - 9 BOWL - 11

CHICKEN STRIPS - 15
SIDE SALAD - 10
SWEET POTATO FRIES - 13 CORNED
BEEF REUBEN CRUNCH - 15

SMALL PLATES

SKEWERED SHRIMP - Four marinated Gulf Shrimp grilled with a Mediterranean spice blend, with butter - 15
CALAMARI - Buttermilk marinated, hand breaded with Calabrian chilis. Side of buttermilk ranch dressing. - 19
PORK BELLY - Crispy pork belly tossed in a whiskey teriyaki sauce and a side of coleslaw - 23**
DUCK BACON & SWEETCORN WONTONS - Decadent duck bacon, blended with sweet corn and cream cheese inside a wonton - 15 **

SPRING GREENS SALAD

DRESSINGS; LEMON THYME VINEGRETTE, RANCH,
FRENCH, ITALIAN, BLUE CHEESE, BLUE CHEESE CRUMBLES
HOUSE SALAD - 15
HOUSE SALAD WITH PROTEIN
GRASS FED NY STRIP – 33**
GRILLED CHICKEN - 19
PAN FRIED SALMON - 25

SANDWICHES

ALL SANDWICHES SERVED WITH SKIN ON FRIES, LETTUCE,
TOMATO & ONION. BURGER BEEF IS 100% GRASS FED.
WHITE OAK BURGER - 3rd pound 80/20 burger, shaved
Prime Rib, mushroom & onion Bordelaise sauce. Topped
with Provolone Cheese. Side of au jus. - 27**
80/20 BURGER - 3rd pound - 21 **
GRILLED CHICKEN – Served with pickles - 17**

PRIME RIB SANDWICH - 8 oz shaved prime rib on hoagie bun with au jus and Pepperoncinis - 25, Deluxe
served with sauteed mushrooms & onions and provolone cheese - 28**

DINNERS - ALL STEAKS ARE WET AGED A MINIMUM OF 21 DAYS

DINNERS COME WITH VEGETABLE OF THE DAY, SOUP OR SALAD, AND A SIDE OF YOUR CHOICE

16 OZ ANGUS BEEF RIBEYE – 51 **

12 OZ GRASS FED NEW YORK STRIP – 41 **

10 OZ ANGUS FILET MIGNON – 47 **

12 OZ GRASS FED HANGER STEAK – 43 **

PAN FRIED SALMON - Salmon filet pan fried and finished with white wine Dijon cream sauce and capers. - 35**

CANADIAN WALLEYE - Pan Fried or Deep Fried and served with house made Tartar Sauce - 37**

SKEWERED SHRIMP DINNER – Eight Marinated Gulf Shrimp grilled with a Mediterranean spice blend served
with butter. - 34**

CAJUN RISOTTO WITH SHRIMP AND SMOKED SAUSAGE - Creamy Arborio Rice Risotto studded with smoked sausage
and tender Gulf Shrimp - 35 **

MAHI MAHI - Pan seared Mahi Mahi topped with a Mango Salsa - 36**

CAJUN BROILED WALLEYE - Filet of Walleye seasoned with Cajun spices and broiled to perfection - 37

JAGERSCHNITZEL w/ SPAETZLE - Hand pounded Pork Loin, breaded and pan fried in clarified butter. Topped with a
creamy mushroom gravy (No Side) - 38 **

PORK SHANK – 2 Pounds of Pork Shanks, Marinated, slow roasted and served with house made German Red Cabbage
and Red Wine Schnitzel sauce – 35**

FRIED HALF CHICKEN - Marinated and rolled in a house made breading then deep fried - 35 **

CHICKEN MARSALA - Hand breaded chicken cutlet with a Creamy Mushroom Marcella sauce - 35**

BBQ BABY BACK RIBS – House made sauce – Half Rack – 27, Full Rack – 38**

DUCK BREAST - Pan seared Duck Breast served over Wild Rice and a Cranberry Compote (No Side) - 37**

CHOOSE A SIDE: SKIN ON CUT FRIES BAKED POTATO WILD RICE SWEET POTATO MASH

ADD ON HORSERADISH - 4 BLUE CHEESE - 4 ONIONS - 4 BOURBON MUSHROOM BORDELAISE - 6

FRIDAY FISH FRY (Fridays Only)

ALL FISH DINNERS COME WITH COLESLAW, BREAD, SKIN ON FRIES OR BAKED POTATO

HADDOCK FISH FRY - 2 PIECES - 22, 4 PIECES - 26

POOR MAN’S LOBSTER (HADDOCK), BROILED - 2 PIECES - 24 4 PIECES - 28

CANADIAN WALLEYE - 2 PIECES - 31, 4 PIECES – 38

PIZZAS

ALL OF OUR 12 INCH PIZZAS ARE HOUSE MADE AS IS, NO SUBSTITUTIONS.

12” CHEESE PIZZA – 21

12” SAUSAGE PIZZA – 24

12” VEGETARIAN PIZZA – 26

12” PEPPERONI PIZZA – 23

12” DELUXE PIZZA – 28

12” MUSHROOM SAUSAGE PIZZA - 26

CHEESE CAKE - 12

DRIP COFFEE (REG OR DECAF) - 4

REGULAR VANILLA ICE CREAM - 4

ICE CREAM DRINK - ASK YOUR SERVER

DESSERT

CHEESECAKE WITH BERRY SAUCE – 13

HOT CHOCOLATE - 4

ICE CREAM SUNDAE - 8

PLEASE: DO NOT ASK FOR ADDITIONS OR SUBSTITUTIONS ON ANY ITEM. Additional Plate Charge \$3.

All parties of 7 or more, a 20% gratuity will be added to the order. This does not pertain to scheduled events.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

If anyone in your party has food sensitivities, please let your server know so the chef can prepare your meal(s) with these in mind.