



**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 \*\***  
**SHRIMP TEMPURA** - Succulent shrimp covered in a light, crispy batter and deep fried and served with chili sauce - **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\*\***  
**CRISPY WALLEYE** - Served with pickles - **20**  
**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 \*\***  
**10 OZ ANGUS FILET MIGNON – 47 \*\***  
**10 OZ GRASS FED NEW YORK STRIP – 42 \*\***  
**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 \*\***

**BUTTERNUT SQUASH & SAGE CASHEW PASTA**- Hearty and flavorful butternut squash, caramelized onions, garlic and fresh sage mixed with walnut blended gluten free Penne Pasta - **34 v gf**

**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” PEPPERONI PIZZA – 23**  
**12” SAUSAGE PIZZA – 24**  
**12” DELUXE PIZZA – 28**  
**12” VEGETARIAN PIZZA – 26**  
**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.**