



APPETIZERS

- WHITE CHEDDAR CHEESE CURDS - 13
HOUSE FRESH CUT FRIES - 13
HOUSE MADE CHILI - CUP - 10, BOWL - 12
RUSTIC ITALIAN BREAD WITH HOUSE MADE ALFREDO - 8
CHICKEN STRIPS - 14
HOUSE MADE SOUP – CUP - 8, BOWL - 10
SIDE SALAD - 9
HOUSE MADE LOADED TWICE BAKED POTATO - 8

SMALL PLATES

- SKEWERED SHRIMP - Four marinated Gulf Shrimp grilled with a Mediterranean spice blend, with butter - 14
BRUSCHETTA - 4 Garlic parmesan toasts served with a side of house made tomato, garlic, basil bruschetta - 11
SHRIMP DE JONGHE - Butter garlic shrimp casserole - 16
FRIED CHICKEN WINGS - Side of Buffalo Sauce - 14

SPRING GREENS SALAD

- DRESSINGS; LEMON THYME VINEGRETTE, RANCH,
FRENCH, ITALIAN, BLUE CHEESE, BLUE CHEESE CRUMBLES
HOUSE SALAD - 14
HOUSE SALAD WITH PROTEIN
GRASS FED SIRLOIN – 28 **
GRILLED CHICKEN - 18
PAN FRIED SALMON - 24

SANDWICHES

- ALL SANDWICHES SERVED WITH HOUSE FRESH CUT FRIES,
LETTUCE, TOMATO & ONION. BURGER BEEF IS 100% GRASS FED
3RD POUND 80/20 GROUND BEEF BURGER – 20 ** GRILLED
CHICKEN – Served with pickles - 16
PRIME RIB SANDWICH – 8 oz shaved prime rib on hoagie bun
with Au Jus and Pepperoncinis - 24, Deluxe served with
sautéed mushrooms & onions and provolone cheese - 27**

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 – 48 **
10 OZ ANGUS FILET MIGNON – 43 **
12 OZ GRASS FED NEW YORK STRIP – 38 **
12 OZ GRASS FED HANGER STEAK – 40 **

- LOBSTER MAC - Cavatappi Pasta with a house made Creamy Cheese Sauce - 35
PESTO FETTUCCINE WITH STRACCIATELLA CHEESE – 30 (NO SIDE) Add Chicken or Shrimp - 39
FETTUCCINE ALFREDO - 30 (NO SIDE) Add Chicken or Shrimp - 39
PAN FRIED SALMON - Salmon filet pan fried and finished with white wine Dijon cream sauce and capers. - 37
CANADIAN WALLEYE - Pan Fried or Deep Fried and served with house made Tartar Sauce - 33
SKEWERED SHRIMP DINNER – Eight Marinated Gulf Shrimp grilled with a Mediterranean spice blend served
with butter. - 30
FRIED HALF CHICKEN - Marinated and rolled in a house made breading then deep fried - 34 **
DUCK A L'ORANGE - Half Duck roasted and served with a house made Bigarade Sauce - 35 **
PORK SHANK – 2 One Pound Pork Shanks, Marinated, slow roasted and served with house made German
Red Cabbage and Red Wine Schnitzel sauce – 31
BBQ BABY BACK RIBS – House made sauce – Half Rack – 18, Full Rack – 34

- CHOOSE A SIDE FRESH CUT FRIES BAKED POTATO WILD RICE SWEET POTATO MASH
ADD ON HORSERADISH - 3 BLUE CHEESE - 3 ONIONS - 3 BOURBON MUSHROOM BORDELAISE - 4

FRIDAY FISH FRY (Fridays Only)

ALL FISH DINNERS COME WITH HOUSE FRESH CUT FRIES OR BAKED POTATO, BAKED BEANS, COLESLAW AND BREAD

- HADDOCK FISH FRY - 2 PIECES - 20, 4 PIECES - 24
POOR MAN'S LOBSTER (HADDOCK), BROILED - 2 PIECES - 22, 4 PIECES - 26
CANADIAN WALLEYE - 2 FILLETS - 29, 4 FILLETS – 36

PIZZAS

ALL OF OUR 12 INCH PIZZAS ARE FRESHLY MADE IN OUR KITCHEN AND BAKED TO ORDER

- 12" CHEESE PIZZA – 20 12" SAUSAGE PIZZA – 23 12" VEGETARIAN PIZZA – 25
12" PEPPERONI PIZZA – 22 12" DELUXE PIZZA – 27 12" MUSHROOM SAUSAGE PIZZA - 25

DESSERT

- CHEESE CAKE - 11
DRIP COFFEE (REG OR DECAF) - 4 REGULAR
VANILLA ICE CREAM - 4
ICE CREAM DRINK - ASK YOUR SERVER
CHEESECAKE WITH BERRY SAUCE – 12
HOT CHOCOLATE - 4
VANILLA SOFT SERVE ICE CREAM - 6
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