



APPETIZERS

WHITE CHEDDAR CHEESE CURDS - 13

SKIN ON 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

CAESER SALAD - 14

SMALL PLATES

SKEWERED SHRIMP - Four marinated Gulf Shrimp grilled with a Mediterranean spice blend, with butter - **14**

CALAMARI - Buttermilk marinated, hand breaded with Calabrian chilis. Side of buttermilk ranch dressing. - **18**

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**

MARYLAND CRAB CAKES - Scratch made lump crab cakes with creole remoulade. - **24**

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 SKIN ON CUT FRIES, LETTUCE, TOMATO & ONION. BURGER BEEF IS 100% GRASS FED.

WHITE OAK BURGER - 3rd pound burger, shaved Prime Rib, mushroom & onion Bordelaise sauce. Topped with Provolone Cheese. Side of au jus. - **26**

80/20 BURGER - 3rd pound - **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 sauteed 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 **

12 OZ GRASS FED NEW YORK STRIP – 38 **

10 OZ ANGUS FILET MIGNON – 43 **

12 OZ GRASS FED HANGER STEAK – 40 **

FETTUCCHINE 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**

JAGERSCHNITZEL w/ SPAETZLE - Hand pounded Pork Loin, breaded and pan fried in clarified butter. Topped with a creamy mushroom gravy. - **34 ****

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: SKIN ON 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**