



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
POTATO SKINS WITH CHEESE, BACON & SOUR CREAM - 16

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**
SPINACH ARTICHOKE DIP -Velvety spinach artichoke dip, bubbling with creamy decadence, meets crisp, golden slices of French baguette for the perfect dance of indulgence and crunch - 20
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 OR CRISPY 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 GRASS FED NEW YORK STRIP – 42 **
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 **
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**
BONE IN PORK CHOP - Juicy chop with a smoky fire-roasted pepper relish, resting on silky, buttery Polenta - 38**gf
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 BEARNAISE - 6 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.