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**STARTERS**

**WISCONSIN WHITE CHEDDAR CHEESE CURDS v** — Choice of the classic or dill pickle flavor and served with ranch dressing | 15

**MANITO WEDGES v** — Crispy russet wedges, finished with sea salt and served with house-made chive aioli and ranch | 15 *\*Get them loaded with sharp Wisconsin cheddar, hickory-smoked bacon, sour cream and fresh chives (+3)* (Option to substitute fries for wedges)

**WALLEYE BITES** — Hand-breaded Canadian walleye served with house-made tartar | 19

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**SOUP & SALADS**

*Add 6 oz: Top Sirloin (+8) | Grilled Chicken (+4) | Pan Fried Salmon (+10)*

**HOUSE MADE SOUP OF THE WEEK** — Cup 9 | Bowl 11

**LEMON THYME HOUSE SALAD gf/v** — Spring greens, cherry tomatoes, cucumbers, parmesan, house-made croutons, signature lemon-thyme vinaigrette | 15

**NORTHWOODS SUMMER BERRY SALAD gf/v** — Spring greens, fresh seasonal berries, toasted pecans, Wisconsin blue cheese, red onion, house-made cranberry vinaigrette | 19

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**SANDWICHES**

*All served with lettuce and tomato.*

*Includes side of wedges, fries or coleslaw*

**WHITE OAK BURGER** — 100% grass-fed 3rd pound beef burger, shaved prime rib, provolone cheese and a mushroom and onion Bordelaise sauce, served with a side of au jus | 24

**MANITO BURGER** — 100% grass-fed 3rd pound beef burger, lettuce, tomato, onion, served with a side of chive aioli | 21 *Add cheese (+2) Add bacon (+3)*

**MANITO SANDWICH** — Grilled or crispy chicken with bacon and Wisconsin sharp cheddar cheese, lettuce, and chive aioli | 19

**PIZZAS**

12" house-made pizzas

**CHEESE** | 21

**PEPPERONI** | 23

**WHITE OAK GARDEN** — Caramelized red onion, mushrooms, blistered cherry tomatoes, fresh basil, fresh mozzarella and fontina | 26

**CRISPY WALLEYE** — Breaded and fried Canadian walleye with tartar sauce and pickles | 20

**REUBEN** — Thin-sliced corned beef, sauerkraut, Swiss cheese, and house-made Russian dressing on toasted rye | 20

*20% gratuity added to parties of 7+ guests. Additional plate charge +\$3.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*Please inform your server if a person in your party has a food allergy or dietary need.*

**STARTERS**

- WISCONSIN WHITE CHEDDAR CHEESE CURDS v** — Choice of the classic or dill pickle flavor and served with ranch | 15
- MANITO WEDGES v** — Crispy russet wedges, finished with sea salt and served with house-made chive aioli and ranch | 15  
*\*Get them loaded with sharp Wisconsin cheddar, hickory-smoked bacon, sour cream and chives (+3)*
- CHARRED BRUSSELS SPROUTS gf** — Charred brussels sprouts with bacon lardons, maple glaze, and toasted walnuts | 16
- CALAMARI** — Buttermilk-marinated, hand-breaded with Calabrian chilis, served with buttermilk ranch | 19
- SKEWERED SHRIMP gf** — Four marinated Gulf shrimp, grilled with a Mediterranean spice blend and served with butter | 20
- WALLEYE BITES** — Hand-breaded Canadian walleye served with house-made zesty tartar | 19

**SOUP & SALADS**

*Add 6 oz: Top Sirloin (+8), Grilled Chicken (+4), Pan Fried Salmon (+10)*

- HOUSE SOUP OF THE WEEK** — Cup 9 | Bowl 11
- LEMON THYME HOUSE SALAD gf/v** — Spring greens, cherry tomatoes, cucumbers, Parmesan, and house-made croutons, topped with our signature lemon-thyme vinaigrette | 15
- NORTHWOODS SUMMER BERRY SALAD gf/v** — House-made cranberry vinaigrette over fresh spring greens, seasonal Wisconsin berries, toasted pecans, blue cheese, and red onion | 19

**SIGNATURE ENTRÉES**

*All entrées include choice of soup or salad, vegetable of the day, and a choice of side*

- WILD RICE CRUSTED WALLEYE** — Canadian walleye hand-crusted in toasted wild rice, pan-seared in brown butter and finished with toasted pecans | 39
- JAGERSCHNITZEL** — Hand-pounded pork loin, breaded and pan-fried in clarified butter, topped with a creamy mushroom gravy. Served with a side of spätzle | 38
- PAN SEARED DUCK BREAST gf** — Pan seared duck breast over wild rice with Wisconsin cherry gastrique | 38
- BBQ BABY BACK RIBS** — Sous vide ribs, smothered in house made hickory smoked sauce | Half Rack 29, Full Rack 44
- MANITO BURGER** — 100% grass-fed 3rd pound burger, lettuce, tomato, onion, served with a side of chive aioli | 21
- WHITE OAK BURGER** — 100% grass-fed 3rd pound burger, shaved Prime Rib, provolone cheese, bourbon mushroom Bordelaise sauce and served with a side of au jus | 27

- 16 oz ANGUS RIBEYE gf**  
Hand-cut and wet-aged for 21 days | 51
- 10 oz ANGUS FILET MIGNON gf**  
The supper club classic, wet-aged a minimum of 21 days | 47
- 10 oz GRASS-FED NY STRIP gf**  
Lean and pure, wet-aged for 21 days | 42

**LAND & SEA ENTRÉES**

- ADD ONS & SAUCES**
- Add 3 Skewered Shrimp (+12)
  - Horseradish (+4)
  - Blue Cheese Bearnaise (+6)
  - Bourbon Mushroom Bordelaise (+6)

- CANADIAN WALLEYE**  
Prepared pan fried or Cajun broiled | 37
- WILD CAUGHT ALASKAN SALMON**  
Pan-seared and finished with white wine lemon-dijon sauce and capers | 35
- WILD CAUGHT CHILEAN SEA BASS gf**  
With a lemon caper beurre blanc | 52

**SIDES**

- WEDGES / FRIES v**
  - BAKED POTATO gf/v**
  - GARLIC & HERB FINGERLING POTATOES gf/v**
  - WILD RICE gf/v**
- Load your Wedges or Baked Potato with bacon, chive, sour cream, sharp Wisconsin cheddar, fresh cracked pepper (+4)*

**FRIDAY FISH FRY**

Fridays only. All dinners come with tartar sauce, coleslaw, rye bread, and fries or baked potato. Choose 2 or 4 pieces.

- HADDOCK FISH FRY** — Lightly battered and fried | 22 or 26
- POOR MAN'S LOBSTER** — Haddock broiled with butter and paprika | 24 or 28
- CANADIAN WALLEYE** — Lightly battered and fried until golden | 31 or 38

**PIZZA**

- 12" housemade pizzas
- CHEESE** | 21
- PEPPERONI** | 23
- WHITE OAK GARDEN** — Caramelized red onion, mushrooms, blistered cherry tomatoes, fresh basil, fresh mozzarella and fontina | 26

*20% gratuity added to parties of 7+ guests. Additional plate charge +\$3.  
We cannot accept substitutions or changes. But are happy to work with you if you have any dietary restrictions and cannot find something on our menu.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*Please inform your server if a person in your party has a food allergy or dietary need. Our restaurant uses ingredients that contain all the major FDA allergens. Not a gluten-free kitchen.*

## SUMMER STARTERS

### WHITE OAK SUMMER BRUSCHETTA

Grilled sourdough, whipped lemon-ricotta, blistered cherry tomatoes, and honey-drizzled peaches | 19

### GITCHEE GUMEE TACOS

Modelo-battered Lake Superior whitefish with shredded cabbage, fresh pico de gallo, and cilantro-lime crema  
Plate of two | 18

## SUMMER ENTRÉES

### ORCHARD PORK PORTERHOUSE *gf*

Thick-cut bone-in pork chop with dried cherry, summer peach, and red onion chutney | 37

### WILD MUSHROOM RISOTTO

Arborio rice, sautéed wild mushrooms, grilled asparagus, white wine, fresh thyme, lemon, parmesan | 28  
*Add 8 oz grilled chicken breast (+6)*

### HONEY BOURBON CHICKEN *gf*

6 oz chicken breast, char-grilled, finished with a Wisconsin honey, bourbon and Dijon glaze | 28

### MAHI MAHI WITH MANGO SALSA

Pan seared mahi fillet topped with fresh mango salsa, drizzled with a sweet soy reduction | 39



## DESSERT

**WHITE OAK CHEESECAKE** — Dense and creamy New York style cheesecake served with a warm seasonal berry sauce depending on what's best this week | 13

**LEMON POSSET** — Two silky chilled lemon cream custards served with fresh mixed berries | 12

**BANANAS FOSTER CRÉME BRÛLÉE** — Chilled, rich vanilla custard topped with warm, boozy caramelized bananas in a dark rum-butterscotch sauce | 11

**ICE CREAM SUNDAE** — Vanilla bean ice cream with warm chocolate fudge, whipped cream and a Luxardo Maraschino cherry | 8

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## COFFEE & HOT CHOCOLATE

**DRIP COFFEE** — Regular or Decaf | 4

**AFFOGATO** — Rich espresso-style coffee poured over vanilla bean ice cream | 8

**HOT CHOCOLATE** | 4

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## DESSERT WINES & DIGESTIFS

Ports, Sherries, and Brandies are available from our cellar. Ask your server.



SUMMER 2026



# Kids Menu



**MAINS - \$10**

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*Served with Russet Wedges and Pickles or Cup of Berries*

Cheeseburger

Chicken Strips with Ranch

Walleye Bites with Tartar Sauce

Grilled Cheese



**DRINKS**

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Kiddie Cocktail | 3

Milk | 3

Orange Juice | 2



Club Soda or Fountain Drink | 2



For our little saplings — 10 years and under



## SUMMER 2026 – TACO TUESDAY

### PICO & CHIPS

Fresh-made pico de gallo with roma tomato, jalapeño, cilantro, and lime, served with tortilla chips | 7



### GITCHEE GUMEE TACOS

Modelo-battered Lake Superior whitefish with shredded cabbage, fresh pico de gallo, and cilantro-lime crema | 6 each

### MAHI MAHI TACOS

Pan seared mahi with shredded cabbage, and fresh mango salsa | 7 each

### GRILLED STEAK TACOS

Grass-fed beef marinated in lime and cilantro, grilled and sliced thin with pico de gallo, queso fresco, and cilantro-lime crema | 8 each

### GRILLED CHICKEN TACOS

Char-grilled chicken with shredded cabbage, pickled red onion, queso fresco, fresh cilantro, and cilantro-lime crema | 6 each