



DINNER MENU

STARTERS

WISCONSIN WHITE CHEDDAR CHEESE CURDS — Choice of classic or dill pickle flavor, served with ranch. | 15

CHARRED BRUSSELS SPROUTS — Charred Brussels sprouts with bacon lardon, maple glaze, and toasted walnuts. | 16

CALAMARI — Buttermilk-marinated and hand-breaded with Calabrian chilis, served with buttermilk ranch. | 19

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

ENTRÉES

All entrées include a cup of soup or a house salad and the vegetable of the day.

Salad dressings available on the side: lemon thyme vinaigrette, Italian, ranch, blue cheese, 1000 Island, and French.

Choice of side: fries, baked potato, or wild rice. Add shrimp to any steak for 12.

16 OZ. ANGUS RIBEYE — Hand-cut and wet-aged for 21 days. | 56

10 OZ. ANGUS FILET MIGNON — The supper club classic, wet-aged a minimum of 21 days. | 47

10 OZ. GRASS FED NEW YORK STRIP — Lean and pure, wet aged 21 days. | 42

CANADIAN WALLEYE — Prepared pan-seared or Cajun broiled. | 37

WILD-CAUGHT ALASKAN SALMON — Pan-seared and finished with white wine lemon-Dijon sauce and capers. | 35

MANITO BURGER — 100% grass fed 3rd pound burger, lettuce, tomato, onion, served with a side of fries and chive aioli. | 18

BBQ BABY BACK RIBS — Sous vide ribs, smothered in house made hickory smoked sauce. Choice of side. Half Rack | 29 Full Rack | 44