

APPS

WEDGE SALAD *gf* — Crisp quarter of iceberg lettuce under house-made blue cheese dressing, thick-cut applewood bacon, tomato, pickled red onion and Wisconsin blue cheese crumbles. Finished with a balsamic drizzle and chives. | 14

Add grilled chicken +6 | grilled shrimp +8 | 4 oz sirloin +10

CROQUETTES — Tender, juicy chicken folded into a cream béchamel, hand-breaded and fried golden brown. Topped with hollandaise. | 14 for two

SALMON CAKES — Two pan-fried cakes with salmon, fresh herbs, potato and a touch of Dijon, crisp and golden outside and flaky inside. Served with lemon-dill aioli. | 16

BRUSSELS SPROUTS *gf* — Pan-seared Brussels with crispy pork belly, goat cheese, pecans and a sweet and savory Northwoods blueberry glaze. | 13

BACON-WRAPPED SHRIMP SKEWERS — Flame-grilled and served with teriyaki sauce. | 17

FRIED CHEESE CURDS — Wisconsin white cheddar or Wisconsin dill cheese curds fried golden, with a gooey, melty center. | 13

FRENCH ONION SOUP — Sweet onions caramelized for hours in a rich house-made veal broth. Finished with a splash of brandy, topped with crostini and a blanket of bubbly Gruyère. | 10

ENTRÉES *Includes choice of soup or salad*

BAKED POLENTA *gf/v* — Baked polenta wedges served with a creamy wild mushroom and Dijon mustard sauce. Served with the vegetable of the day. | 26

GNOCCHI — Fluffy house-made gnocchi with brown butter, fresh sage, a squeeze of lemon and shaved aged Parmesan. | 26
Add pork belly +7

PAPPARDELLE BOLOGNESE — Rich and hearty Bolognese sauce, topped with shaved Parmesan and served with garlic crostini. | 27

JAGERSCHNITZEL — ½ lb. pork loin, pounded thin, hand-breaded and pan-fried golden brown in clarified butter, smothered in a creamy wild mushroom gravy. Served with spätzle and braised red cabbage. | 34

BEEF BOURGUIGNON *gf* — Beef slow-braised in a red wine tomato sauce with wild mushrooms, carrots, pearl onions and parsnips, over smashed fingerling potatoes and topped with crispy carrot and parsnip. | 32

LAND & SEA *Served with your choice of starch and vegetable du jour. Includes choice of soup or salad.*

12 OZ WET-AGED NY STRIP *gf*
Simply seasoned with salt and cracked pepper. Seared over high heat to your desired temperature. | 42

10 OZ WET-AGED FILET MIGNON *gf*
A center-cut, wet-aged beef tenderloin filet, simply seasoned with salt and cracked pepper. Seared over high heat to your desired temperature. | 52

16 OZ WET-AGED RIBEYE *gf*
A generous wet-aged ribeye, richly marbled and simply seasoned with salt and cracked pepper. Seared over high heat to your desired temperature. | 48

STEAK ENHANCEMENTS
House-made wild mushroom & onion red wine demi-glace (+4)
Garlic-herb compound butter (+3)

WALLEYE
Cajun broiled *gf*, pan fried or deep fried. Served with wild rice pilaf and vegetable du jour. | 30

WILD ALASKA SALMON *gf*
A 7 oz filet of wild-caught Alaska salmon, pan-seared and finished with a savory cranberry sauce of port, shallot, thyme and orange. Served with wild rice pilaf and vegetable du jour. | 32

HONEY BOURBON CHICKEN BREAST *gf*
Juicy 8 oz airline chicken breast, brined, char-grilled and finished with a Wisconsin honey, bourbon and Dijon mustard glaze. | 26

SHRIMP & GRITS
Six jumbo shrimp, seasoned with our house Cajun spice and pan-seared, over rich, creamy Wisconsin white cheddar polenta. Finished with a smoky bacon, garlic and lemon butter pan sauce and scallions. | 28

SOUP & SALAD UPGRADES

CAESAR SALAD +4 **WEDGE SALAD** +6 **FRENCH ONION SOUP** +5

All Entrées and Land & Sea entrées include your choice of soup or salad

HANDHELDS *Served with French fries*

MANITOU BURGER — Grass-fed third-pound burger, lettuce, tomato, onion and pickle, served with chive aioli. | 16 *Add Wisconsin cheddar or Swiss +2 | bacon +3 gf available*

MUSHROOM SWISS BURGER — Grass-fed third-pound burger, caramelized onion and wild mushroom, BBQ sauce and crispy onion tangles. | 22 *gf available*

FRENCH DIP — Shaved prime rib on a hoagie roll with caramelized onions, mushrooms, house-made demi-glace and Swiss cheese. Served with au jus. | 20

DESSERT

CANNOLI — Crispy, freshly fried shells filled to order with sweet house-made ricotta, chopped pistachios, a drizzle of chocolate sauce and powdered sugar. | 10

CHOCOLATE POT DE CRÈME — A silky, deep dark-chocolate custard, gently baked and chilled. Topped with vanilla whipped cream, shaved chocolate and a pinch of flaky sea salt. | 9

CREAM PUFF — Light, fluffy cream puff topped with dark chocolate and filled with a decadent vanilla custard. | 9

*20% gratuity added to parties of 6+ guests.
Not finding something on the menu suited to your dietary restrictions? Please let your server know.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **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. We offer gluten-free options but our kitchen is not completely gluten free.*



FRIDAY FISH FRY

Choose 2 or 4 pieces

HADDOCK FISH FRY

Breaded and fried with a sweet flavor and flaky texture

2 pc 22 | 4 pc 26

POOR MAN'S LOBSTER

Haddock broiled with butter and paprika

2 pc 24 | 4 pc 28

CANADIAN WALLEYE

Fresh fillets, lightly battered and fried until golden

2 pc 31 | 4 pc 38

ALL DINNERS COME WITH

TARTAR SAUCE • COLESLAW • RYE BREAD

FRIES *or* BAKED POTATO

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