



Winter Dinner Hours:
Wednesday - Saturday
4 p.m. to 9 p.m.

SOUPS & SALADS

HOUSE-MADE SOUP

Cup 5 / Bowl 9

TOMATO BASIL SOUP

Cup 5 / Bowl 9

BEET SALAD^{gf}

Organic mixed greens topped with beets, goat cheese, and warm balsamic dressing.

Half 8 / Whole 14

WARM SPINACH SALAD^{gf}

Warmed spinach with bacon, Gorgonzola cheese, dried cranberries, and balsamic glaze.

Half 8 / Whole 14

STRAWBERRY FIELD SALAD^{gf}

Strawberries, mixed greens, goat cheese, roasted almonds, balsamic glaze, and extra virgin olive oil.

Half 8 / Whole 14

CAESAR SALAD

Romaine lettuce with house-made Caesar dressing, Parmesan cheese, and croutons.

Half 7 / Whole 12

MIXED GREEN SALAD^{gf}

Organic mixed greens with cherry tomatoes, and cucumbers.

Half 6 / Whole 10

Salad Additions

Chicken 6, Jumbo Shrimp (4) 10,
Salmon* 10, Ahi Tuna* 10,
Avocado 2, Bacon 2
Mushrooms 1, Jalapeños 1

Dressings

Ranch, Thousand Island, Blue Cheese,
Lemon Vinaigrette, Citrus Vinaigrette,
Balsamic & Extra Virgin Olive Oil

Additional Dressing .50

STARTERS

BLACKENED TUNA*

Fresh, blackened and seared yellowfin tuna, served with a green seaweed salad. 16

WISCONSIN CHEESE CURDS

Fried with chipotle aioli. 10

MUSHROOM TRUFFLE FRIES

French fries tossed in truffle oil, topped with Parmesan cheese and sautéed mushrooms. 8

PRETZEL BREAD

(3) warm breadsticks, served with mustard, and butter. 5

CALAMARI

Panko crusted and lightly fried calamari steak strips, served with spicy pepper jelly sauce. 16

POUTINE

French fries topped with white cheddar cheese curds, pulled pork, and gravy. 11

NACHOS

Crisp tortilla chips piled high with cheese, black olives, pico de gallo and sour cream. 12
Add grilled chicken 6 or pulled pork 5

NAKED WINGS^{gf}

(6) Crispy fried and served with Buffalo or BBQ sauce on the side. 12

COCONUT SHRIMP

Coconut battered and lightly fried. Served with spicy pepper jelly and mango jicama salad.
(3) for 14 / (6) for 22

BURGERS & SANDWICHES

ALL AMERICAN*

Choice of Chicken Breast, Colorado Beef, or Black Bean Burger

Grilled (available blackened) and served on a brioche bun with lettuce, tomato, onion, & pickle. 14

AHI TUNA SANDWICH*

4 ounces of ahi tuna steak cooked to order and topped with seaweed salad, lettuce, tomato, and sriracha aioli on a brioche bun.
Served with a pickle. 19

Burgers and sandwiches are served with your choice of:

French Fries or Coleslaw

Substitutions for \$2

Organic Mixed Green Salad · Cup of Soup · Sweet Potato OR Truffle Fries

Additional toppings:

Bacon or Avocado 2, Swiss or Cheddar Cheese 1, Grilled Onions,
Sautéed Mushrooms, or Jalapeños 1. Extra Sauces .50

CUBAN SANDWICH

Cuban-styled hoagie roll with pulled pork, ham, Swiss cheese, pickles and mustard. 14

BBQ PULLED PORK SLIDERS

(3) sliders topped with chipotle aioli coleslaw & pickles. 14

GRILLED CHEESE & SOUP

Cup of tomato basil soup with a grilled American, goat, and cheddar cheese sandwich. (No side). 10

gf - We are pleased to offer gluten-free options on our menu. We are not a gluten-free or nut-free restaurant and cannot ensure that cross contamination will never occur, as there may be gluten or nut particles in the air or on work surfaces.

ENTRÉES

ELK*^{gf}

Grilled elk medallions topped with a whiskey cream reduction sauce, roasted garlic mashed potatoes, and roasted Brussels sprouts. **34**

SEA SCALLOPS^{gf}

4 pan-seared sea scallops topped with a dill and caper brown butter sauce and sprinkled with chopped crispy bacon. Served with sautéed spinach. **27**

PORK CHOP*^{gf}

8 ounce, juicy bone-in pork chop with orange glaze, served with cranberry quinoa, Brussels sprouts, and garnished with crispy almonds. **24**

WALLEYE

Panko and almond crusted walleye, lightly pan fried and served with house-made tartar sauce, orzo pasta, and grilled broccoli. **25**

SCOTTISH SALMON*^{gf}

6 ounce grilled or blackened salmon filet, served with vegetable cheese risotto. **24**

SHRIMP 'n GRITS^{gf}

6 jumbo grilled shrimp, served with bacon and cheddar grits and topped with diced tomatoes. **22**

PARMESAN CRUSTED CHICKEN

Served over a bed of linguini, with your choice of house-made marinara or creamy alfredo sauce. **19**

LOBSTER MAC & CHEESE

Rich, creamy, and topped with a dollop of lobster meat. **17**

TACOS DEL DIA

Three gourmet tacos at the whim of Chef Fabio! Served with your choice of corn or flour tortillas and a petite mixed green salad. **16**

VEGETABLE RISOTTO

Cheese Risotto with mushrooms, cherry tomatoes, and sautéed spinach. **15**

Add protein or more vegetables for additional charge.

STEAKS

NEW YORK STRIP*^{gf}

12 ounce, grilled boneless New York strip, topped with gorgonzola cream sauce. **26**

FILET MIGNON*^{gf}

6 ounce, grilled filet, topped with cabernet reduction sauce. **29**

Steaks served with your choice of TWO sides:

Asparagus, Broccoli, Brussels Sprouts, Sautéed Spinach, Roasted Garlic Mashed Potatoes, Cheddar Grits, or French Fries

À LA CARTE SIDES

Asparagus **6**

Broccoli **4**

Brussels Sprouts **5**

Cheddar Grits **5**

French Fries **4**

Garlic Mashed Potatoes **4**

Orzo Pasta **5**

Sautéed Spinach **4**

*These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.