



## SOUPS & SALADS

### HOUSE-MADE SOUP

Cup 5 / Bowl 9

### TOMATO BASIL SOUP

Cup 5 / Bowl 9

### BEET SALAD<sup>gf</sup>

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

Half 8 / Whole 14

### WARM SPINACH SALAD<sup>gf</sup>

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

Half 8 / Whole 14

### STRAWBERRY FIELD SALAD<sup>gf</sup>

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<sup>gf</sup>

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

### MUSHROOM TRUFFLE FRIES

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

### SHRIMP CEVICHE

with lime, avocado, cilantro, cucumber, onion, and tomatoes, served with house-made corn tortilla chips. 14

### NAKED WINGS<sup>gf</sup>

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

### MUSSELS

In a garlic white wine sauce with chorizo and toast points. 16

### CALAMARI

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

### WISCONSIN CHEESE CURDS

Fried with chipotle aioli. 10

### NACHOS

Crisp tortilla chips piled high with cheese, black olives, pico de gallo and sour cream. 12

Add grilled chicken or chorizo. 6

### 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

### GRILLED CHEESE & SOUP

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

### FISH SANDWICH

Beer battered and fried. With house-made tartar sauce, lettuce, & tomato. 16

*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

### LAMB CHOPS<sup>gf</sup>

Grilled rack of lamb with sautéed garlic and served with traditional mint jelly, spinach and fingerling potatoes. **32**

### HALIBUT

With white wine sauce, served with roasted garlic mashed potatoes and asparagus. **32**

### SEA SCALLOPS<sup>gf</sup>

4 pan-seared sea scallops in a brown butter sage sauce, served with butternut squash purée and sautéed spinach. **27**

### PARMESAN CRUSTED CHICKEN

Served over a bed of linguini, with your choice of house-made marinara or creamy alfredo sauce. **20**

### WALLEYE

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

### SHRIMP 'n GRITS<sup>gf</sup>

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

### 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**

### GRILLED CHICKEN BREAST

Topped with a whiskey cream reduction sauce and served with roasted garlic mashed potatoes and broccoli. **22**

### VEGETABLE RISOTTO

Risotto with mushrooms, cherry tomatoes, sautéed spinach, and goat cheese. **15**  
*Add Salmon 10, Grilled Chicken 6, Ahi Tuna 10, Avocado 2, Bacon 2, Jalapenos 1*

## STEAKS

### FILET MIGNON\*<sup>gf</sup>

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

### NEW YORK STRIP\*<sup>gf</sup>

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

### BISTRO STEAK\*<sup>gf</sup>

Topped with chimichurri sauce. **22**

**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**

Fingerling Potatoes **6**

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.