

GOOD EVENING *3pm - close*



STARTERS

- POTATO CHIPS 8**
prosciutto di parma, parmesan, creme fraiche
- BURRATA (V) 14**
charred avocado, habanero orange marmalade, herbs, grilled country bread
- CALAMARI 15**
old bay, jalapeno tartar sauce
- CHICKEN WINGS 15**
dry rubbed or hot wings with celery
- BRAISED BEEF TACOS 15**
pho broth, sweet onion, jalapeno, herbs
- STUFFED JALAPENOS 17**
lump crab meat, bacon, lemon garlic aioli
- SPROUTS & CAULIFLOWER (V) 9**
crispy brussel sprouts, roasted cauliflower, herb dressing
- VEGETABLE FRIED RICE EGG ROLL (V) 15**
scallions, noodles, yum yum sauce, chinese mustard vinaigrette

SOUP & SALAD

- TOMATO BASIL SOUP (V) 5 / 7**
croutons, basil oil
- SOUP OF THE DAY 5 / 7**
- APPLE PECAN SALAD (GF, V) 13**
baby lettuce, matchstick apples, spiced pecans, aged white cheddar, bourbon maple vinaigrette
- COBB SALAD 16**
romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumb, herb dressing
- KALE CAESAR (V) 14**
tuscan kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing
- CHICKEN TORTILLA SALAD 16 (GF)**
romaine lettuce, queso fresco, black beans, cactus, cumin lime dressing
- Add to any salad*
salmon **9** / steak **15** / chicken **7**

WOODFIRED PIZZA

gluten-free crust available upon request

- PEPPERONI 16**
red sauce, fresh oregano, whole milk mozzarella
- HAM & ARUGULA 16**
white sauce, calabrian chili, whole milk mozzarella, parmesan
- SMOKED CHICKEN 16**
garlic cream sauce, fontina cheese, parmesan, roasted onions, herbs
- MARGHERITA (V) 15**
red sauce, fresh mozzarella, basil, extra virgin olive oil

SANDWICHES

*choice of fries, soup, or house salad;
gluten-free bun available upon request*

- THE CHEESEBURGER 15**
double meat & cheese, caramelized onion, lettuce, tomato, pickle, spread
substitute plant based burger (V) +2
- TURKEY BURGER 17**
herb aioli, sweet & sour onion jam, shoestring potatoes
- CRISPY CHICKEN 16**
lettuce, pickled green tomato, mayonnaise, spicy honey
- WALLEYE SANDWICH 17**
crispy walleye, cabbage and kale slaw, spicy chili aioli

PASTA

- LOBSTER BUCATINI 24**
shallot, tarragon, arugula, white wine
- RICOTTA GNOCCHI (V) 19**
butternut squash, sage, hazelnuts, brown butter, honeycrisp apple, chive
- BAKED STUFFED SHELLS (V) 17**
ricotta, mozzarella and parmesan cheeses, calabrian chili tomato sauce, garlic bread
- BRAISED BEEF PAPPARDELLE 22**
oyster mushrooms, scallions, rosemary cream sauce, crispy potatoes

ENTREÉS

- PLANCHA SALMON* 26**
lo mein noodles, broccoli, peanuts, thai chili, ginger soy glaze
- FILET MIGNON* (GF) 35**
broccoli, mashed yukon gold potatoes, caramelized onion butter
- TURKEY WILD RICE MEATLOAF 19 (GF)**
mashed yukon gold potatoes, jalapeno cranberry sauce, matchstick apples
- GREEN CHILI PORK (GF) 24**
jasmine rice, black beans, hominy, cactus, queso fresco, cilantro, scallion
- SEARED SCALLOPS (GF) 24**
sweet potato, pecans, pears, miso brown butter

*Join us for Happy Hour
Monday-Friday 3-5:30pm*

GF = Gluten Friendly **V** = Vegetarian

Please alert us if you have any allergies; not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits.