



Gluten Free Menu

Please Tell Your Server If Ordering From The Gluten Free Menu

Smoked Whitefish Pâté 11

Lake Superior Whitefish | Tortilla Chips

Beef & Asparagus Rolls 13

Béarnaise Sauce

Shrimp Cocktail 11

Wasabi Cocktail Sauce

Lettuce Wraps 10

Chicken Tenderloin | Thai Peanut Sauce

Bacon Wrapped Shrimp 13

Cajun Seasoned | Béarnaise Sauce

Soup & Salad

Romain Wedge 7

Bacon Crumbles | Bleu Cheese | Tomato

House 6

Spring Greens | Red Onion | Tomato

Spinach 7.5

Strawberry | Red Onion | Toasted Almonds | Goat Cheese | Sesame Vinaigrette

Caesar 6.5

Parmesan Cheese | Scratch Made Dressing | Olive Oil Croutons

Watermelon Salad 5

Grilled Watermelon | Smoked Blue Cheese | Almonds | Mint | Lavender Vinaigrette

Caprese 5

Heirloom Tomato | Fresh Mozzarella | Sweet Basil Puree | Balsamic Reduction

Entrée Salads

Chicken Cobb 13

Kalamata Olives | Bacon | Bleu Cheese | Red Onion | Egg | Tomato

Beef Tenderloin 16

Romaine | Candied Pecans | Gorgonzola-Chive Vinaigrette | Balsamic Reduction | Tomato | Red Onion

Salmon Spinach 16

Strawberries | Red Onion | Toasted Almonds | Goat Cheese | Sesame Vinaigrette

Chicken Caesar 13

Scratch Made Dressing | Parmesan Cheese
— SALMON 15 | BEEF TENDERLOIN 16 —

Custom Ground Steak Burger

The benefit of cutting all our steaks in house is that it allows us to blend filet mignon, new york strip, and prime rib for a truly signature burger.

Bacon White Cheddar 13

Blue Cheese Crusted 12

Mushroom Swiss 13

Classic 11

All burgers lightly seasoned (sauce-less), bun-less with seasonal vegetables or house potato chips

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Land & Sea

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Mahi Tacos 17

Twin Tacos | Shredded Cabbage | Green Chili Crème Fraîche | Queso Fresco | Tortilla Chips

Low Carb BBQ Chicken 15

Twin Grilled Breast | Vegetables

Chicken Rosé 18

Braised Thighs | Basmati Rice | Vegetables | Rosé Wine Sauce

Tuna 21

Cajun Rubbed | Lemon & Pistachio Risotto | Asian Slaw | Grilled Asparagus | Wasabi Vinaigrette

"Citrus" Grilled Salmon 23

Orange Balsamic Glaze | Basmati Rice | Vegetables

14 Hour Baby Back Ribs Half 19 / Full 29

Scratch BBQ Sauce | Herb Roasted Potatoes | Vegetables

Halibut 29

Myer Lemon & Pistachio Risotto | Grilled Watermelon | Sweet Basil Sauce | Soft Parade Vinaigrette | Asparagus

Walleye 25

Basmati Rice | Pistachio Vinaigrette | Asparagus | Heirloom Tomato | Parmesan Frico

The Butcher Shop

7oz Filet 32

Baked Potato | Vegetable

14oz Rib Eye 32

Baked Potato | Vegetable

12oz New York 30

Baked Potato | Vegetable

ACCOMPANIMENTS

Gorgonzola Crust | 4

Mushrooms or Onions | 5

3 Bacon Wrapped Shrimp | 8

Loaded Potato | 1

Oscar Style | 7



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