



FRESH STARTS

Lettuce Wraps 10
Chicken Tenderloin | Thai Peanut Sauce

Shrimp Cocktail 11
Wasabi Cocktail Sauce

Calamari 13
Lightly Dusted | Flash Fried

Dumplings 7
Braised Pork | Sweet Cabbage | Oyster Sauce Aioli

Smoked Whitefish Pâté 11
Water Crackers | Capers

Bacon Wrapped Shrimp 13
Cajun Seasoned | Grilled | Béarnaise Sauce

Beef & Asparagus Rolls 13
Béarnaise Sauce

SOUP & SALAD

French Onion Cup 5.5 | Bowl 7.5 **Seafood Chowder Cup 5.5 | Bowl 7.5**

Spinach 7.5
*Strawberries | Red Onion | Toasted Almonds |
Goat Cheese | Sesame Vinaigrette*

Classic Caesar 6.5
*Olive Oil Croutons | Parmesan Cheese | Scratch
Made Dressing*

Watermelon Salad 5
*Grilled Watermelon | Smoked Blue Cheese |
Almonds | Mint | Lavender Vinaigrette*

Baby Romaine Wedge 7
*Blue Cheese Crumbles | House Bacon | Cherry
Tomato*

House Salad 6
Mixed Greens | Red Onion | Croutons | Tomato

Caprese 5
*Heirloom Tomato | Fresh Mozzarella | Sweet
Basil Puree | Balsamic Reduction*

GRILLED ENTRÉE SALADS

Tenderloin Salad 16
*Romaine | Candied Pecan | Gorgonzola-Chive
Vinaigrette | Balsamic Reduction | Tomato |
Red Onion*

Chicken Cobb 13
*Kalamata Olives | Bacon | Blue Cheese | Red
Onion | Egg | Tomato*

Chicken Caesar 13
*Scratch Dressing | Olive Oil Croutons | Parmesan Cheese
– SALMON 15 | BEEF TENDERLOIN 16 –*

Salmon Salad 16
*Baby Spinach | Strawberries | Red Onion |
Toasted Almonds | Goat Cheese | Sesame
Vinaigrette*

CUSTOM GROUND STEAK BURGERS

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

Bacon White Cheddar 13

Mushroom Swiss 13

Blue Cheese Crusted 12

Classic Burger 11

All Burgers Are Well Dressed With Lettuce, Tomato, Red Onion, Pickle Slices & Served With Truffle Fries

*Warning: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or under-cooked meats, poultry, seafood or eggs increases your risk of food borne illness.

LAND & SEA

Prime Rib Dip 12.5

Thinly Sliced | Toasted Baguette | Au Jus | Truffle Fries

Low Carb BBQ Chicken 15

Twin Grilled Breast | Vegetables

Shrimp & Mozzarella Pasta 17

Linguini | Tomato | Fresh Mozzarella | White Wine Cream Sauce | Spinach

Breaded Chicken Fingers 15

Truffle Fries | Vegetables

Beer Battered Cod 17

Atlantic Cod | Lightly Battered | Truffle Fries

Mahi Tacos 17

Green Chili Creme Fraiche | Queso Fresco | Tortilla Chips

Chicken Rosé 18

Braised Thighs | Basmati Rice | Vegetables | Rosé Wine Sauce

Whitefish Sandwich 13

Beer Battered | Truffle Fries

Vegetarian Pasta 14

Olive Oil | Mushrooms | Tomato | Spinach | Grilled Asparagus | Balsamic Reduction | Linguine

14 Hour Baby Back Ribs Half 19 / Full 29

Scratch BBQ Sauce | Herb Roasted Potatoes | Vegetables

Parmesan Whitefish 21

Parmesan Breaded | Sweet Basil Sauce | Balsamic Reduction | Marinated Heirloom Tomatoes | Basmati Rice | Vegetables

Tuna 21

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

"Citrus" Grilled Salmon 23

Orange Balsamic Glaze | Basmati Rice | 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

Lake Perch 27

Pan Fried | Truffle Fries

THE BUTCHER SHOP

7 oz. Filet Mignon 35

Baked Potato | Vegetables

14 oz. Rib Eye 32

Baked potato | Vegetables

12 oz. New York 29

Baked Potato | Vegetables

ACCOMPANIMENTS

Mushrooms & Onions | 5

4oz Perch | 11

3 Bacon Wrapped Shrimp | 8

Oscar Style | 7

Loaded Potato | 1

Gorgonzola Crust | 4



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