



FRESH STARTS

Thai Chicken Lettuce Wraps 10

Chicken Tenderloin | Thai Peanut Sauce

Calamari 13

Lightly Dusted | Flash Fried

Walleye Cakes 8

Greens | Bacon Chive Creme Fraiche

Smoked Whitefish Pâté 11

Water Crackers | Capers

Bacon Wrapped Shrimp 13

Cajun Seasoned | Grilled | Béarnaise Sauce

Beef & Asparagus Rolls 13

Filet Mignon | Béarnaise Sauce

SOUP & SALAD

French Onion Cup 5.5 | Bowl 7.5

Butternut Squash Bisque Cup 5 | Bowl 7

Seafood Chowder Cup 5.5 | Bowl 7.5

Spinach 7.5

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

Baby Romaine Wedge 7

*Blue Cheese Crumbles | House Bacon | Cherry
Tomato*

Caesar 6.5

*Olive Oil Croutons | Parmesan Cheese | Scratch
Made Dressing*

House Salad 6

Mixed Greens | Red Onion | Croutons | Tomato

GRILLED ENTRÉE SALADS

Tenderloin Salad 16

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

Chicken Caesar 13

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

Chicken Cobb 13

*Kalamata Olives | Bacon | Blue Cheese | Red
Onion | Egg | Tomato*

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 the trimmings from our Filet Mignon, New York Strip and Ribeye for our signature steak 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 & served with house made potato chips or 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

Beer Battered Cod 17

Atlantic Cod | Lightly Battered | Truffle Fries

Mahi Tacos 17

Green Chili Creme Fraiche | Queso Fresco | Tortilla Chips

Whitefish Sandwich 13

Beer Battered | Truffle Fries

Prime Rib Dip 12.5

Thinly Sliced | Toasted Baguette | Au Jus | Truffle Fries

Breaded Chicken Fingers 13.5

Truffle Fries | Vegetables

Vegetarian Pasta 14

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

Grilled Pork Chop 19

Apple Brined | Chive & Blue Cheese Butter | Root Veg Gratin | Dressed Arugula

Braised Chicken 18

Braised Thighs | Basmati Rice | Vegetables | Rosé Wine Sauce

Lamb Bolognese 16

Braised Mushrooms | Ground Lamb | Peas | Penne | Mozzarella | Red Sauce

Low Carb Grilled Chicken Full 13.5 / Half 10.5

Vegetables | Sweet Chili Sauce

Walleye 25

Herb Potato Crusted | Bacon Chive Creme Fraiche | Grilled Asparagus

Lake Perch 27

Pan Fried | Truffle Fries

Parmesan Whitefish 21

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

Sesame Salmon 23

Sesame Oil | Seared Tomatoes | Fried Rice | Sweet Peas

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

Ian Filet 37

Jerked | Charred | Sweet Jalapeño Mint Puree | Root Veg Gratin | Dressed Arugula

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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