



FRESH STARTS

Caprese \$9.79

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

Chicken Lettuce Wraps \$11.59

Chicken Tenderloin | Thai Peanut Sauce

Calamari \$13.59

Lightly Dusted | Flash Fried

Whitefish Pâté \$12.79

Water Crackers | Capers

Beef & Asparagus Rolls \$14.99

Filet Mignon | Béarnaise Sauce

Bacon Wrapped Shrimp \$14.99

Cajun Seasoned | Grilled | Béarnaise Sauce

SOUP & SALAD

French Onion Cup \$5.59 | Bowl \$7.79

Butternut Squash Bisque Cup \$5.39 | Bowl \$7.29

Seafood Chowder Cup \$5.99 | Bowl \$8.59

Strawberry Salad \$7.59

Spinach | Almonds | Goat Cheese | Sesame Vin

Baby Romaine Wedge \$7.29

Crumbled Bleu | House Bacon | Cherry Tomato

Caesar Salad \$6.59

Olive Oil Croutons | Parmesan

House Salad \$6.59

Mixed Greens | Red Onion | Croutons | Tomato

GRILLED ENTRÉE SALADS

Tenderloin Salad \$16.99

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

Chicken Caesar \$13.29

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

Chicken Cobb \$13.99

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

Salmon Salad \$16.29

*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 \$13.99

Mushroom Swiss \$13.59

Blue Cheese Crusted \$13.59

Classic Burger \$12.59

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 \$17.29

Atlantic Cod | Lightly Battered | Truffle Fries

14 Hour Ribs half \$16.59 / full \$27.99

Scratch BBQ Sauce | Truffle Fries

Prime Rib Melt \$13.99

Swiss | Toasted Baguette | Au Jus | Truffle Fries

Whitefish Sandwich \$12.99

Beer Battered | Truffle Fries

Pan Roasted Chicken \$18.29

Twin Roasted Breast | Dijon Cream | Baked Potato | Vegetables

Cod Tacos \$15.79

Blackened | Shredded Lettuce | Tomato | Green Chili Crème Fraîche

Shrimp & Mozzarella Pasta \$19.99

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

Vegetarian Platter \$16.29

*Wine Braised Mushrooms | Caramelized Onion | Marinated Tomatoes | Asparagus | Parmesan Risotto
| Balsamic Reduction | Basil Puree*

Whitefish \$24.79

*Parmesan Breaded | Sweet Basil Sauce | Balsamic Reduction | Marinated Heirloom Tomatoes |
Risotto | Vegetables*

Grilled Salmon \$24.99

Citrus Balsamic Glaze | Risotto | Vegetables

Walleye \$27.99

Risotto | Asparagus | Marinated Tomato | Pistachio Vinaigrette | Parmesan Frico

Lake Perch \$28.59

Pan Fried | Truffle Fries

THE BUTCHER SHOP

Filet Mignon \$35.29

7oz | Baked Potato | Vegetables

Rib Eye \$32.79

14oz | Baked | Vegetables

New York \$29.59

12oz | Baked Potato | Vegetables

Gorgonzola New York \$33.99

12 oz | Baked | Vegetables



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