

Appetizers

Parmesan Truffle Fries \$9

French Fries tossed in White Truffle Oil and Parmesan with Roasted Red Pepper Aioli

Crab Cake \$14

House made Crab Cakes with Cajun Remoulade

Tempura Shrimp \$15

Served with a Sweet and Spicy Mustard and Thai Chili Sauce

Arancini \$9

Deep Fried Risotto balls filled with Smoked Gouda over Tomato Jam

Cheese and Charcuterie \$15

Chef's Selection of Artisan Cheeses, Cured Meats, Fig Preserves, Olives, and Artichokes

Large Sides \$6

Double portions of your choice of French Fries, Sweet Potato Fries, Home Made Chips, or Onion Rings

Soup of the Day \$5

Choose between our 2 Soups of the Day

Salads

Large House \$8

Spring Greens with Toppings and your choice of Dressing

Classic Caesar \$9

Romaine Lettuce, Creamy Caesar Dressing, Parmesan Crisp, and Croutons

Apple Gorgonzola \$10

Fresh Spring Greens layered with Candied Pecans, Red Onion, Dried Cranberries and Gorgonzola tossed in a Red Wine Vinaigrette

The Wedge \$9

Iceberg Lettuce, Creamy Blue Cheese Dressing, Bacon, Onions, Tomatoes, and Crushed Croutons

Panzanella \$10

"Italian Bread Salad" Croutons, Heritage Greens, Dried Cherries, Red Onions, Toasted Almonds, Tossed in Balsamic Vinaigrette

Add grilled chicken to any salad \$5 or shrimp \$10

Substitute smaller portions of any of the above salads for your house salad \$2.50

Dinner Entrees

All dinner entrees include soup or salad, choice of side, and seasonal vegetable

***Ribeye Steak \$32**

USDA Choice Ribeye with House Au Jus and Crispy Leeks

add mushrooms and onions \$3

***8 ounce or 6 ounce Filet Mignon \$32/28**

USDA Choice Filet with Green Peppercorn Demi Cream

add mushrooms and onions \$3

Pork Chop \$22

Grilled Bone in Pork Chop with Apple Bacon Agrodolce

Chicken Marsala \$21

Pan Seared Bone in Breast of Chicken with Caramelized Onions and Mushrooms topped with a Homemade Marsala Cream

Shrimp Linguini \$24

Jumbo Shrimp with Linguini, Heirloom Tomatoes, Fresh Mozzarella, Basil, and Parmesan

Whitefish \$26

Baked White Fish with Brown Butter and Almonds

***Salmon \$26**

Grilled Norwegian Salmon Filet with Citrus Butter

Walleye \$24

Pan Fried Walleye with Lemon, Bacon, Kale, Tomato, and Mushroom Confetti

Lake Superior Perch

Choose between Pan Fried or Lightly Breaded and Deep Fried with Homemade Coleslaw and Tartar sauce

2 Butterflies **\$20**

3 Butterflies **\$24**

Vegetable Terrine \$19

Grilled Vegetables Fused with Garbanzo and Flax served with Red Pepper Gastrique
Starch Option Only

Baked Pasta \$19

Ask Your Server about Tonight's Baked Pasta Selection
No Side or Vegetable

An 18% gratuity will be added to parties of 6 or more

***The State Health Department requires us to inform you that eating steaks, hamburgers, and seafood ordered rare, medium rare, or pink in the middle may be undercooked and may increase your risk of foodborne illness**