



# Take-Out Menu



## Appetizers

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### **Parmesan Truffle Fries \$9**

French Fries tossed in White Truffle Oil and Parmesan along 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

### **Pizza \$15**

Chicken Pesto with Sundried Tomatoes, Artichokes, and Mozzarella Cheese

Prosciutto Fig with Goat Cheese, Arugula, and Balsamic Drizzle

Cherry BBQ with Chicken, Mozzarella, Smoked Gouda, Red Onions, and Cilantro

### **Soup of the Day \$5**

## Salads

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### **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

### **Mango Fig \$12**

Arugula, Figs, Goat Cheese, Toasted Almonds, all tossed in Extra Virgin Olive Oil topped with Balsamic and Mango Drizzle

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



## Sandwiches

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*All sandwiches accompanied by french fries, sweet potato crosscut fries, onion rings or homemade chips*

### **Cheeseburger \$12**

A half-pound burger grilled to your liking with choice of cheese on a Kaiser Bun with Lettuce, Tomato, and Onions\*

### **Black and Blue Burger \$13**

Topped with Blue Cheese, and Crispy Onions over Lettuce, Tomato, and Onions\*

### **The Commodore Burger \$14**

Lettuce, Onion-Bacon-Jam, Smoked Gouda, Topped with a Fried Egg\*

### **Classic BLT \$10**

Applewood Smoked Bacon served on Sourdough, with Lettuce, Tomato and Mayonnaise

### **Smoked Turkey Wrap \$10**

Turkey, Bacon, Lettuce, Tomato & Cheddar Cheese in a Flour Tortilla with Roasted Red Pepper Aioli

### **Grilled Chicken \$10**

Lettuce, Tomato, Basil Pesto, Fresh Mozzarella, on Ciabatta Hoagie

### **Perch Sandwich \$15**

Lake Superior Fried Perch on a Kaiser Bun with House made Coleslaw and Tartar Sauce

### **Meatball Sandwich \$12**

Italian Meatballs on a Ciabatta Hoagie with Fresh Mozzarella, Marinara, and Basil Pesto

### **Prosciutto Caprese \$10**

Ciabatta Hoagie, Prosciutto, Fresh Mozzarella, Tomatoes, Basil Pesto, Balsamic Greens

### **Meatloaf Sandwich \$12**

Cherry BBQ Meatloaf on toasted Ciabatta Hoagie, Roasted Red Pepper Aioli, Smoked Gouda, and Caramelized Onions

### **Chicken Caesar Wrap \$10**

Grilled Chicken in a Flour Tortilla with Romaine, Cherry Tomatoes, Parmesan, and Caesar Dressing

### **Vegetable Wrap \$10**

Chef's Selection of Sautéed Vegetables, Goat Cheese, Romaine, and Roasted Red Pepper Aioli

\*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



## Entrees

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*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 Onions\*

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 Tenderloin \$22**

Grilled Pork Tenderloin with Sage and topped with Apple Maple Glaze

### **Chicken Marsala \$21**

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

### **Chicken Piccata \$21**

Pan Seared Bone in Breast of Chicken with Creamy, Lemon, Caper Sauce

### **Rack of Lamb \$38**

Grill Rack of Lamb with Apple Mint Jam

### **Shrimp Linguini \$24**

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

### **Linguini Carbonara \$18**

Linguini Smothered in a Bacon, Pea, and Egg Cream Sauce with Parmesan

add grilled chicken \$5 shrimp \$10 or salmon \$15

### **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 Perch Platter**

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 and Beans Fused with Garbanzo and Flax served with Roasted Red Pepper Gastrique