

Appetizers

Salmon Croquettes- A blend of Tazmanian king salmon, red peppers and dill, panko encrusted and drizzled with our roasted red pepper Romesco sauce. \$6

Chili-Cheese Buffalo Fries- Mildly spicy battered shoestring fries topped with our house made, hearty beef chili and aged sharp cheddar cheese sauce. \$6

Quesadilla- A warm wheat tortilla crisped and filled with melted cheddar cheese, Southwestern spiced black beans and jalapeno slices. \$6
Add Chicken \$3 Add Shrimp \$4 Add Seasoned beef \$3

Hand Battered Cheese Curds- Great to share! Just over one pound of fresh, lightly seasoned and battered to order curds. \$6

Hand Battered Crimini Mushrooms- Generous portion of baby portabella mushrooms, ale battered and served with horseradish remoulade. \$6

Nachos- A mound of tortilla chips topped with seasoned beef, melted cheddar, diced onions, tomatoes, black olives and jalapenos. Served with sour cream and salsa. \$8

Chicken Wings- Jumbo chicken wing sections lightly battered and fried crispy. Your choice of traditional, buffalo, barbecue or teriyaki. Served with celery and bleu cheese dressing. \$8

Mussels- Our large bowl of lightly steamed blue mussels tossed with our cheesy garlic cream sauce. \$8

Hand Battered Onion Strips-These strips of battered sweet onion are great for easy dipping! \$6

Salads/Wraps

Caprese- Traditional version of an Italian favorite, featuring mixed greens, fresh mozzarella, basil, tomato and Parmesan cheese, lightly dressed with garlic balsamic vinaigrette. \$10

Cobb- Chicken, bacon, ham, tomatoes, and onion all tossed with Maytag bleu cheese dressing in our house blend of greens. \$10

Oriental- Soy and sesame chicken and shrimp, baby greens, alfalfa sprouts, mandarin oranges and crisp chow mein, drizzled with citrus ponzu dressing. \$10

Chicken Caesar- Classically tossed with romaine hearts, Parmesan cheese, grilled chicken, Kalamata olives, croutons and Caesar dressing. \$10

Buffalo- Spicy breaded buffalo chicken, bleu cheese crumbles, tomato, onion, and black beans tossed with creamy peppercorn Parmesan dressing. \$10

Sandwiches

Jerk Chicken- A sweet and spicy Jamaican seasoned half pound chicken breast with lettuce, tomato and onion served between pumpernickel. \$9

Vietnamese Ponga Po-Boy- Tender, decadent, white fish filet, battered and topped with lettuce, onion, tomato and a dijon-dill remoulade served on a ciabatta hoagie. \$9

Prime Rib Sandwich- Our slow roasted Certified Angus ribeye, sliced, and topped with sauteed mushrooms and onions, accompanied with roasted shallot aioli, served on a ciabatta hoagie. \$9

Philly Cheese-steak- Thinly sliced prime rib, julienne green peppers, onions, and an aged sharp cheddar cheese sauce layered on a ciabatta hoagie. \$9

Pastrami & Swiss- Spiced Pastrami and Swiss cheese with grilled onions and a roasted red pepper and stone ground mustard aioli served on pumpernickel. \$9

Burgers/Chicken

Northwestern- Our signature half pound ground elk burger topped with smoked Gouda cheese and sauteed wild mushrooms on a toasted ciabatta bun. \$10

Certified Angus- Our char-grilled half pound Certified Angus Beef patty or half pound chicken breast served with lettuce, onion and tomato on a toasted ciabatta bun. \$9

Chili-Cheese- Your choice of our half pound burger or half pound chicken breast topped with our mildly spicy chili and aged sharp cheddar sauce served on a toasted ciabatta bun. \$9

Blackened Bleu- Cajun seasoned and blackened, topped with bacon, bleu cheese and crimini mushrooms, served with lettuce, onion and tomato on a toasted ciabatta bun. \$9

Southern Slaw- Choose from a half pound beef patty or half pound chicken breast topped with shredded barbecue beef and our sweet and spicy coleslaw on a toasted ciabatta bun. \$9

Black Bean Chipotle- Our vegetarian burger made from seasoned black beans, red and green bell peppers and smoked jalapeno, lightly breaded and served with lettuce, onion and tomato on a toasted ciabatta bun. \$10

Pastas

Penne Rigate ala Vodka Primavera- Exhilarate your taste buds with this Italian classic! A blend of our finest vodkas, marinated with roasted red peppers, tomato and basil, tossed with fresh vegetables, cream, Parmesan and penne. A full flavored favorite! \$13
Add chicken- \$3 Add Shrimp \$4 Add Steak \$6

Three-Cheese Radiatore- A 'must have' for cheese-steak lovers! Radiatore pasta, a rich, creamy sauce of aged sharp Cheddar, Swiss, and Parmesan cheese, thinly sliced prime rib, green pepper, onion, and mushrooms. \$13

Wild Mushroom & Cheese Tortellini- Indulge yourself in the rich succulence of our porcini & cheese tortellini. Laden with a medley of wild mushrooms and thinly sliced prime rib in a creamy cabernet stroganoff. \$15

Diablo- For the heat seekers among us! Penne Rigate, Cajun chicken and fresh vegetables in a thick and extraordinarily spicy tomato sauce! \$13
Add Shrimp \$4 Add Steak \$6

Fettuccine Alfredo- Fettuccine and fresh vegetables tossed with a traditional cheesy garlic cream sauce. \$13
Add chicken \$3 Add Shrimp \$4 Add Steak \$6

Entrees

Filet Au Poivre- Three medallions of hand-cut Filet Mignon, lightly encrusted in peppercorn and house seasoning, served with a merlot and demi buerre rouge. \$20

Hanger con Queso Blanco- Two southwestern seasoned, five ounce hanger steaks grilled to your preference, topped with a spicy pepper-jack cream sauce. \$16

Sirloin- 10 ounces of our hand-cut, aged Certified Angus Beef sirloin, seasoned, and grilled to your preference. \$16

Flat Iron- A half pound of Flat Iron steak seasoned and grilled to your preference. \$14

Ribeye- 12 ounces of our hand-cut, aged Certified Angus Beef ribeye, seasoned, and grilled to your preference. \$16

Pork Sirloin- This flavorful steak is prepared to fulfill most any appetite at just over one pound of boneless pork! \$16

Stuffed Pork Chops- Two large, locally produced White Marble Farms pork, hand-cut and bone-in, stuffed & topped with a medley of spiced apples, sage, and cranberries. \$16

Chicken Piccata- Our half pound chicken breast grilled and topped with our buttery lemon and garlic Piccata sauce. \$16

Chicken Marsala- Our half pound chicken breast grilled and topped with our mushroom Marsala sauce. \$16

Cornish Hen- One whole, seasoned and roasted Cornish Hen, drizzled with an herb butter sauce. \$16

Half Roast Duck- An entire half duck, seasoned and roasted to your preference, served with our Crimini bierre rouge. \$20

Prosciutto Wrapped & Salmon Stuffed Shrimp- These four Black Tiger shrimp are butterflied, stuffed with Tasmanian King Salmon, wrapped in prosciutto and grilled. Served with our horseradish remoulade. \$15

Walleye Filet- Prepared either fried, broiled, or grilled, served with our dijon-dill remoulade. \$17

Tasmanian King Salmon Meuniere- This remarkable salmon is hand-cut, lightly seasoned and either pan-fried or grilled to perfection! Drizzled with an herb, lemon, and butter sauce. \$17

Black Tiger Shrimp- Satisfy your craving with six of these jumbo Black Tiger shrimp. Choose from, fried, broiled, grilled, scampi or coconut! \$16

Alaskan King Crab- A generous pound of steamed King Crab legs served with seasoned drawn butter. \$20

Prime Rib- 12 ounces of our house seasoned and slow roasted ribeye. Larger cuts are available upon request for an additional charge. \$18

Desserts

Tiramisu- An espresso and Kahlua soaked genoise spongecake, topped with a Mascarpone crème Anglaise, chocolate syrup, and European cocoa powder. \$5

Half-Baked Chocolate Chip Cookie Sundae- Our rustic, cast-iron half-baked chocolate chip cookie, topped with vanilla bean ice cream, chocolate sauce and caramel. Great for sharing! \$5