



Starters

SMOKE BOX

Chilled fingerling potato, seared salmon, wild arugula, and lemon vinaigrette

CLASSIC COLD SHRIMP COCKTAIL

Four plump shrimp in horseradish cocktail sauce

FROMAGE AND CHARCUTERIE BOARD

Cured meats, fresh cheeses, earl grey and orange tea jam, and harissa paste

CALAMARI

Lightly seasoned and fried squid served with a sweet chili sauce

STEAK TENDERLOIN

Steak tips, roasted brussel sprouts, caramelized onions, and chimichurri sauce

ESCARGOT FORESTIERE

Snails, mushroom caps, burgundy infused butter, chive, and garlic

LAMB CHOP LOLLIPOPS

Four bones of lamb served with mint jelly

DUCK FLATBREAD

Seared duck breast, gorgonzola cheese, harissa paste, and chimichurri sauce

CHIMICHURRI PAPAS FRITES

Chimichurri mayonnaise and five spice seasoning



Salads and Soup

Garden, Caesar, Walnut Gorgonzola, or Fresh Fruit Plate

Soup Du Jour cup, French Onion cup, or Cold Cauliflower Vichyssoise cup

*Add: choice of chicken, steak, or scallops
to any salad to make it entrée size*

Chef Inspired

LAMB SHANK OSOBUCCO

Braised lamb shank, garlic mashed potatoes, pearl onions, with a tomato and lamb ragù

Recommended wine pairing - Barone Fini Merlot

VEAL ESCALOPE

Fried veal cutlets, creamed pearl onions, thyme accented wild rice, and roasted mushrooms

Recommended wine pairing - Barone Fini Pinot Grigio

CANNELLONI

Seared duck breast, chimichurri sauce, and tomato ragù

Recommended wine pairing - Earthquake Zinfandel

SCALLOP AND SALMON FIANNA HADDIE

Seared scallops and salmon, roasted fingerling potatoes, leeks, and reduced cream with dill and citrus

Recommended wine pairing - Kendall Jackson Chardonnay

VEGETARIAN BRUSSELS AND MUSHROOMS

Roasted brussels, sautéed mushrooms, wild rice with harissa, and goats' cheese

Add: choice of chicken, steak, or scallops

Recommended wine pairing - Trapiche Broquel Malbec



Club Classics

8 OZ FILET

Garlic mashed potatoes, brussel sprouts, espagnole sauce

Add: lobster tail or 2 scallops

BACON CHEESEBURGER & FRIES

Half pound burger topped with cheddar, bacon, lettuce, tomato and red onion

Add: truffle parmesan fries

Make it a wild rice burger

WALLEYE SANDWICH

5oz grilled walleye with red onion marmalade, tartar sauce, bacon, lettuce and tomato on griddled potato bread served with chips

STEAK SANDWICH

Sliced beef tenderloin served over toast points with lettuce, tomato, and red onion served with chips

WALLEYE

Broiled, grilled, or deep fried, served over wild rice pilaf and vegetables

Kings Feast

KING CRAB LEGS

King crab legs served with clarified butter and boiled baby red potatoes

CHATEAUBRIAND FOR TWO OR MORE

Beef Tenderloin flamed and carved table-side with duchess potatoes, roasted mushrooms, asparagus and béarnaise sauce

CROWNED RACK OF LAMB

Kings crowned lamb stuffed with brussel sprouts, onions, mushrooms, and garlic mashed potatoes served with mint jelly and espagnole sauce

14 OZ. RIBEYE

Butter basted, served with garlic mashed potatoes and spicy béarnaise