

Dinner Menu

Appetizers

CALAMARI • 16

Flash fried calamari covered in sweet chili sauce

LAMB CHOP LOLLIPOPS • 14

Four bones of grilled lamb chops served with mint jelly

POPCORN SHRIMP • 16

Fried baby shrimp with creole remoulade sauce

SHRIMP COCKTAIL • 16 GF

Four plump shrimp swimming in a horseradish cocktail sauce

SMOKED SALMON DIP • 14 GF

Smoked salmon with garlic, cream cheese, and dill served with fried pita chips

HALOUMI FRIES • 12 VE

Fried haloumi cheese with roasted garlic aioli

Salads

Add protein: chicken (5), sliced steak (8), or seared scallops (16)

Add a protein to make it a meal

Starter salads are available in entree size as well

Starter Salads

GARDEN SALAD • 5

Garden fresh ingredients on top of a spring mix served with choice of dressing

CAESAR SALAD • 5

Creamy caesar dressing tossed with romaine and croutons

WALNUT GORGONZOLA SALAD • 5

Romaine lettuce, dried cranberries, gorgonzola cheese, spiced walnuts, fresh apples, served with champagne vinaigrette

Entree Salads

TOSCANO SALAD • 15 GF

Smoked salmon, gorgonzola cheese, toasted walnuts, fresh apples, dried cranberries with champagne vinaigrette

WATERMELON SALAD • 13 GF, VE

Cubed watermelon with feta cheese, red onions, pistachios, and arugula with balsamic vinaigrette

COBB SALAD • 16 GF

Grilled chicken, feta cheese, tomatoes, olives, bacon, hardboiled egg, with a champagne vinaigrette

CHICKEN TORTELLINI SALAD • 16

Warm grilled chicken served over fresh tortellini salad with tomatoes, olives, and onion with Italian dressing

VERY BERRY SALAD • 14 DF, GF, VE

Fresh berries with goat cheese, almonds, and balsamic vinaigrette

MEDITERRANEAN SALAD • 17 GF

Poached shrimp served on greens with cucumbers, olives, and feta cheese with Greek dressing

Soups

SOUP DU JOUR • 3
Fresh soup prepared daily

FRENCH ONION • 4
Classic French Onion soup
with toasted croutons and melted gruyere

Sandwiches, Burgers, Wraps

BACON CHEESEBURGER • 14
Third pound burger topped with bacon,
cheese, lettuce, and tomato on an onion bun
served with french fries

STEAK SANDWICH • 18 *DF*
4oz sliced steak served on toast points with
lettuce and tomato, served with chips

GRILLED CHICKEN SANDWICH • 15
Grilled chicken, pub sauce, swiss cheese,
lettuce, and tomato served on an onion
bun with kale slaw

SHRIMP PO BOY • 16 *DF*
Fried shrimp with remoulade sauce,
lettuce, and tomato served on a hoagie bun
with french fries

WALLEYE SANDWICH • 16 *DF*
Grilled fresh walleye with tartar sauce, red
onion marmalade, lettuce, and tomato on
potato bread served with chips

LOBSTER ROLL • 14 *DF*
Warm KGC lobster roll with spicy
remoulade sauce served
with french fries

FRIED CHICKEN SANDWICH • 16
Fried chicken cutlet, garlic mayo, and
arugula served on an onion bun
with french fries

AHI SANDWICH • 17 *DF*
Sliced ahi tuna with teriyaki mayo, lettuce,
and pineapple served on an onion bun
with french fries

Entrees

BRAISED OSSO BUCCO • 34 *GF*
Braised lamb shank with veal demi tomato
sauce, garlic mashed potatoes,
and grilled asparagus

WALLEYE DINNER • 32
Broiled, grilled, or lightly pan-fried
walleye served with kale slaw,
french fries, and tartar sauce

CHICKEN PARMESAN • 28
Fried chicken cutlet with melted cheese
and tomato sauce served over spaghetti

SEAFOOD PASTA • 34
Cuttlefish, shrimp, clams, and calamari
served over spaghetti with a white wine
and garlic butter sauce

SOY AND AHI TUNA UDON NOODLES • 32
Soy and ginger-infused udon noodles with
seared ahi tuna and sautéed vegetables
DF, VR

SCALLOP AND RISOTTO • 32 *GF*
Four seared scallops with saffron risotto
topped with mixed greens and a
lemon gastrique sauce

MUSHROOM SESAME POT STICKERS • 18
Eight mushroom pot stickers steamed and
served with Thai peanut dipping sauce and
toasted sesame seeds *DF, V*

8OZ FILET • 40 *GF*
Grilled 8oz filet served with garlic mashed
potatoes, grilled asparagus, and
beef demi-glacé

CHATEAUBRIAND FOR TWO • 60/person *GF*
Classic table side carved beef tenderloin for two served with
duchess mashed potatoes, grilled asparagus, and béarnaise sauce