

Dinner Menu

Appetizers

CALAMARI • 16

Flash fried calamari with
sweet chili sauce

LAMB CHOP LOLLIPOPS • 16

Four bones of grilled lamb chops
served with mint jelly

STEAK BITES • 17 *GF*

Steak tips, onions, brussel sprouts,
served with creole BBQ sauce

SHRIMP COCKTAIL • 16 *GF*

Four plump shrimp with
horseradish cocktail sauce

SMOKED SALMON DIP • 14

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

HALOUMI CURDS • 12 *VE*

Fried haloumi cheese
with roasted garlic aioli

WILD RICE CROQUETS • 13 *VE*

Fried wild rice with onions, peppers, and garlic mayo

Salads

Add protein: chicken (5), sliced steak (8), or broiled shrimp (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 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

STEAK AND BLEU SALAD • 19

Sauteed steak tips, bleu cheese, pickled red
onion, croutons, tomatoes, with
bleu cheese dressing

COBB SALAD • 16 *GF*

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

BOURSIN SALAD • 16 *GF*

Romaine lettuce, boursin cheese, candied
pecans, tomatoes, dried cranberries,
with raspberry vinaigrette

Soups

SOUP DU JOUR • 3

Fresh soup prepared daily

SQUASH BISQUE • 6/8

Butternut squash soup
with candied pecans

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 a kaiser bun served with french fries

BBB • 19

Third pound patty topped with boursin cheese, lettuce, tomato, and bacon onion jam on a kaiser bun served with french fries

SMOKED SALMON WRAP • 17

Smoked salmon, cream cheese, feta, tomato, and onion with spring mix in a wrap served with french fries

WALLEYE SANDWICH • 16 *DF*

Grilled fresh walleye with tartar sauce, red onion marmalade, lettuce, and tomato on white bread served with chips

FRIED CHICKEN SANDWICH • 16

Fried chicken cutlet, garlic mayo, and lettuce on a kaiser bun served with french fries

STEAK BLT • 19

Grilled steak, bacon, lettuce, tomato, and bacon onion jam on wild rice bread served with chips

STEAK SANDWICH • 18 *DF*

4oz sliced steak served on toast points with lettuce and tomato, served with chips

Entrees

CANE D'AGNEAU • 38 *GF*

Lamb stuffed duck with a bourbon pecan sauce, served with butternut squash, cranberries, and brussels sprouts

WALLEYE DINNER • 32

Broiled, grilled, or lightly pan-fried walleye served with french fries and tartar sauce

RAGU DI AGNELLO • 32

Ground lamb with tomato ragu served over cavatappi pasta

SCHNITZEL AND SPÄTZLE • 36

Pork cutlet breaded and fried with red onion and gruyere spätzle smothered in gruyere béchamel

CHATEAUBRIAND FOR TWO • 60/person *GF*

Classic table side carved beef tenderloin for two served with duchess mashed potatoes, grilled asparagus, and béarnaise sauce

SHEPHARD'S PIE • 36

Ground lamb and beef, peas, carrots, with veal demi-glace, and mashed potatoes

CHICKEN WILD RICE • 32

Floured and fried chicken cutlet, served with butternut squash, wild rice, celery hearts, and gruyere bechamel

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, sauteed brussel sprouts, and veal demi-glace

BUTTERNUT SQUASH RAVIOLI • 19 *VE*

Sage infused cream sauce over butternut squash ravioli with toasted pine nuts and roasted brussel sprouts