

Dinner Menu

Appetizers

CALAMARI *DF*

Flash fried calamari with sweet chili sauce

SHRIMP COCKTAIL *GF*

Four plump shrimp with horseradish cocktail sauce

LAMB CHOP LOLLIPOPS *GF DF*

Four bones of grilled lamb chops served with mint jelly

MUSSELS

Blue mussels served in a white wine and tomato broth with basil and butter brushed bread

DATE DIP

Apricots blended with goat cheese, chopped dates, and crispy bacon served with naan bread

HALOUMI CURDS *VE*

Fried haloumi cheese with roasted garlic aioli

ESCARGOT

Snails tossed with garlic butter, parsley, and served with toasted ciabatta

VEGAN MEATBALLS *DF*

Plant based meatballs topped in house made BBQ sauce

Salads

Add protein: chicken, sliced steak, or broiled shrimp

Add a protein to make it a meal

Starter salads are available in entree size as well

Starter Salads

GARDEN SALAD

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

CAESAR SALAD

Creamy caesar dressing tossed with romaine and croutons

WALNUT GORGONZOLA SALAD

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

Entree Salads

TOSCANO SALAD *GF*

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

COBB SALAD *GF*

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

VERY BERRY SALAD *GF*

Fresh berries, seasoned walnuts, feta cheese, and red onion on fresh greens with honey vinaigrette dressing

Soups

FRENCH ONION

Classic French Onion soup with toasted croutons and melted gruyere

VEGAN CHILI

Garbanzo beans, navy beans, black beans, tomato filets, and onions in a vegetable broth

SOUP DU JOUR

Fresh soup prepared daily

Sandwiches, Burgers, Wraps

BACON CHEESEBURGER

Third pound burger topped with bacon, cheese, lettuce, and tomato on a kaiser bun served with fries

KRABBY PATTY

Cajun crab patty with onion, peppers, lettuce, and garlic aioli on a toasted bun

PHILLY CHEESESTEAK

Shaved ribeye steak with melted cheese, and caramelized onions and peppers on a baguette served with fries

WALLEYE SANDWICH *DF*

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

CHICKEN AND CIABATTA

Grilled chicken, melted smoked bacon cheddar cheese, lettuce, tomato, and mayo served with fries

STEAK SANDWICH *DF*

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

Entrees

RIBEYE AND RISOTTO *GF*

Sliced ribeye over green onion and bleu cheese risotto with confit carrots and veal demi-glace

WALLEYE DINNER

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

HALIBUT AND LOBSTER *DF*

Seared halibut over white rice with lobster and pepper sauce

VEGAN LO MEIN

Rice noodles with sauteed peas, carrots, onions, and peppers in a tangy Asian sauce

DUCK SALAD

Seared duck breast on a sesame crisp spring mix, with blackberry horseradish sauce, and crumbled haloumi cheese

MUSHROOM SESAME POT STICKERS

Eight mushroom pot stickers steamed and served with Thai peanut dipping sauce and toasted sesame seeds *DF, V*

8OZ FILET *GF*

Grilled 8oz filet served with garlic mashed potatoes, sauteed asparagus, and veal demi-glace

LOBSTER SPAGHETTI

Lobster claw cream sauce served over house made spaghetti

CHATEAUBRIAND FOR TWO *GF*

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