

Let's eat

STARTERS

COCONUT SHRIMP Pineapple salsa, sweet chili glaze	\$14	CHEESE QUESADILLA <i>CHICKEN</i> +\$3 Roasted peppers, mixed cheddar jack cheese, house pico, guacamole, and sour cream	\$11
CHARCUTERIE PLATE <i>FOR 2 \$21 FOR 4 \$27</i> 4 domestic cheeses, cured meats, fresh and dried fruit, candied nuts, crostini		LOADED NACHOS <i>CHICKEN OR STEAK</i> [Ⓞ] House tortilla chips, refried beans, diced tomatoes, cheese sauce, radishes, house pico, sour cream, and guacamole	\$16
BEEF TIPS Soy sauce marinated, breaded beef tips, with chipotle aioli	\$15	WINGS 12 crispy wings Sauces: golden BBQ, mango habanero, sweet red chili, traditional buffalo, garlic parmesan, or spicy dry rub, with celery, carrots, and blue cheese dressing	\$16
CALAMARI Pickled cherry peppers, marinara, and sweet chili sauce	\$14		
CRAB CAKES Lump crab meat, panko breadcrumbs, lemon, lime zest, with a cajun remoulade	\$16		

SANDWICHES & WRAPS

Served with french fries, sweet potato fries, tots, or fruit (GF Buns available)

OPEN FACE STEAK SANDWICH NY steak grilled to your taste, caramelized onions, pepper jack cheese	\$16	REUBEN Slow cooked corned beef, bacon sauerkraut, toasted rye, swiss cheese and Thousand Island	\$13
FRENCH DIP Traditional French with au jus	\$14	CLASSIC BURGER <i>CHEESE</i> +\$1 <i>BACON</i> +\$2 <i>AVOCADO</i> +\$3 6oz Gold Canyon ground chuck, with lettuce, tomato, onion, & pickle	\$11
PHILLY STYLE Peppers, onions, white American cheese, with au jus	\$15	HANGOVER BURGER Bacon cheddar burger, smothered in green chili, and topped with a fried egg	\$14
BLTA <i>SOURDOUGH BREAD OR SPINACH TORTILLA WRAP</i> Dailies thick cut bacon, lettuce, tomatoes, mayo, and avocado	\$10	BLACK & BLUE BURGER Cajun blackened burger, topped with domestic blue cheese, lettuce, tomato, onion, and pickle	\$12
CHICKEN SALAD <i>STUFFED AVOCADO, WRAP OR SANDWICH</i> Slow roasted chicken, cran-raisins, granny smith apples, toasted pecans, celery, red onions, lettuce, tomato, and dill pickle	\$12	JALAPEÑO SMASH BURGER 6oz burger with sautéed green and red jalapeños, topped with pepper jack cheese	\$13
CRISPY CHICKEN WRAP Crispy chicken tenders, chopped romaine, tomatoes, cheddar jack cheese, and chipotle mayo	\$13	MUSHROOM SWISS BURGER Sautéed cremini mushrooms, aged swiss cheese, on a brioche bun	\$13
CHICKEN AVOCADO CLUB Grilled chicken breast, crispy bacon, swiss cheese, dijonnaise, sliced avocado, lettuce, tomatoes, on toasted sourdough. <i>Add chipotle mayo for an extra kick</i>	\$13	VEGGIE BURGER Chef's housemade white and black bean veggie patty, sautéed onions, pepper jack cheese, and chipotle mayo	\$11

ENTRÉE SALADS

SHRIMP & STRAWBERRY FIELDS [Ⓞ] Mixed greens with chopped romaine, strawberry wedges, grilled shrimp, toasted almonds, goat cheese, white balsamic vinaigrette	\$16	GREEK CHICKEN SALAD [Ⓞ] Grilled chicken breast, tomatoes, cucumber, red onions, julienned bell pepper, feta cheese, Greek style dressing	\$14
STEAK HOUSE SALAD [Ⓞ] Mixed greens, tomatoes, cucumbers, avocado, and blue cheese crumble, choice of dressing	\$16	CHOPPED CHICKEN COBB SALAD Herb marinated chicken breast, chopped greens, tomatoes, cucumber, red onions, bacon lardons, hardboiled egg, raisins, blue cheese crumbles, choice of dressing	\$14
BEEF TIP SALAD Mixed greens, marinated beef tips, mandarin oranges, mushrooms, tomatoes, feta cheese, choice of dressing	\$14	CAESAR SALAD <i>CHICKEN</i> +\$3 <i>SALMON</i> +\$7 <i>SHRIMP</i> +\$7 Grilled romaine heart with tomato, parmesan cheese, garlic herb croutons, house Caesar dressing	\$9

[Ⓞ] **Gluten Free**

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SPECIALTIES

FETTUCCHINE ALFREDO	\$16	CHICKEN PICCATA	\$18
Rich garlic cream sauce, fettuccine pasta		Lightly breaded chicken breast, white wine caper sauce	
CHICKEN	\$18		
STEAK	\$24	CHICKEN FRIED STEAK	\$20
SHRIMP	\$22	Hand-breaded steak, with country gravy, vegetable of the day, and choice of starch	
SALMON	\$24		
BUFFALO MAC-N-CHEESE	\$16	SHRIMP SCAMPI	\$22
Cavatappi noodles in a house cheese sauce, topped with crispy fried chicken tenders tossed in buffalo sauce		Garlic, diced peppers, lemon zest, white wine butter sauce, fettuccine pasta	

FROM THE LAND & SEA

Served with soup or salad, vegetable of the day or grilled asparagus, and choice of starch. Blackened optional.

CENTER CUT SIRLOIN	GRILLED SALMON	\$29
8OZ [®] \$24	Wild caught, dill hollandaise sauce	
Port wine demi		
NY STRIP 14OZ [®] \$38	SHRIMP	\$25
Caramelized shallot red wine butter	GRILLED OR FRIED	
	jumbo shrimp, zesty cocktail sauce	
RIBEYE [®]	MAHI MAHI	\$24
12OZ \$36 16OZ \$39	Almond crusted, pan roasted, lemon beurre blanc sauce	
Garlic-herb butter		
FILET [®]	WALLEYE 7OZ	\$28
6OZ \$38 8OZ \$46	BREADED OR BLACKENED	
OSCAR STYLE	Lemon caper butter sauce	
Red wine demi		
GRILLED CHICKEN BREAST [®]		\$21
Basil chicken demi		

SIDES

BAKED POTATO
 MASHED POTATOES
 HOUSE RICE PILAF
 AU GRATIN POTATOES
 SEASIDE FRENCH FRIES
 SWEET POTATO FRIES
 TOTS
 GRILLED ASPARAGUS
 CHEF VEGGIES OF THE DAY

(MASHED AND BAKED POTATO AVAILABLE AFTER 4PM)

KIDDOS

Served with choice of side

HOT DOG	\$6
CORN DOG	\$6
CHICKEN TENDERS	\$6
MAC-N-CHEESE	\$6
CHEESEBURGER	\$6
GRILLED CHEESE	\$6
KIDS PASTA	\$6

DESSERT

CHEF'S CRÈME BRÛLÉE	\$6
MUD PIE	\$7
HOUSE BREAD PUDDING	
SCOOP OF ICE CREAM	\$6
ICE CREAM SUNDAE	\$5



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