

let's eat

STARTERS

COCONUT SHRIMP Pineapple salsa, sweet chili glaze	\$16	WINGS 6 PCS \$12 12 PCS \$16 Sauces: golden BBQ, mango habanero, sweet red chili, traditional buffalo, garlic parmesan, or cajun dry rub, with celery, carrots, and blue cheese dressing	
CHARCUTERIE PLATE *Friday night only FOR 2 \$21 FOR 4 \$27 4 domestic cheeses, cured meats, fresh and dried fruit, candied nuts, crostini		CHEESE QUESADILLA CHICKEN +\$4 STEAK +\$5 SHRIMP \$7 Roasted peppers, mixed cheddar jack cheese, house pico, guacamole, and sour cream	\$11
BEEF TIPS Teriyaki marinated with chipotle aioli and soy sauce	\$15	LOADED NACHOS CHICKEN +\$4 STEAK +\$5 House tortilla chips, refried beans, diced tomatoes, cheese sauce, radishes, house pico, sour cream, and guacamole	\$13
CALAMARI Pickled cherry peppers, banana peppers, marinara, and sweet chili sauce	\$14		

SANDWICHES & WRAPS

Served with french fries, sweet potato fries, tots, Foss fries (chips), cottage cheese, fruit, Soup or salad +\$1.50 (GF Buns + \$2)

OPEN FACE STEAK SANDWICH \$18 NY steak grilled to your taste, caramelized onions, pepper jack cheese		CHICKEN AVOCADO CLUB \$16 Grilled chicken breast, crispy bacon, swiss cheese, dijonnaise, sliced avocado, lettuce, tomatoes, on toasted sourdough. Add chipotle mayo for an extra kick	
FRENCH DIP \$18 Traditional French with au jus		REUBEN \$16 Slow cooked corned beef, bacon sauerkraut, toasted rye, swiss cheese and Thousand Island	
PHILLY STYLE \$19 Peppers, onions, white American cheese, with au jus		CLASSIC BURGER \$14 CHEESE +\$1 BACON +\$2 AVOCADO +\$2 FRIED EGG +\$3 6oz housemade patty, with lettuce, tomato, onion, and pickle	
BLTA \$12 SOURDOUGH BREAD OR SPINACH TORTILLA WRAP Dailies thick cut bacon, lettuce, tomatoes, mayo, and avocado		GREEN CHILI BURGER \$16 Smothered in green chili with pepper jack cheese	
CHICKEN SALAD \$12 STUFFED AVOCADO, WRAP OR SANDWICH Slow roasted chicken, cran-raisins, granny smith apples, toasted pecans, celery, red onions, lettuce, tomato, and dill pickle		JALAPEÑO SMASH BURGER \$16 6oz burger with sautéed jalapeños, topped with pepper jack cheese	
CRISPY CHICKEN WRAP \$14 Crispy chicken tenders, chopped romaine, tomatoes, cheddar jack cheese, and chipotle mayo		VEGGIE BURGER \$12 Chef's housemade white and black bean veggie patty, sautéed onions, pepper jack cheese, and chipotle mayo	

ENTRÉE SALADS

SHRIMP & STRAWBERRY FIELDS ® \$18 Mixed greens with chopped romaine, strawberry wedges, grilled shrimp, toasted almonds, goat cheese, white balsamic vinaigrette		CHOPPED CHICKEN COBB SALAD \$15 Herb marinated chicken breast, chopped greens, tomatoes, cucumber, red onions, bacon lardons, hardboiled egg, raisins, blue cheese crumbles, choice of dressing	
BEEF TIP SALAD \$16 Mixed greens, fried beef tips, mandarin oranges, mushrooms, tomatoes, feta cheese, choice of dressing		CAESAR SALAD \$9 CHICKEN +\$4 SALMON +\$12 SHRIMP +\$7 Grilled romaine heart with tomato, parmesan cheese, garlic herb croutons, house Caesar dressing	

GF Gluten Free

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

SPECIALTIES

Served with soup or salad

FETTUCCHINE ALFREDO	\$15	CHICKEN PICCATA	\$19
Rich garlic cream sauce, fettuccine pasta		Lightly breaded chicken breast, white wine caper sauce	
CHICKEN	\$19		
STEAK	\$24	SHRIMP SCAMPI	\$22
SHRIMP	\$22	Garlic, lemon zest, white wine butter sauce, fettuccine pasta	
SALMON	\$27		
		BUFFALO MAC-N-CHEESE	\$16
LASAGNA	\$16	Cavatappi noodles in a house cheese sauce, topped with crispy fried chicken tenders tossed in buffalo sauce	
Homemade lasagna with sausage and ground beef			

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 ^{GF}	Wild caught, dill hollandaise sauce	
Port wine demi		
	SHRIMP	\$25
RIBEYE ^{GF}	GRILLED OR FRIED	
12OZ \$38 16OZ \$42	jumbo shrimp, zesty cocktail sauce	
Garlic-herb butter		
	WALLEYE 7OZ	\$28
FILET 6OZ ^{GF}	BREADED OR BLACKENED	
OSCAR STYLE	Lemon caper butter sauce	
Red wine demi		
CHICKEN FRIED		
STEAK		\$20
Hand-breaded steak with country gravy		
AIRLINE CHICKEN		\$21
BREAST		
Basil chicken demi		

SIDES

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

(MASHED AND BAKED POTATO AVAILABLE AFTER 5 PM)

KIDDOS

Served with choice of side

HOT DOG	\$6
CORN DOG	\$6
CHICKEN TENDERS	\$7
MAC-N-CHEESE NO SIDE	\$7
CHEESEBURGER	\$8
GRILLED CHEESE	\$5
KIDS PASTA NO SIDE	\$7

DESSERT

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

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