

# GOOD EVENING *3pm - close*



## STARTERS

- POTATO CHIPS 8**  
prosciutto di parma, parmesan, creme fraiche
- BURRATA (V) 15**  
heirloom tomatoes, cucumbers, jalapeño, basil, grilled country bread
- CALAMARI 15**  
old bay, jalapeño tartar sauce, lemon
- CHICKEN WINGS 17**  
dry rubbed or hot wings with celery
- SHISHITO PEPPERS (V) 12**  
chili peanut crunch
- CAULIFLOWER FRITTERS (V) 12**  
hot sauce, mozzarella, truffle ranch dressing
- SPROUTS & CAULIFLOWER (V) 9**  
crispy brussel sprouts, roasted cauliflower, herb dressing
- YUCA FRIES 12**  
hot chicken seasoning, avocado aioli, queso fresco, cilantro, scallions

**HAPPY HOUR**  
*Monday-Friday*  
*3-5:30pm*

## WOODFIRED PIZZA

*gluten-free crust available upon request*

- PEPPERONI 16**  
red sauce, fresh oregano, whole milk mozzarella
- HAM & ARUGULA 16**  
white sauce, roasted red pepper, whole milk mozzarella, parmesan
- SMOKED CHICKEN 16**  
garlic cream sauce, fontina cheese, parmesan, roasted onions, herbs
- MARGHERITA (V) 15**  
red sauce, fresh mozzarella, basil, extra virgin olive oil

## SOUP & SALAD

- TOMATO BASIL SOUP (V) 6**  
croutons, basil oil
- SOUP OF THE DAY 6**
- STRAWBERRY FENNEL SALAD 15 (GF, V)** organic greens, goat cheese, hippy seed granola, golden balsamic vinaigrette
- COBB SALAD 16**  
romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumb, herb dressing

**KALE CAESAR (V) 14**  
baby kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing

**CHICKEN TORTILLA SALAD 16**  
romaine lettuce, queso fresco, black beans, cumin lime dressing

*Add to any salad*

salmon **10** / steak **15**  
chicken **7** / shrimp **9**

## SANDWICHES

*choice of fries, soup, or house salad; gluten-free bun available upon request*

- THE CHEESEBURGER 16**  
double meat & cheese, caramelized onion, lettuce, tomato, pickle, spread  
**substitute plant based burger (V) +2**
- TURKEY BURGER 17**  
herb aioli, sweet & sour onion jam, arugula, shoestring potatoes
- CRISPY CHICKEN 17**  
lettuce, pickled green tomato, mayonnaise, spicy honey
- WALLEYE SANDWICH 17**  
crispy walleye, cabbage & kale slaw, spicy chili aioli

## ENTREÉS

- PLANCHA SALMON\* 26**  
lo mein noodles, broccoli, peanuts, thai chili, ginger soy glaze
- FILET MIGNON\* 39**  
french fries, roasted oyster mushrooms, garlic herb butter
- COCONUT CURRY SEAFOOD STEW (GF) 27**  
mussels, shrimp, scallops, fresh fish, red curry broth, jasmine rice, thai basil, scallions, peanuts
- GRILLED TRI TIP TACOS 18**  
flour tortillas, hearts of palm, napa cabbage, bullion aioli, chimichurri sauce, garlic chips; rice & beans

## PASTA

- LOBSTER BUCATINI 32**  
andouille sausage, sweet corn, arugula, white wine cream sauce
- RICOTTA GNOCCHI (V) 19**  
roasted oyster mushrooms, peas, garlic herb butter
- SEAFOOD LINGUINE 27**  
mussels, shrimp, scallops, fresh fish, bell peppers, shallots, fennel, spicy tomato sauce
- ROASTED CHICKEN RADIATORI 17**  
shaved garlic, pine nuts, roasted roma tomatoes, fresh basil

## SPECIALS

- BLACKENED TUNA TACO 17**  
flour tortilla, broccoli wonton slaw, yum yum sauce
- PORK BELLY BURNT ENDS (GF) 14**  
lime caramel, thai basil, crispy shallots, jalapeño
- BROILED MISO LOBSTER 45**  
chilled sesame somen noodles, cucumbers, carrots, scallions, baby kale, yum yum sauce, chili peanut crunch

**GF** = Gluten Friendly    **V** = Vegetarian

Please alert us if you have any allergies; not all ingredients are listed. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits.