

GOOD EVENING *3pm - close*



STARTERS

- POTATO CHIPS 8**
prosciutto di parma, parmesan, creme fraiche
- BURRATA (V) 15**
romesco sauce, crushed hazelnuts, olive oil, tarragon, grilled country bread
- CALAMARI 15**
old bay, jalapeño tartar sauce, lemon
- CHICKEN WINGS 17**
dry rubbed or hot wings with celery
- SHRIMP TOAST 15**
seaweed salad, yum yum sauce, jalapeño, sesame
- SPROUTS & CAULIFLOWER (V) 9**
crispy brussel sprouts, roasted cauliflower, herb dressing
- YUCA FRIES 12**
hot chicken seasoning, avocado aioli, queso fresco, cilantro, scallions
- GRILLED TRI TIP TACOS 18**
flour tortillas, hearts of palm, napa cabbage, bullion aioli, chimichurri sauce, garlic chips

HAPPY HOUR

*Monday-Friday
3-5:30pm*

WOODFIRED PIZZA

gluten-free crust available upon request

- PEPPERONI 16**
red sauce, fresh oregano, whole milk mozzarella
- ITALIAN SAUSAGE 18**
red sauce, whole milk mozzarella, provolone, marinated olives, roasted pepper
- 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**
- APPLE PECAN SALAD (GF, V) 15**
organic greens, honey crisp apples, aged white cheddar cheese, maple 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* 27**
somen noodles, baby kale, sliced cucumber, carrots, chili peanut crunch, sesame dressing, yum yum sauce
- FILET MIGNON* 42**
potatoes, roasted oyster mushrooms, blue cheese butter crispy potatoes
- COCONUT CURRY SEAFOOD STEW (GF) 27**
mussels, shrimp, scallops, fresh fish, red curry broth, jasmine rice, thai basil, scallions, peanuts
- CRISPY PORK CUTLET 25**
mashed potatoes, apple hazelnut salad, fontina fondue

PASTA

- CRAB BUCATINI 32**
shaved garlic, arugula, romesco sauce, parmesan breadcrumbs
- RICOTTA GNOCCHI (V) 19**
roasted oyster mushrooms, peas, garlic herb butter
- BUTTERNUT SQUASH RAVIOLI (V) 24**
pecans, sage, brown butter, parmesan cheese, reduced red wine
- ROASTED CHICKEN RADIATORI 17**
shaved garlic, pine nuts, roasted roma tomatoes, fresh basil

SPECIALS

- ROASTED BEET SALAD (V) 14**
marinated red beets, arugula, burrata, hazelnuts, herbs, sea salt, cracked pepper
- BEEF SHORT RIB SKEWERS 18**
soy glaze, chili peanut crunch, chives, lime
- TURKEY WILD RICE MEATLOAF 24**
mashed potatoes, cranberry jalapeño jam, mushroom cream sauce, savory herbs

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.