

# GOOD EVENING *3pm - close*



## STARTERS

- BURRATA (V) 16**  
orange jalapeño marmalade, arugula, grilled country bread
- CHILLED SHRIMP TACOS 19**  
flour tortilla, napa cabbage slaw, yum yum sauce, tobiko
- CRISPY CHICKEN QUESADILLA 17**  
chili cheese, mashed avocado, queso fresco, taco sauce
- CHICKEN WINGS 17**  
dry rubbed or hot wings with celery
- SPICY TUNA TARTARE 18**  
jasmine rice, avocado, tempura crunch, ginger soy, sesame seeds, nori
- SPROUTS & CAULIFLOWER (V) 10**  
crispy brussel sprouts, roasted cauliflower, herb dressing
- YUCA FRIES 12**  
hot chicken seasoning, avocado aioli, queso fresco, cilantro, scallions
- BEEF TENDERLOIN TIPS 18**  
garlic butter, herb croutons, crispy onions

## HAPPY HOUR

*Monday-Friday  
3-5:30pm*

## WOODFIRED PIZZA

*gluten-free crust available upon request*

- PEPPERONI 18**  
red sauce, fresh oregano, whole milk mozzarella
- ITALIAN SAUSAGE 19**  
red sauce, whole milk mozzarella, provolone, marinated olives, roasted pepper
- CHICKEN BACON RANCH 17**  
garlic cream sauce, whole milk mozzarella, arugula, ranch cream
- MARGHERITA (V) 16**  
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 & ALMOND SALAD (GF, V) 16**  
organic greens, honeycrisp apples, smoked almonds, white cheddar, maple vinaigrette
- COBB SALAD 18**  
romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumb, herb dressing

**KALE CAESAR (V) 15**  
baby kale, roasted califlower, croutons, parmesan, roasted shallot caesar dressing

**CHICKEN TORTILLA SALAD 17**  
romaine lettuce, black beans, tomato, avocado, queso fresco, cumin lime dressing, taco sauce

*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 17**  
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, hot honey
- WALLEYE SANDWICH 18**  
challah bun, lettuce, tomato, jalapeño tartar sauce

## ENTREÉS

- PLANCHA SALMON\* 28**  
jasmine rice, chili crunch oil, red cabbage, cucumber, avocado, daikon radish, carrots yum yum sauce
- FILET MIGNON\* (GF) 42**  
mashed potatoes, parmesan garlic broccoli
- COCONUT CURRY SEAFOOD STEW (GF) 27**  
mussels, shrimp, scallops, fresh fish, red curry broth, jasmine rice, thai basil, scallions, peanuts
- CHICKEN & WILD RICE 21**  
cauliflower & wild rice, veloute, crushed almonds, savory herbs

## PASTA

- LUMACHE BOLOGNESE 24**  
braised wagyu beef, Italian sausage, crushed tomato, burrata
- RICOTTA GNOCCHI (V) 21**  
roasted oyster mushrooms, pea tendrils, peas, garlic herb butter
- BUTTERNUT SQUASH RAVIOLI (V) 25**  
brown butter, sage, pecans, parmesan
- ROASTED CHICKEN RADIATORI 19**  
asparagus, shaved garlic, pine nuts, basil cream sauce, crispy prosciutto

## SPECIALS

- WHIPPED FETA CHEESE (V) 15**  
crushed pistachios, spicy honey, grilled country bread, pita chip
- FILET MIGNON SLIDERS 25**  
potato roll, worcestershire glazed onions, horseradish aioli, french fries
- PORK LOIN CHOPS (GF) 23**  
mashed potatoes, apple chive salad, cognac maple glaze, smoked almonds

**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.*