

GOOD EVENING *3pm - close*



STARTERS

POTATO CHIPS 8

prosciutto di parma, parmesan, creme fraiche

BURRATA (V) 15

strawberries, pickled shallots, thai basil, lemongrass vanilla vinaigrette, grilled country bread

CALAMARI 15

old bay, jalapeno tartar sauce, lemon

CHICKEN WINGS 17

dry rubbed or hot wings with celery

GRILLED TRI TIP TACOS 18

flour tortillas, hearts of palm, napa cabbage, bullion aioli, chimichurri sauce

CAULIFLOWER FRITTERS (V) 12

hot sauce, truffle ranch dressing

SPROUTS & CAULIFLOWER (V) 9

crispy brussel sprouts, roasted cauliflower, herb dressing

YUCA FRIES (GF) 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, calabrian chili, 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

tuscan kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing

CHICKEN TORTILLA SALAD 16

(GF) 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 and kale slaw, spicy chili aioli

PASTA

LOBSTER BUCATINI 25

andouille sausage, fennel, garlic, shallots, arugula, vodka sauce

RICOTTA GNOCCHI (V) 19

butternut squash, sage, hazelnuts, brown butter, honeycrisp apple, chive

SHRIMP SCAMPI 23

spaghetti, chili flakes, lemon garlic butter, Italian parsley

CHICKEN LINGUINE 22

shaved garlic, arugula, lemon cream sauce, parmesan bread crumbs

CHICKEN PARMESAN 22

whole milk mozzarella, roasted tomato marinara, bucatini

ENTREÉS

PLANCHA SALMON* 26

lo mein noodles, broccoli, peanuts, thai chili, ginger soy glaze

FILET MIGNON* (GF) 39

broccoli, mashed yukon gold potatoes, caramelized onion butter

CHILI RUBBED TRI TIP (GF) 32

yuca fries, avocado aioli, chimichurri sauce, grilled lemon

COCONUT CURRY

SEAFOOD STEW (GF) 27

mussels, shrimp, scallops, salmon, red curry broth, jasmine rice, thai basil, scallions, peanuts

"R&D"

GRILLED SHRIMP COCKTAIL 17

cucumbers, pineapple, avocado aioli, herb salsa

CASHEW DUCK LETTUCE

WRAPS 20

vegetable fried rice, leaf lettuce, herbs, jalapeño, hoisin, sweet chili sauce

SUPPER CLUB WALLEYE 27

crispy walleye, mashed yukon gold potatoes, green beans, almonds, lemon herb beurre blanc

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.