





# **APPETIZERS**

# Crispy Seasoned Potato Skins — 12

With A Fried Herb Aioli

#### House Breaded Cheese Curds — 12

With Ranch

## Shrimp Havarti With Toasted Baguettes — 18

Shrimp Baked With Butter, Dill Havarti, Lemon & Fresh Dill

#### **Bacon Wrapped Scallops — 22**

With Spicy Cajun Remoulade

## Jumbo Lump Crab Cakes — 20

With A Whole Grain Mustard Aioli

#### Herb & Honey Whipped Ricotta — 14

Finished With Toasted Pistachios & Pomegranate
Arils & Toasted Baguettes

# SALAD

#### Roasted Beet & Arugula Salad — 14

Roasted Red & Golden Beets With Toasted Pumpkin Seeds, Pomegranate Arils, Golden Raisins, Puffed Rice & Goat Cheese With A Dukkah Vinaigrette

## Classic Wedge Salad — 14

Moody Blue Cheese Crumbles, Bacon, Grape Tomatoes, Chopped Egg, Green Onions, Smothered In Blue Cheese Dressing

#### Garden Salad — 12

Carrot, Cucumber, & Tomatoes With Your Choice Of Dressing

#### Steak House Caesar — 12

Shaved Parmesan, House Made Croutons, Pickled Red Onions, Fried Capers, Anchovies, All Tossed In Caesar Dressing

#### \*Dressing Options

Balsamic Vinaigrette, Ranch, Italian, Caesar, Blue Cheese, French, & Dukkah Vinaigrette



# Creamy Pappardelle Pasta — 30

Wide Noodle Pasta Tossed In A Rich Creamy Wild Mushroom & Black Truffle Ragu Paired With Bonpas, Côtes du Rhône

#### Shrimp and Kabocha Squash Risotto — 34

Roasted Kabocha Squash, Parmesan, Toasted Pumpkin Seeds and Herb Oil Finish, Topped With Seasoned Jumbo Grilled Shrimp Paired With Campo Viejo Reserva, Rioja

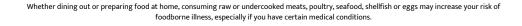
#### House Made Gnocchi — 28

Pillowy Roasted Potato Dumplings With Nutty Brown Butter, Sage, Cranberry, & Pine Nuts Paired With La Marca, Prosecco

#### \*Add a Protein

6 oz Chicken Breast - 10 6-7 oz Grilled Salmon - 12 Grilled Jumbo Shrimp - 14













# Beef Bourguignon (2) 3oz Petit Filet Mignon With Red Wine Mushroom Demi Glace — 34

Seasonal Vegetables & Choice Of Butter Whipped Potatoes Or Baked Potato Paired With J. Lohr, Cabernet Sauvignon

# 14oz Ribeye — 48

Seasonal Vegetables & Choice Of Butter Whipped Potatoes Or Baked Potato Add Sauteed Mushrooms - 5 Paired With Luke, Merlot

# 8oz Filet Mignon & Red Wine Braised Cipollini Onions— 52

Seasonal Vegetables & Choice Of Butter Whipped Potatoes Or Baked Potato Add Sauteed Mushrooms - 5 Paired With El Esteco, Malbec

\*All Beef is Certified Angus Beef\*

# Hoisin & Shoyu Marinated 9oz Pork Flat Iron Steak On A Bed Of Kimchi— 32

Ancient Grains & Kale Sauteed Edamame Paired With Ken Wright, Pinot Noir

#### Chicken Pot Pie — 26

Savory Chicken Pot Pie Filling Served With Puff Pastry Paired With Castello Banfi, Pinot Grigio

For Double Seasonal Vegetables - 5



# Pan Seared Airline Chicken With Smoked Calabrian Chili and Orange Cream Sauce — 30

Seasonal Vegetables & Choice Of Butter Whipped Potatoes Or Baked Potato Paired With Bonpas, Côtes du Rhône

# Walleye — 34

Fried Or Broiled
Seasonal Vegetables & Choice Of
Butter Whipped Potatoes Or Baked Potato
Paired With Matchbook, Chardonnay

# Barramundi With Roasted Cherry Tomato & Fennel Agrodolce— 34

Seasonal Vegetables
Ancient Grains & Kale
Paired With Chateau Ste Michelle, Riesling

# Grilled Norwegian Salmon With Wild Blueberry Balsamic & Herb Reduction — 34

Seasonal Vegetables
Ancient Grains & Kale
Paired With Ken Wright, Pinot Noir

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	Soup Of The Day — 7	
	DESSERT	
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