

**Chicken Lobster Oscar**

Sautéed chicken breast, lobster meat, asparagus,  
hollandaise, pan-fried or blackened

\$25 •

*Brancott Sauvignon Blanc 9/30*

**Steak & Lobster**

Grilled hanger steak, broiled lobster tail, bernaïse

\$34 •

*Peirano Estate Merlot 9/32*

**Italian**

**Penne Pasta**

Capicola, shallot, garlic, red pepper, penne, made to order  
Parmesan cream

Chicken \$19 | Shrimp \$23

*Two Vines Chardonnay 7/26*

**Risotto of the Day**

Inquire with server

*Market price •*

*All entrées are served with choice:*

*Buttermilk caramelized onion mashed potatoes, baked potato,*

*sautéed asparagus, or vegetable du jour.*

*Order a salad with your entrée and subtract \$2 from the price of the salad.*

*Split entrees, add \$2*

**Filet Mignon**

Grilled 8oz filet, horseradish, bernaïse

\$37 •

*Erath, Pinot Noir 12/42*

**Grilled Lamb Rack**

Grilled lamb rack, lemon ginger mint marmalade, beurre blanc

\$24 •

*Malbec, Trivento 8/29*

**Pork Rib Chops**

Thick cut grilled pork rib chops, brandy apple chutney

\$23 •

*Bogle Old Vine Zinfandel 8/30*

**Duroc Pork Tenderloin**

8 oz grilled Duroc pork tenderloin, jicama cilantro slaw, honey citrus  
green garlic sauce or horseradish bourbon with sour cream

\$23 •

*Alta Luna 'Phases' Red Blend 8/30*

**Dry Aged Ribeye**

14 oz. Ribeye, dry aged 21 days, caramelized blackberry balsamic onion jam

\$53 •

*Cabernet Estancia 11/38*

**Korean Beef Short Ribs**

Sliced sautéed short ribs, gochujang sauce, vegetable rice noodle salad

\$23

*Montepulciano, Cantina Zaccagnini 10/37*

**By Sea**

**Classic Walleye**

Hazelnut pan-fried, blackened, or broiled, beurre blanc

\$25 •

*Two Vines Sauvignon Blanc 7/26*

**King Salmon**

Grilled salmon, coconut Thai red curry sauce, vegetable rice noodle salad

\$26 •

*Chateau Ste. Michelle Riesling 8/30*

**Scallops & Shrimp**

Sautéed, jicama cilantro slaw, honey citrus green garlic sauce, bacon jam

\$26

*Chateau St. Jean Chardonnay 10/36*

**Mahi Mahi**

Seared chia lime mahi mahi, sesame seaweed salad,  
matcha honey, pink nori

\$20 •

*Pinot Grigio, Cantina Zaccagnini 10/37*

**Seafood Platter for Two**

Chia lime mahi, seaweed salad, matcha honey

Scallops & shrimp, jicama cilantro slaw, honey citrus green garlic sauce, bacon jam

King salmon, coconut Thai red curry, vegetable rice noodle salad

\$62 •

**Lobster Tail**

Broiled lobster tail, bernaïse, drawn butter

\$24 •

**Fish of the Week**

Inquire with server

Market price

Appetizers

**Walleye Fingers**

Crisp hand cut walleye strips, fresh lemon dill remoulade  
\$14

**Salmon Caviar Canapés**

Salmon mousse, salmon roe, pickled quail egg, rye bread, dill  
\$17

**Coconut Shrimp**

Hand breaded jumbo shrimp, horseradish plum sauce  
\$13

**Honey Bleu Hot Wings**

Buffalo sauce, honey drizzle, bleu cheese crumbles,  
celery leaves  
\$12 •

**Thai Curry Wings**

Thai curry sauce, fresh cilantro  
\$12 •

**Korean Beef Wontons**

Beef tenderloin, cabbage, carrot, peppers,  
green onion, sesame ginger sauce  
\$15

Sandwiches

*All sandwiches are served with your choice of chips, potato salad,  
fruit, French fries or soup of the day.  
Substitute French onion soup or a tossed salad for an additional \$3.*

**Spicy Chicken Sandwich**

Fried chicken thigh, pickled okra, hot sauce,  
lettuce, celery seed mayo, egg bun  
\$11

**Walleye Sandwich**

Pan fried, blackened or broiled, lettuce, tomato,  
lemon dill remoulade, white hoagie  
\$17

**Boursin Bacon Burger**

Herbed boursin cheese, caramelized blackberry balsamic onion jam,  
applewood bacon, egg bun  
\$14

Soup & Salads

*Order a salad with an entrée and subtract \$2 from the price of the salad.  
Add Chicken +\$6 Add Salmon +\$14 Add Shrimp +\$9*

**French Onion Soup**

Melted Gruyere, croutons  
\$6

**Soup du jour**

Inquire with server  
Cup \$4.25 | Bowl \$6

**Caesar**

Romaine, Caesar dressing, kalamata olives, pepperoncini peppers,  
shaved Asiago, croutons, anchovies  
Side \$8 | With entrée \$6

**Berry Almond Spinach**

Spinach, strawberries, almonds, feta cheese, red peppers,  
raspberry balsamic vinaigrette  
Side \$8 • | With entrée \$6 •

**Madden's House**

Mixed greens, raisins, walnuts, feta cheese, honey mustard  
Side \$7 • | With entrée \$5 •

**Garden**

Mixed greens, tomato, cucumber, mushroom, radish, carrot, red onion  
Side \$7 • | With entrée \$5 •

Desserts

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Cheesecake du jour \$7  
Creme Brulee \$7 •  
Strawberry Rhubarb Cake \$7

• *Gluten free*