

Land & Sea Duets

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, bearnaise
\$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 •

By Land

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, bearnaise

\$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 •

Brancott Sauvignon Blanc 8/26

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, bearnaise, drawn butter

\$24 •

Fish of the Week

Inquire with server

Market price

• *Gluten free*

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 Blue Hot Wings

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

Thai Curry Wings

Thai curry sauce, fresh cilantro
\$12 •

Korean Beef Wontons

Beef tenderloin, cabbage, carrots peppers,
green onions, 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, tomatoes,
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, tomatoes, cucumbers, mushrooms, radishes, carrots, 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*