

Land & Sea Duets

Chicken Lobster Oscar ^{GF}

4 oz. Lobster Tail, Sautéed Chicken Breast, Asparagus,
Hollandaise, Pan-Fried or Blackened
\$25

Surf & Turf ^{GF}

6 oz. Hanger Steak, Chef Darrell's 'Everything Seasoned' Shrimp,
Beurre Blanc
\$23

Italian

Shrimp & Chicken Linguine

Spinach, Artichokes, Red Bell Peppers, Asparagus,
Basil Pesto, Goat Cheese
\$25

Steak & Shrimp Linguine

Grilled Hanger Steak, Mushrooms, Shallots, Garlic, Herbs,
Sun-Dried Tomatoes, Surf & Turf Alfredo
\$29

Vegetarian Linguine ^{GF}

Mixed Vegetables, Garlic, Parmesan Cream Sauce
\$21

Risotto du jour

Inquire with server
Market price

All entrées are served with choice of:

Garlic Roasted Organic Fingerling Potatoes, Caramelized Onion Mashed Potatoes, Sautéed Asparagus, or Vegetable du jour

By Land

Filet Mignon ^{GF}

Grilled 8 oz. Filet, Horseradish, Bearnaise
\$37

Grilled Lamb Rack ^{GF}

Roasted Garlic Cloves, Lemon Coriander Braised Apricots,
Pistachios
\$35

Pork Rib Chops ^{GF}

Thick-Cut Grilled Pork Rib Chops, Brandy Apple Chutney
\$23

21 Day Dry-Aged Ribeye ^{GF}

14 oz. Grilled Ribeye, Peppercorn Porcini Butter
\$57

Braised Short Rib ^{GF}

Cipollini Onion, Garlic, Mixed Mushrooms, Sherry Demi Glace
\$29

By Sea

Classic Walleye ^{GF}

Hazelnut Pan-fried, Blackened or Broiled, Beurre Blanc
\$27

King Salmon ^{GF}

Grilled King Salmon, Zesty Citrus Butter, Turnip Thyme Puree
\$27

Sea Scallops

Three Seared Scallops, Root Vegetable Cakes,
Herbed Golden Raisin Butter Sauce
\$27

Classic Cioppino

Scallops, Mussels, Shrimp & Fish du jour, Simmered with Tomatoes,
Roasted Garlic, Herbs, White Wine, Vegetable Stock, Onions,
Crushed Red Pepper, Butter, Grilled French Bread
\$33

Desserts

Cheesecake du jour
Vanilla bean crème brûlée ^{GF}
\$7

Fish of the Week

Inquire with server
Market price

Fall

Appetizers

Calamari Sampler ^{GF}

Fried Calamari, Kalamata Olive Sauce, Tare Sauce
\$15

Mini Beef Wellington

Beef Tenderloin, Mushroom Duxelle, Asparagus,
Puff Pastry, Horseradish Cream
\$15

Escargot en Croute

Garlic Butter Escargot, Puff Pastry, Green Herb Butter
\$11

Walleye Fingers

Crisp Hand-Breaded Walleye, Remoulade
\$13

Duck Meatballs

Five-Spice Seasoned Meatballs, Hoisin Sweet Chili Sauce,
Scallions, Sesame Seeds
\$11

Coconut Shrimp

Jumbo Shrimp Hand-Breaded, Horseradish Plum Sauce
\$15

Salads

French Onion Soup

Melted Gruyere, Croutons
\$6

Soup du jour

Chef's Selection
Cup \$4.25 | Bowl \$6

*Sandwiches paired with your choice of chips,
French fries or soup du jour.
Substitute French onion soup or salad for an additional \$3.*

Boursin Burger

Half-pound Fresh Angus Beef, Blackberry Onion Jam,
Applewood Smoked Bacon, Egg Bun
\$14

Blackened Mahi Mahi Sandwich

Sweet Jamaican Relish, Lettuce, Tomato,
Chipotle Mayo, Ciabatta Roll
\$19

Classic Chicken Wrap

Grilled Chicken Breast, Cherries, Miso Honey Mustard,
Baby Salad Greens, Candied Pecans, Queso Fresco
\$13

*Add Grilled Chicken Breast +\$6 | Add Grilled King Salmon +\$14
Add Sautéed Shrimp +\$9*

Caesar

Romaine, Asiago Cheese, Kalamata Olives, Pepperoncinis,
Croutons, Anchovies, Caesar Dressing
\$8

Roasted Beet Salad ^{GF}

Avocado, Goat Cheese, Grapefruit, Candied Pecans,
Dill, Tarragon Honey Vinaigrette
\$9

Garden Wedge ^{GF}

Iceberg, Red Bell Pepper, Tomatoes, Cucumber,
Red Onion, Carrot, Radish
\$7

Ancho Fresco

Tomato, Avocado, Peppers, Corn, Cilantro,
Jicama, Black Beans, Tortilla Strings,
Queso Fresco, Ancho Chili Vinaigrette
\$7

Soup & Sandwiches

