

## Appetizers

### Tamarind Thai Wings <sup>(GF)</sup>

Scallion, peanuts, cilantro, garlic, ginger, tamarind sauce \$12

### Honey Hot Wings <sup>(GF)</sup>

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

### Lemon Pepper Wings <sup>(GF)</sup>

Buttered wings, lemon pepper dry rub \$12

### Lox & Beet Chips <sup>(GF)</sup>

Cold smoked salmon, beet chips, avocado, dill, lemon sour cream, pickled red onion \$15

### Mushroom Pot Stickers

Mixed mushrooms, green onion, carrot, spinach, garlic, cabbage, ginger ponzu sauce \$11

### Blue Crab Hominy Hummus <sup>(GF)</sup>

Jumbo lump crab, cumin lime hominy hummus, cilantro, crispy shallots, sriracha, pita chips \$21

### A CLASSIC Favorite

#### Coconut Shrimp

Hand-breaded, horseradish plum sauce \$15

## Soup & Sandwiches

### French Onion Soup

Melted gruyere, croutons \$6

### Soup du jour

Chef's Selection

Cup \$4.25 | Bowl \$6

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

### Truffle Mushroom Burger

Sautéed onions and mushrooms, provolone cheese, roasted garlic truffle mayonnaise, arugula, sesame bun \$14

### Blackened Mahi Sandwich

Tomato, lettuce, spicy whole grain mustard aioli, Bavarian pretzel bun \$17

### Schiacciata Chicken Sandwich

Grilled chicken, provolone, eggplant caponata, arugula, Rosemary Schiacciata roll \$14

## Salads

Add grilled Chicken Breast +\$6 | Add grilled King Salmon +\$21

Add sautéed Shrimp +\$9

Add blackened or pan-fried Mahi Mahi +\$13

### Classic <sup>(GF)</sup>

Mixed greens, dried cherries, candied pecans, queso fresco, miso honey mustard dressing \$7

### Caesar

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini's, anchovies, Caesar dressing \$9

### Roasted Beet <sup>(GF)</sup>

Avocado, goat cheese, grapefruit, candied pecans, dill, tarragon honey vinaigrette \$11

### Pomegranate & Pear

Baby salad greens, pomegranate seeds, Bosc pear, raspberries, pistachios, poppyseed vinaigrette \$9

### Italian

Garbanzo beans, tomato, pepperoncini, radicchio, parmesan, romaine, celery, red onion, olives, cucumber, oregano vinaigrette \$8



## Thai

### **Pok Pok Crab Bowl** (GF)

Tempura soft shell crab, green papaya, garlic, Thai chili, dried shrimp, palm sugar, fish sauce, lime, green beans, tomato, roasted peanuts.

*Sides not included \$25*

### **Thai Shrimp Bowl**

Mint, peanuts, cilantro, ginger, garlic, rice noodles, pad Thai sauce, Fresno chilis, scallions

*Sides not included \$21*

## Italian

### **Penne Marsala**

Mixed mushrooms, tarragon, garlic, shallot, asparagus, Tuscan flavored penne pasta  
Vegetarian \$23 | Chicken \$25 | Shrimp \$27  
Veal Meatball \$31

### **Risotto of the Day** (GF)

Inquire with server  
*Market price*

## Land

Entrées are served with choice:

*Garlic roasted fingerling potatoes, caramelized onion mashed potatoes, buttermilk chive crema, sautéed asparagus, or vegetable du jour. Additional sides \$4*

### **Filet Mignon** (GF)

Grilled 8 oz. filet, horseradish, bearnaise \$37

### **20 oz. Lamb Shank**

Braised with yogurt, coriander, turmeric, tomato, apricot, carrot, ginger, garlic, Moroccan herbed cous cous \$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 \$59

### **12 oz. New York Strip** (GF)

Truffle butter, vine roasted tomatoes, tarragon demi \$39

## Sea

### **Classic Walleye** (GF)

Hazelnut pan-fried, blackened or broiled, beurre blanc \$27

### **King Salmon** (GF)

Charred Caulilini, Arugula, charred red pepper, dill yogurt dressing \$29

### **Sea Scallops** (GF)

Hominy and cactus salsa, culantro pesto \$29

### **Sicilian Corvina** (GF)

Balsamic caponata of roasted eggplant, olive, tomato, caper, celery \$25

## Duets

### **Crab & Tenderloin**

Tempura soft shell crab, 6 oz. grilled filet mignon, spicy aioli, ginger ponzu dipping sauce \$35

### **Chicken Lobster Oscar** (GF)

4 oz. lobster tail, sautéed chicken breast, asparagus, hollandaise, pan-fried or blackened \$26

### **Desserts \$7**

Vanilla Bean Crème Brulee (GF)  
Cheesecake du jour  
Dessert du jour, fresh from our bakery

### **Fish of the Week**

Inquire with server  
*Market price*