



Appetizers

Lemon Pepper Wings ^{GF}

Crispy Wings with Butter & Lemon Pepper Dry Rub \$12

Buffalo Lobster Dip ^{GF}

Pancetta, Corn, Cream Cheese, Cheddar,
Cilantro, Tortilla Chips \$19

A CLASSIC Favorite

Coconut Shrimp

Hand-breaded, Horseradish Plum Sauce \$15

Mini Beef Wellington

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

Calamari

Crispy Calamari Rings & Tentacles,
Lemon Garlic Aioli \$15

Veal Piccata Meatballs

Crispy Panko Breaded Veal Meatballs, Lemon Slices,
Capers, Prosciutto, Asparagus,
Lemon Cream Sauce \$13

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,
French fries or soup du jour.*

*Substitute French onion soup or Classic salad
for an additional \$3.*

Blackened Mahi Sandwich

Arugula, Tomato, Spicy Whole Grain Mustard Aioli,
Pretzel Bun \$17

Jumbo Soft Shell Crab Hoagie

Arugula, Tomato, Dill Remoulade, Jumbo
Tempura Crab, Corn Hoagie Bun \$17

Bacon Boursin Burger

Half-Pound Angus Beef Patty, Applewood Bacon,
Boursin Cheese, House-made Red Onion Marmalade,
Arugula, Egg Bun \$14

Salads

Add grilled Chicken Breast +\$6 | Add sautéed Shrimp +\$9

Add grilled Nordic Blue Salmon +\$15

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

Classic ^{GF}

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 ^{GF}

Avocado, Goat Cheese, Grapefruit, Candied Pecans,
Dill, Tarragon Honey Vinaigrette \$11

Pomegranate & Pear ^{GF}

Baby Salad Greens, Pomegranate Seeds, Bosc Pear,
Raspberries, Pistachios, Poppyseed Vinaigrette \$9

FALL WINTER



Italian

Penne Pasta

Capicola Ham, Red Pepper, Shallot, Garlic,
White Wine, Mini Penne Pasta, Made-to-Order
Parmesan Cream Sauce, Mixed Mushrooms
Vegetarian \$23 | Chicken \$25 | Shrimp \$27

Risotto of the Day ^{GF}

Inquire with server
Market price

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

Land

Filet Mignon ^{GF}

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

Dry Aged Ribeye ^{GF}

14 oz. Grilled Ribeye, Peppercorn Porcini Butter \$59

Short Ribs ^{GF}

Cipollini Onion, Mushrooms, Sherry Demi \$25

12 oz. New York Strip ^{GF}

Truffle Butter, Roasted Tomatoes, Tarragon Demi \$39

20 oz. Lamb Shank

Braised with Yogurt, Coriander, Turmeric, Tomato, Apricot,
Carrot, Ginger, Garlic, Moroccan Cous Cous \$35

Pork Rib Chops ^{GF}

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

10 oz. Top Sirloin ^{GF}

Topped with Boursin Cheese, House-made
Red Onion Marmalade \$25

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

Sea

Classic Walleye ^{GF}

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

Sea Scallops Piccata ^{GF}

Prosciutto, Asparagus, Lemon Slices, Capers,
Lemon Cream Sauce \$25

Add a 5oz Lobster Tail ^{GF} \$21

Miso Salmon Ramen

Miso Nordic Blue Salmon Fillet, Soft Boiled Egg,
Scallion, Fresno Peppers, Bean Sprouts, Radish,
Mushrooms, Mushroom Soy Dashi
Sides not included \$23

Thai Shrimp Bowl ^{GF}

Mint, Peanuts, Cilantro, Ginger, Garlic, Rice
Noodles, Pad Thai Sauce, Fresno Chilis, Scallions
Sides not included \$21

6 oz. Hanger Steak & Blackened Shrimp ^{GF}

Beurre Blanc \$21

Duets

Soft Shell Crab Oscar

6 oz. Chicken Breast, Tempura Jumbo
Soft Shell Crab, Asparagus,
Hollandaise \$23

Chicken Lobster Oscar ^{GF}

5 oz. Lobster Tail, Sautéed Chicken
Breast, Asparagus, Hollandaise,
Pan-Fried or Blackened \$26

Desserts \$7

Vanilla Bean Crème Brulee ^{GF}
Cheesecake du jour

Fish of the Week

Inquire with server
Market price