

**Pimento Cheese Stuffed  
Pretzel Knots (3)**

Mustard Dipping Sauce \$11

**Walleye Fingers**

Crispy Handcut Walleye Fillets,  
Dill Remoulade \$13

## Appetizers

**Mini Beef Wellington**

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

**Calamari**

Crispy Calamari Rings & Tentacles,  
Lemon Garlic Aioli, Peppadew  
Sweet Chili Sauce \$15

*A CLASSIC Favorite*  
**Coconut Shrimp**

Hand-Breaded, Horseradish Plum Sauce  
\$15

## Soup

**French Onion Soup**

Melted Gruyere, Croutons \$6

**Soup du jour**

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

## Salads

Add Grilled Chicken Breast +\$6 | Add Sautéed Shrimp +\$9 | Add Grilled Nordic Blue Salmon +\$15

**Classic** <sup>GF</sup>

Mixed Greens, Dried Cherries, Candied Pecans, Queso Fresco, Miso Honey Mustard Dressing \$7

**Caesar**

Romaine, Asiago Cheese, Kalamata Olives, Croutons, Pepperoncinis, Anchovies, Caesar Dressing \$9

**Roasted Beet** <sup>GF</sup>

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

**Pomegranate & Pear** <sup>GF</sup>

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

*~ Weekly Specials ~*

**Steak & Shrimp Wednesday**

6 oz. Hangar Steak & Shrimp \$21  
Includes Classic Salad or Chef's Soup

**Sushi Thursday**

Everyone's Favorite!

FALL  
WINTER 2020 TO



## A CLASSIC Favorite

### Chef's Risotto <sup>GF</sup>

Inquire with server  
Market price

#### Entrées are Served with Choice:

*Garlic Roasted Fingerling Potatoes with Buttermilk Chive Crema,  
Herb Mashed Potatoes, Sautéed Asparagus or Vegetable du Jour.  
Additional Sides \$4*

### Land

#### Filet Mignon <sup>GF</sup>

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

#### 18 oz. Bone In Ribeye <sup>GF</sup>

Grilled Ribeye, Green Peppercorn Truffle Butter \$59

#### Short Rib Ramen

French Onion Broth, Enoki Mushrooms, Radish Sprouts,  
Roasted Red Peppers, Furikake Seasoning  
*Sides Not Included \$25*

#### 10 oz. Lamb Rack <sup>GF</sup>

Grilled Lamb Rack, Chestnut Mushroom Cream \$37

#### Pork Rib Chops <sup>GF</sup>

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

#### Duck Breast

Chipotle Maple Glazed Duck,  
Herbed Vegetable Barley \$27

### Sea

#### Classic Walleye <sup>GF</sup>

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

#### Sea Scallops

Sweet Corn and Sausage Cornbread Stuffing,  
Cranberry Beurre Blanc \$27

#### Parmesan Baked Salmon

Grilled and Baked with Sour Cream and Parmesan \$25

#### Red Snapper <sup>GF</sup>

Pan Fried Snapper, Brown Sugar Glazed Brussel  
Sprouts and Butternut Squash, Beurre Blanc, Pepitas.  
*Sides not Included \$27*

#### Thai Shrimp Bowl <sup>GF</sup>

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

**Add a 5 oz Lobster Tail** \$21

**Add a 12 oz Lobster Tail** Market

#### Wagyu Flat Iron & Shrimp <sup>GF</sup>

Grilled Flat Iron Steak, Sautéed Shrimp Skewer,  
Lobster Beurre Blanc \$37

### Duets

#### Chicken Lobster Oscar <sup>GF</sup>

5 oz. Lobster Tail, Sautéed Chicken Breast,  
Asparagus, Hollandaise, Pan-Fried  
or Blackened \$28



#### Desserts \$7

Vanilla Bean Crème Brulee <sup>GF</sup>  
Darrell's Cheesecake  
Bananas Foster & Crumbled Pound Cake

# Wines by the Bottle

## Pinot Noir

Trinity Oaks, CA	26
La Crema, Monterey, CA	42

## Merlot

Murphy Goode, CA	38
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## Cabernet

Sand Point, CA	26
Estancia, Paso Robles, CA	38

## Pinot Grigio/Pinot Gris

Trinity Oaks, CA	26
Santa Cristina, Italy	38

## Sauvignon Blanc

Sand Point, Lodi, CA	28
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## Chardonnay

La Terre, CA	26
Kendall Jackson "Vintners Reserve" Alexander Valley, CA	36

## Bordeaux Blends

Two Mountain "Hidden Horse Blend" Rattlesnake Hills, WA	42
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## Other Reds

Shiraz, Barossa Valley Estate, Australia	30
Montepulciano, Cantina Zaccagnini, Italy	38

## Rose & Other Whites

Rose De Provence, The Seeker, France	34
Riesling, J.Lohr, Monterey, CA	30

