



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

Mustard Dipping Sauce \$11

Walleye Fingers

Crispy Handcut Walleye Fillets,
Dill Remoulade \$13

Appetizers

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, Peppadew
Sweet Chili 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 ^{GF}

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 ^{GF}

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

Pomegranate & Pear ^{GF}

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

Happy Hour around the bonfire Wednesday

4-6pm

Sushi Thursday & Friday

Everyone's Favorite! Regular menu also available

Saturday & Sunday

Special Valentine's Day Menu

Classic Specials ~



A CLASSIC Favorite

Chef's Risotto ^{GF}

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 ^{GF}

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

18 oz. Bone In Ribeye ^{GF}

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 ^{GF}

Grilled Lamb Rack, Chestnut Mushroom Cream \$37

Pork Rib Chops ^{GF}

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

Duck Breast

Chipotle Maple Glazed Duck,
Herbed Vegetable Barley \$27

Sea

Classic Walleye ^{GF}

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 ^{GF}

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

Thai Shrimp Bowl ^{GF}

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 ^{GF}

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

Duets

Chicken Lobster Oscar ^{GF}

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

Desserts \$7

Vanilla Bean Crème Brulee ^{GF}
Darrell's Cheesecake
Bananas Foster & Crumbled Pound Cake