



Menu

Appetizers

Char Siu Pork Ribs *gf*

3 Chinese barbecued baby back ribs,
Napa cabbage vegetable slaw 13

Sushi Stack *gf*

Crunchy sesame sushi rice cake,
spicy mayo, cucumber sushi salsa,
avocado, sashimi ahi tuna 21

Chicken Wings *gf*

Blue cheese honey buffalo, kung pao,
bourbon sour cream and bacon,
lemon pepper dry rub 14

Stuffed Ranch Pretzels

Two cheddar jalapeno stuffed pretzels,
dry ranch spice 12

Fresh Spinach Dip

Chilled vegetable spinach dip,
crostini, crudite 11

A Classic Favorite

Coconut Shrimp

Hand-breaded, horseradish plum sauce 15

Salads

Add grilled chicken breast +\$6 | Add grilled Nordic Blu salmon +\$15 | Add sautéed shrimp +\$9

Classic *gf*

Mixed greens, dried cherries, candied pecans, queso fresco, miso honey mustard dressing
7 | 12

Caesar

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing
9 | 16

Roasted Beet *gf*

Avocado, goat cheese, grapefruit, candied pecans, dill, tarragon honey vinaigrette
11 | 18

Pomegranate & Pear *gf*

Baby salad greens, pomegranate seeds, Bosc pear, raspberries, pistachios, poppyseed vinaigrette
9 | 16

French Onion Soup

Melted gruyere, croutons 6

Chef's Soup

Cup 4.25 | Bowl 6

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

8/20/21



Land

Entrees served with choice of: sautéed asparagus, chef's vegetable, garlic roasted fingerling potatoes & chive crema or roasted garlic bacon green onion mashed potatoes. Additional sides 5

8 oz. Filet Mignon *gf*

Grilled filet, horseradish, bearnaise 45

18 oz. Bone-In Ribeye *gf*

Grilled ribeye, roasted red pepper
basil butter 61

24 oz. T-Bone *gf*

Marsala sautéed mixed mushrooms 70

10 oz. Top Sirloin *gf*

Black garlic demi 34

Lamb Shank

Braised with yogurt, coriander, turmeric,
tomato, apricot, carrot, ginger, garlic,
lemon olive couscous 41

Pork Rib Chops *gf*

Thick-cut grilled pork rib chops,
brandy apple chutney 23

Thai Steak Bowl *gf*

6 oz. hanger steak, mint, peanuts, cilantro,
ginger, garlic, Fresno chilis, scallions,
rice noodles, pad thai sauce *gf*
Sides not included 27

Sea

Lemon Poppyseed Salmon

Poppyseed pan-fried Nordic Blu salmon,
lemon chive angel hair, spinach angel hair,
blueberry lemon glaze, lemon cream sauce 26

Orange Scallops *gf*

Seared scallops, sesame sushi rice cake,
Napa cabbage vegetable slaw,
ginger orange sauce 32

Chef's Weekly Fish

Market price

Walleye *gf*

Hazelnut pan-fried, blackened or broiled,
beurre blanc 29

Thai Shrimp Bowl *gf*

Mint, peanuts, cilantro, ginger, garlic, Fresno
chilis, scallions rice noodles, pad thai sauce *gf*
Sides not included 21

Add 5oz. Lobster Tail *gf*

Market price

Italian

Marsala Mushroom Pasta

Forest mushrooms, asparagus, shallot, garlic,
tarragon, marsala parmesan cream,
mushroom flavored pasta

Sides not included

Vegetarian 23 | Chicken 25 | Shrimp 27

Chef's Risotto *gf*

Inquire with server

Sides not included

Market price

Surf & Turf

Chicken Lobster Oscar *gf*

Pan-fried or blackened chicken breast,
5 oz. lobster tail, asparagus, hollandaise 31

Hanger Lobster Oscar *gf*

6 oz. grilled hanger steak, 5 oz. lobster tail,
asparagus, hollandaise 46

Hanger Steak & Coconut Shrimp

6 oz. grilled hanger steak, 3 classic coconut
shrimp, hollandaise, horseradish plum sauce 31

Desserts 7

Vanilla Bean Crème Brûlée *gf*

Darrell's Cheesecake

Madden's Pastry Chef's Daily Dessert

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