

From The Beginning

Cheese Curds Miso mustard sauce, ranchero sauce 13

Chicken Wings Dry rubbed with BBQ, ranch, ranchero, jerk sauce 16

Onion Rings House-battered thick cut onion rings with honey mustard dip 13

Crab Cakes 19 House-made crab cakes with chipotle aioli Loaded Waffle Fries

Crispy waffle fries topped with bacon, green onion, diced tomatoes and cheese fondue 16

Quesadillas Onions, bell peppers, Monterey and cheddar cheese, guacamole and salsa 14

With sautéed chicken 16 | With shrimp 19

Vegetarian Egg Rolls 12

Sweet and sour plum sauce

Sandwiches

Served with kettle chips, potato salad, french fries, soup or fresh fruit. Add bacon or avocado 2

Cheeseburger

Half-pound steakhouse angus beef, lettuce, tomato, onion, cheddar cheese, kaiser roll 16

Grilled Chicken Sandwich

Avocado, applewood smoked bacon, lettuce, tomato, chipotle aioli, ciabatta roll 18

Prime Rib French Dip

Slow-roasted prime rib, swiss cheese, horseradish cream, au jus, grilled steak roll 27

Salads

Caesar Salad

Romaine, asiago cheese, kalamata olives, croutons, anchovies 9

House Salad Mixed greens, craisins, walnuts, feta cheese, honey mustard dressing 8

Soup of the Day Cup 4.50 | Bowl 6

8/23/22



Entrée Salads

Cobb Salad gf

Romaine, bacon, avocado, hard boiled eggs, blue cheese, heirloom cherry tomatoes, cucumbers, choice of dressing 17

Black and Blue gf

Blackened hanger steak, portabello mushrooms, sun dried tomatoes, pine nuts, spring greens, blue cheese, red wine vinaigrette 24

Caesar

Hearts of romaine, fresh asiago cheese, kalamata olives, focaccia croutons, anchovies, house-made caesar dressing 14

Add:

Chicken 10 Salmon 14 Shrimp 14 Hanger Steak 16

Entrees

Served after 5pm

Chicken Oscar Seared chicken breast, Maryland crab cakes, asparagus, hollandaise 28

10oz. Top Sirloin *gf* Certified black angus beef, sautéed mushrooms 28

Lumbertown Walleye Pan fried, blackened or broiled, lemon beurre blanc 27

Shrimp Scampi Sautéed jumbo shrimp, garlic, shallots, red chile flakes, white wine butter, trio linguine 25 *Sides not included*

Hanger Steak gf

6oz. hanger steak, Jameson Whiskey green peppercorn demi 24 With crab cakes 37 With scallops 37 With shrimp 29

> All entrees served with choice of herbed mashed potato, baked potato, french fries, asparagus or honey ginger carrots.

Weekly Specials

Wednesday	Chef's Risotto 30
Friday	Batter Fried Cod, coleslaw 22
Saturday	Prime Rib gf 52 [*]

*\$15 surcharge for meal plan guests

10/5/21