

STARTERS

Calamari 17

Rings & tentacles breaded to order, umami chili sauce, kalamata olive sauce

Coconut Shrimp 15

Local favorite, hand-breaded, horseradish plum sauce

Chicken Wings af 15

Jalapeno honey & fresh herbs, parmesan garlic, lemon pepper dry rub, rosemary mustard bbq

XO Waqyu Gnocchi 23

Asiago stuffed gnocchi, tender American wagyu short rib ends. kimchi, XO sauce

Bang Bang Tuna af 21

Sashimi ahi tuna cubes, bang bang sauce, sesame seeds, sriracha, garlic mayo, scallion, avocado, seaweed salad, crispy sushi rice cakes

Butternut Lobster Arancini 19

Panko fried risotto bites filled with butternut squash, lobster, mozzarella, chives, drizzled with jalapeno honey

Bone Marrow Bruschetta 24

Roasted bone marrow, roasted garlic, sweety drop peppers, caramelized onion, pickled heirloom cherry tomatoes, portobello mushroom, whipped feta, grilled crostini

SALADS

Add grilled chicken 9 | sautéed shrimp 12 | grilled salmon 18 | grilled hanger steak 21

Garden Wedge af 8

Heirloom cherry tomatoes, cucumber, carrot, red onion, red bell pepper, radish, iceberg lettuce, choice of dressing.

Roasted Roots of 9

Rustic spring greens, roasted warm carrots, parsnips & red beets, whipped feta cheese, crisp potato strings, lemon honey pistachio vinaigrette

Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

Antipasto Burrata qf 23

Rustic spring greens, heirloom cherry tomatoes, pepperoncini, mixed Greek olives, soppressata, pepperoni, spicy okra pickle, sweety drop peppers, grilled artichokes, burrata, oregano red wine vinaigrette

SOUPS

French Onion Soup 8

Imported Switzerland gruyere, croutons

SWFFTS 9

Flavors change daily
Crème Brulee gf
Cheesecake
Mystery Dessert

Chefs Soup Cup 6 | Bowl 8





ENTREES

Served with choice of sauteed asparagus, roasted garlic chive mashed potatoes, chef's vegetable, crushed Yukon fingerlings with chive crema. Additional sides 6

Bang Bang Surf & Turf 33

Grilled hanger steak, shrimp tempura, bang bang sauce, scallions, sriracha, kewpie garlic mayo, sesame seeds

Lobster Shrimp Scampi af 39

Two 3oz lobster tails, 3 shrimp, lemons, garlic, chardonnay, butter, crushed red pepper

Fritter Salmon 31

Grilled salmon, parmesan zucchini sweet corn fritters, herb sour cream, pickled heirloom tomatoes

American Waqyu Short Ribs qf 35

Extremely tender wagyu short rib, mushroom polenta, pickled heirloom tomatoes, crispy fried onions, demi glace

Lamb Shank 39

Slow roasted in yogurt, tomato, apricot, onion, carrot, garlic, ginger, coriander, turmeric, served with gluten free organic millet

Duck Confit af 29

Confit leg & thigh, cauliflower puree, roasted red beets & peas, Gran Marnier blackberry basil jam

Sweet Corn Scallops gf 37

Salted honey buttered sweet corn, green peppercorn chimichurri, pan seared scallops

Walleye af 32

Hazelnut pan fried, blackened, or broiled, caper beurre blanc

Chicken Parmesan 21

Panko parmesan chicken breast, mozzarella, marinara, basil pesto

Twin Chicken Picatta qf 27

Two prosciutto chicken breasts, lemons, capers, beurre blanc

18oz Ribeye qf 65

Grilled choice ribeye, honey butter, fresh rosemary basil salt

8oz Filet Mignon gf 55

Grilled filet, horseradish, bearnaise sauce

Famous Pork Chops qf 33

Thick cut pork rib chops, brandy apple chutney

CLASSIC FEATURES

Sides not included

Nightly Noodle

Deliciously classic or creatively new, inquire about tonight's chef crafted noodle entrée market price

Chef's Risotto qf

A local go-to, inquire for tonight's selection market price

Vegetarian Option 21

Pork Belly Tom Yum Ramen 25

Poached egg, coconut milk, tomato, scallion, lime, galangal, Thai chili sauce, lemon grass, ramen noodle

Katsu Kimchi Bowl

Himalayan red rice, kimchi, shaved carrot, shaved marinated cucumber, avocado, sesame seeds, scallion, garlic chili crisp Katsu Chicken Thigh 23 | Katsu Pork Tenderloin 25 | Katsu Shrimp 30

