



DINNER MENU

Appetizers

French Onion Soup 8

Crostini with melted gruyere for dipping

Trendy Toasts 19

All ingredients chopped and topped on toasted sourdough. Hard boiled egg, dill, capers, gherkins, Dijon, green onion, yogurt, mayo, lemon, avocado, cold smoked salmon

Calamari 16

Fried calamari, lemon basil aioli, spicy eel sauce

Chicken Wings 15

Choose one sauce, Parmesan garlic / buffalo / sticky honey garlic chili / Kansas City BBQ

Ahi Tuna Tempura Taco 16

Ahi tuna lightly tossed in tamari soy sauce, tempura nori seaweed "taco" shell, avocado, scallion, cucumbers, fresno pepper, spicy mayo, wasabi & soy flavored sesame seeds

Antipasto Misto 25

Sliced cured meats, liver pate, smoked gouda, feta, olive tapenade, artichokes, giardiniera, crostini

Mussels & Fries 24

Garlic herb butter chardonnay sauteed mussels, side of French fries & crostini for dipping

SALADS

grilled chicken 9 | sautéed shrimp 12

Side salad gf 7

Dressings: French, Ranch, bleu cheese, thousand island, balsamic vinaigrette, raspberry vinaigrette

Cobb gf 18

Romaine, spring mix, bacon, avocado, egg, gorgonzola, heirloom cherry tomatoes, cucumber

Strawberry Apple Walnut gf 18

Strawberries, apples, walnuts, spring mix, smoked peach vinaigrette

Caesar 9 | 16

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

Chopped Italian gf 19

Romaine, pepperoni, soppressata, pepperoncini, garbanzo beans, artichoke hearts, tomato, olives, ham, provolone, grated pecorino, red wine vinaigrette

Superstar Quinoa Bowl gf 16

Quinoa, pistachio, feta, chickpeas, cucumber, red onion, extra virgin olive oil, parsley, mint, lemon vinaigrette

Nicoise gf 24

Haricots vert, red potatoes, cherry tomatoes, hard boiled egg, Boston bibb lettuce, radishes, kalamata olives, citrus Dijon vinaigrette, albacore tuna

WEEKLY SPECIALS

Monday Pork Pot Roast 21

Pot roast, three cheese potato au gratin, garlic green beans, mushroom herb gravy

Tuesday MN Lasagna 21

Pork & beef tomato sauce, mozzarella, cottage cheese, American cheese, garlic green beans, buttered garlic toast

Wednesday Stuffed Pork Chop gf 21

Grilled pork chop stuffed with sausage, apple, & Swiss cheese. Served with mushroom risotto

Thursday Herb Roasted Chicken gf 23

Half chicken roasted with herbs & spices, loaded baked potato

Chef's Salmon Feature Market Price

Changes weekly, inquire with server

Saturday 12 oz Prime Rib gf Market Price

Slow roasted prime rib, au jus, horseradish cream, potato gratin

Package Guests: *Your dinner includes a side salad or cup of soup, entrée, package dessert of the day and non alcoholic beverage.*

*The Package **does not** include appetizers, alcoholic beverages or server gratuities.*

ENTREES

Steak Frites *gf* 31

Black pepper flat iron steak, shallot butter pan sauce, French fries

Smoked Beef Brisket Bourguignon 27

Beef brisket stew simmered with mushrooms, onions, carrot, garlic, bacon, merlot, tomato paste, beef stock, herbs, served with three cheese potato au gratin

Coq Au Vin 21

Stewed dark meat chicken with merlot, garlic, bacon, herbs, onion, mushrooms, served with three cheese potato au gratin

MN Chicken Pot Pie 21

Wild rice, rotisserie chicken, mirepoix, peas, mushrooms, cream, golden puff pastry

Duroc Pork Rib Chop *gf* 26

Duroc bone in, thick cut rib chop, shallot butter pan sauce, loaded baked potato

Bistro Walleye 27

Saltine cracker pan fried walleye, lemon caper beurre blanc, French fries

Low Carb Swedish Meatballs 21

Classic Swedish meatballs in sauce, riced cauliflower, lingonberry jam

Fish Taco Rice Bowl 25

Rice, tomato salsa, guacamole, honey cabbage salad, limes, chipotle fish taco aioli, tortilla chips for garnish, your choice of crispy cod or shrimp tempura

LIGHT CASUAL

Served French fries

Croque Madame 17

Grilled ham & cheese sandwich made with gruyere, bechamel, fried egg on top

Pimento Cheddar Bacon Burger 18

1/3 lb. chuck brisket angus beef patty, sharp cheddar pimento cheese spread, bacon, sliced pickles, brioche bun

Italian Grilled Chicken Sandwich 20

Lemon rosemary Tuscan bread, arugula, roasted tomatoes, balsamic glaze, sliced grilled chicken breast, provolone, extra virgin olive oil

PASTA

Shrimp Puttanesca Fettucine 27

Shrimp, garlic, capers, olives, tomatoes, white wine, onion, butter, garlic parsley fettucine. *Vegetarian preparation available*

Veal Saltimbocca Linguine 25

Veal cutlet, fresh sage, prosciutto, white wine lemon sauce, linguine

Chicken Parmesan Linguine 21

Panko Parmesan chicken breast, mozzarella, marinara, basil pesto, linguine

Baked Ziti Bolognese 23

Classic Bolognese sauce, bechamel, pecorino Romano, ziti pasta

Spaghetti 19

Guanciale, caramelized onion, tomato basil sauce, fresh parsley, spaghetti, pecorino Romano

ADDITIONS

Potato Gratin Skillet *gf* 8

Herbs, pecorino, brie cheese, smoked gouda cream, caramelized onions

Loaded Baked Potato *gf* 8

Shredded cheese, bacon, sour cream, green onion

Mixed Vegetables *gf* 6

French Fries 4

DESSERT

Bourbon Banana Trifle 8

Banana pudding, bourbon caramel sauce, chantilly cream, vanilla wafers

Pinot Noir Poached Pear *gf* 8

Chilled poached pear, pear reduction, mascarpone cream

Churro Affogato 7

Cream cheese filled churro, vanilla bean ice cream, espresso, chocolate covered coffee beans

Madden's Bakery Dessert 7

Inquire with server with tonight's creation