

Appetizers

Tomato Bruschetta 6.00

Crostini/Tomato/Basil/Sweet Balsamic/EVOO

Naked Wings 8.00

6 Un-breaded Wings/Tossed in Homemade Hot BBQ Sauce/Ranch or Bleu Cheese/Celery & Carrots

Winter Poutine 10.00

Homemade French Fries/Shredded Turkey/White Cheddar/Turkey Gravy

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Escargot 12.00

Mushroom/Tomato/Red Onion/Garlic Butter/Yorkshire Pudding

Sandwiches

Boneless Pork Rib Sliders 14.00

Whiskey BBQ Sauce/Candied Bacon/Pickled Slaw

Meatball Parmesan Hero 14.00

Hoagie/Pomodoro/Mozzarella

SALADS

House Salad or Caesar Salad 3.50

Texas Wedge Salad 8.00/10.00

Iceberg/Pico de Gallo/Bacon/Avocado/Tortilla Strips/Chipotle Ranch

Marinated Tomato & Cucumber Carpaccio 13.00

Thin Sliced Marinated Tomato/Cucumber/Mixed Greens/Seasoned Fresh Mozzarella/
Banyuls Vinegar & Walnuts

Entrees

Fried Shrimp 23.00

Beer Battered/Jasmine Rice/Passion Fruit Avocado Salsa

Faroe Island Salmon 24.00

Mustard Crust/Potato Spinach Hash/Horseradish Cream

Beef Short Rib 22.00

Mashed Potato/Pearl Onion/Carrot/Radish Pearls

Chicken Cordon Bleu 20.00

Ham/Swiss/Parmesan Risotto/ Blistered Tomato

Swordfish 27.00

Short Rib Ravioli/Tomato/Point Reyes Blue Demi/Broccolini

Steak

PRIME Cut NY Strip 12oz. **\$24.00**

Grass Fed North Carolina Ribeye 16 oz. **\$39.00**

Choice Cut Bone In Ribeye 18oz. **\$38.00**

Choice Cut Porterhouse 22oz. **\$40.00**

All Steaks Include Baked Potato & Seasonal Vegetable

Flounder and Crab 27.00

Leek Puree/Cauliflower Mac and Cheese/Broccolini

Pork Chop 24.00

Mashed Potato/Buttered and Parsley Carrots and Parsnips

Walleye 22.00

Cracker Crumb Coated/Wild Rice/Green Beans

Pork Sugu 22.00

Orecchiette/Carrot/Celery/Onion/Pork and Tomato Sauce

Herb & Garlic Roasted Chicken 20.00

Thick Cut Bacon/Roasted Winter Vegetables/Red Wine Veal Reduction/Scalloped Potato

