

LUNCH & DINNER



APPETIZERS

Chicken Potstickers 16.95
Soy-ginger dipping sauce.

Stuffed Mushrooms *gf* 15.95
Mushrooms stuffed with Boursin and Italian sausage.

Arancini *v* 13.95
Fried risotto rice balls stuffed with fresh mozzarella, marinara, and pesto.

Chicken Wings *gf* 16.95
Choice of: buffalo, dry rub, sweet Asian chili, BBQ, or Nashville hot

Cheese Plate 17.95
Assorted cheeses, charcuterie, dried fruit, and fig preserves.

Blue Cheese Stuffed Dates *gf* 16.95
Blue cheese stuffed dates wrapped in bacon.

Charred Edamame *gf, v* 12.95
Served with Asian chili sauce

Steak Crostini 17.95
Tomato-basil relish and Bourisin cheese spread.

Spanakopita *v* 15.95
Baked phyllo triangles stuffed with spinach, shallot, and feta.

Beef Wellington Wontons 16.95
Beef tenderloin-mushroom filling with Asian chili sauce.

SALADS

Baby Greens *gf, v* 8.95
Mixed greens, cucumber, tomato, sweet peppers, and red onion with choice of dressing.

ADD: Chicken / 4.95

Big Salad *gf* 15.95
Baby greens, tomato, cucumber, onion, pepper, and marinated chicken.

Classic Caesar *v*
SMALL / 12.95 LARGE / 15.95
Romaine, Parmesan, creamy dressing, and croutons.

ADD: Chicken / 4.95

SANDWICHES

Served with fries.

Cubano 15.95
Pulled pork, ham, Swiss cheese, spicy mayo, mustard, and pickles on a ciabatta roll.

Chicken Wrap 15.95
Grilled chicken, arugula, tomato, pickled onion, and aioli.

Mediterranean Veggie Wrap *v* 16.95
Greens, tomato, kalamata olives, artichoke hearts, grilled zucchini, feta, and aioli.

Black Angus Burger 16.95
Lettuce, tomato, red onion, and pickle.

ADD: Cheese, Avocado, Egg, or Bacon / 1.50

Spinach Salad *gf, v*
SMALL / 12.95 LARGE / 16.95
Baby greens, strawberries, candied pecans, smoked gouda, and white balsamic vinaigrette.

Arugula Salad *gf, v*
SMALL / 12.95 LARGE / 16.95
White beans, pickled onions, Parmesan, and a lemon vinaigrette.

Mediterranean Salad *gf, v*
SMALL / 12.95 LARGE / 15.95
Baby greens, tomato, cucumber, kalamata olives, artichoke hearts, feta, and balsamic vinaigrette.

Philly Steak Sandwich 17.95
Sautéed peppers and onions and mozzarella cheese on a toasted French baguette with jus.

Crispy Chicken Sandwich 16.95
Lettuce, tomato, red onion, pickle, and mayo.

Reuben 16.95
Shaved corned beef, sauerkraut, Swiss cheese, and 1000 island dressing on marble rye.

Walleye Sandwich 18.95
Cracker crumbed fried walleye, lettuce, tomato, onion, tartar sauce, and lemon on a hoagie bun.

PIZZA

Scratch-made, Neapolitan style.
Gluten Free Crust Available.

create your own

Choice of two toppings.
18.95

MEATS Pepperoni, Canadian Bacon, Sausage
VEGGIES Mushrooms, Onions, Peppers, Olives

ADDITIONAL TOPPINGS / 1.95

Margherita *v* 18.95
Crushed tomatoes, fresh mozzarella, and basil.

Funghi *v* 22.95
Roasted maitake mushrooms, brie, tomato sauce, red onion jam, and oregano.

The Gabagool 20.95
Capicola, arugula, roasted onions and peppers.

SOUP DU JOUR

Cup / 5.95 Bowl / 7.95

ENTREES

Available after 4:00 pm.

6 oz Petite Filet Mignon *gf* 42.95
Served with au gratin potatoes, French beans, and herb butter.

12 oz Ribeye *gf* 44.95
Served with au gratin potatoes, French beans, and herb butter.

Seared Dayboat Scallops *gf, v* 46.95
Served with risotto, asparagus, and lemon butter sauce.

BBQ Ribs *gf* 34.95
Served with a twice baked potato and asparagus.

Porterhouse Pork Chop *gf* 32.95
Dry aged-Omega 3 Family Farms pork served with butternut squash risotto, and chipotle-bacon butter asparagus.

Bison Meatloaf 26.95
Served with roasted garlic whipped potatoes, French beans, and mushroom sauce.

Chicken Piccata 26.95
Angel hair saute and served with asparagus, and a lemon-caper sauce.

Cracker Crumbed Walleye 30.95
Served with wild rice, French beans, tartar sauce, and lemon.

gf GLUTEN FREE *v* VEGETARIAN

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

1/2025

BEVERAGES



COCKTAILS

Pomegranate Gimlet 10.00

Tito's Vodka, pomegranate juice, lime juice, simple syrup

Glass Slipper 10.00

Hendrick's Gin, St. Germaine, lemon juice, prosecco

Pear Drop 10.00

Absolut pear vodka, lime juice, pear puree, simple syrup

Cosmo 10.00

Tito's Vodka, lemon and lime juice, Cointreau, splash of cranberry juice

Galileo 10.00

Bulleit bourbon, Galliano, lemon juice, anise bitters

Italian Dream 10.00

Absolut citron, limoncello, lemon juice, raspberry puree, basil

Caipirinha 10.00

Cachaca, muddled lime, simple syrup

Cucumber Martini 11.00

Hendrick's Gin, muddled cucumber, simple syrup

Caramel Apple Martini 9.00

Caramel vodka, green apple schnapps, apple juice, splash of cranberry juice

Maple Old-Fashioned 11.00

Maker's Mark bourbon, maple syrup, orange bitters

Bee's Knees 10.00

Bulleit bourbon, honey simple syrup, grapefruit juice, lemon juice

Old Town 10.00

Templeton Rye, St. Germaine, filthy cherry juice, lemon, orange bitters

Orange Negroni 10.00

Ford's Gin, Campari, Sweet Vermouth, muddled orange

Chocolate Rain 10.00

Bailey's, creme de cacao, amaretto, coffee liqueur, butterscotch schnapps

Dirty Bleu 12.00

Grey Goose Vodka, olive juice, bleu cheese-stuffed olives

BEER, SELTZERS, & CIDERS

Domestic Beer

4.50

Bud Light / Busch Light / Coors Light
Miller Light / Michelob Golden Light
Michelob Ultra

Import Beer

6.00

Corona / Modelo / Stella Artois / Guinness
Heineken 0.0 *N/A*

Specialty Beer

6.00

Alaskan Amber / Blue Moon / Summit EPA
Summit Saga IPA

8.00

Pryes Slice of Paradise Key Lime
Pie Smoothie Sour 16 oz

Tap Beer

Check with server for current tap selection.

SHORT 16 oz

6.50

TALL 20 oz

8.00

Cider

5.00

Loon Juice Hard Cider

Seltzers

5.00

Whiteclaw, Black Cherry / Nutrl, Pineapple

RED WINE

glass bottle

Pinot Noir

9.00 36.00

Backhouse / California

Merlot

9.00 36.00

Castillero del Diablo / Central Valley, Chile

Malbec

9.00 36.00

Dona Paula / Mendoza, Argentina

Cabernet Sauvignon

9.00 36.00

Backhouse / California

Garnacha

36.00

Bodegas Ateca / Spain

Red Blend (Organic)

50.00

Bonterra "Equinox" / California

Monastrell Blend

36.00

Bodegas Ego "El Goru Gold" / Jumilla, Spain

Cabernet Sauvignon

40.00

J. Lohr / Paso Robles, California

Cabernet-Agiorgitiko

36.00

Lafkiotis / Rodamo, Greece

Red Blend

36.00

Cesari "Justo" / Veneto, Italy

WHITE WINE

glass bottle

Sauvignon Blanc

10.00 40.00

The Crossings / Marlborough, Australia

Pinot Grigio

9.00 36.00

Fossetta / Veneto, Italy

Chardonnay

9.00 36.00

Backhouse / Monterey, California

Chardonnay

10.00 40.00

Kendall Jackson "Vinter's Reserve" / California

Riesling

9.00 36.00

The Seeker / Mosel, Germany

Moscato

9.00 36.00

Saracco / Piedmont, Italy

Prosecco

10.00 40.00

Astoria / Veneto, Italy

Sauvignon Blanc (Organic)

36.00

Domaine Fournier / Loire Valley, France

Chardonnay (Unoaked)

36.00

Caves de Lugny "Les Charmes" / Macon, France

Chardonnay (Organic)

36.00

Bonterra / California

Frascati

50.00

Riva de la Rosa / Lazio, Italy

Riesling

36.00

Kendall Jackson "Vinter's Reserve" / California

Rosé

36.00

Fleurs de Prairie / Provence, France

Champagne

80.00

Veuve Cliquot / France NV