

LUNCH & DINNER

OLIVES

APPETIZERS

Mediterranean Mezze  *option*,  15.00

Hummus, Tabbouleh & Falafel. Served with Pita Bread

Crispy Chicken Potstickers 14.00

Sweet Chili-Garlic Sauce

Spinach Artichoke Arancini  *option*,  14.00

Fried Risotto Balls stuffed with Fresh Mozzarella, Spinach & Artichoke with Creamy Cheese Sauce

Chicken Wings  15.00

Buffalo, Dry Rub, Korean Barbeque, or Lemon Garlic

Marinated Beets & Carrots  *option*,  12.00

Whipped Feta and Roasted Pumpkin Seeds

Birria Wontons 16.00

Slow Cooked Angus Beef, Cheese, Beef Consomme, Cilantro & Onion

Crostini 3 Ways 16.00

Steak & Boursin® with Tomato-Basil Relish
Prosciutto & Mozzarella with Hot Honey
Brie & Mushroom with Caramelized Onions

SALADS

Big Salad  15.00

Marinated Chicken, Mixed Greens, Cucumber, Tomato, Sweet Peppers & Red Onion

Choice of dressing: Balsamic, Ranch, Blue Cheese, French, 1000 Island, Caesar or Sesame Vinaigrette

Baby Green Salad / 7.00

ADD: Chicken / 4.00

Miso Citrus Salmon  18.00

Atlantic Salmon, Mixed Greens, Citrus, Avocado with Sesame Vinaigrette

Classic Caesar  *option*

SMALL / 11.00 LARGE / 14.00

Romaine, Parmesan, Creamy Dressing, and Croutons

ADD: Chicken / 4.00

Mediterranean Salad  *option*,  12.00

SMALL / 11.00 LARGE / 14.00

Baby Greens, Tomato, Cucumber, Feta, Kalamata Olives & Artichoke hearts with Balsamic Dressing

ADD: Chicken / 4.00

SANDWICHES

Served with fries.

Cup of Soup or Side Salad / 1.50 Fruit Cup / 2.00

Beef Wellington 18.00

Tender Steak, Mustard Aioli, Mushroom Duxelle & Arugula on a Croissant

Crispy Chicken Wrap 16.00

Garlic Aioli, Arugula, Tomato, and Pickled Onions

Veggie Banh Mi  *option*,  16.00

Cucumbers, Cilantro, Marinated Mushrooms, Pickled Onions & Carrots on a Toasted Baguette

Black Angus Burger 17.00

Lettuce, Tomato, Red Onion & Pickles

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

Lobster Roll  *option*,  23.00

Warm Lobster Salad with Housemade Aioli on a Brioche Bun

Chipotle Steak Burrito 18.00

Sautéed Peppers & Onions, Cilantro Lime Rice, Mozzarella & Chipotle Aioli

The Irish Goodbye 15.00

Shaved Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss Cheese, Lettuce, Tomato & Onion on a Hoagie Bun

Walleye Sandwich  *option*,  18.00

Cracker Crumb Fried Walleye, Lettuce, Tomato, Onion & Tartar Sauce, on a Hoagie Bun

PIZZA

Gluten Free Crust Available.

create your own

Choice of two toppings.

18.00

MEATS *Pepperoni, Canadian Bacon, Sausage*

VEGGIES *Mushrooms, Onions, Peppers, Olives, Kalamatas, Artichokes, Basil, Feta, Spinach*

ADDITIONAL TOPPINGS / 1.50

Margherita  18.00

Crushed Tomatoes, Fresh Mozzarella & Basil

Caramelized Onion 20.00

Brie and Balsamic Glaze

White Pie 20.00

Housemade Alfredo sauce and Marinated Chicken

ENTREES

Available after 4:00 pm.

8 oz Filet Mignon  38.00

Herb Butter, Seasonal Vegetables & Choice of Potato Pave or Roasted Garlic Potato Puree

14 oz Ribeye  38.00

Herb Butter, Seasonal Vegetables & Choice of Potato Pave or Roasted Garlic Potato Puree

Lobster Ravioli 36.00

Housemade Lobster Raviolis, Seasonal Vegetable & Lemon Brown Butter

Pork Medallions  28.00

Mojo Marinated Tenderloin, Tamarind Sauce & Roasted Vegetables

Sticky Ribs  34.00

Korean Barbeque Sauce, Forbidden Purple Rice & Seasonal Vegetables

Kofta Kebabs  *option*,  28.00

Spiced Lamb, Israeli Couscous, Tabbouleh & Hummus. Served with Pita

Seared Wild Caught Scallops  34.00

Green Gazpacho, Cucumber Pico de Gallo, Greek Yogurt & a Parmesan Crisp

Cajun Honey Butter Salmon  28.00

Roasted Rainbow Carrots, Risotto, Creamy Cajun Honey Butter Sauce

Chicken Parmesan  28.00

Sugo di Pomodoro, Breaded Chicken Cutlet, Fresh Mozzarella

 *option* CAN BE MADE GLUTEN FREE  GLUTEN FREE  VEGETARIAN

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

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 Praire / Provence, France

Champagne

80.00

Veuve Cliquot / France NV

N/A NON-ALCOHOLIC