

# GOOD EVENING *3pm - close*



## STARTERS

### POTATO CHIPS 8

prosciutto di parma, parmesan, creme fraiche

### BURRATA (V) 15

strawberries, pickled shallots, thai basil, lemongrass vanilla vinaigrette, grilled country bread

### CALAMARI 15

old bay, jalapeno tartar sauce, lemon

### CHICKEN WINGS 17

dry rubbed or hot wings with celery

### GRILLED TRI TIP TACOS 18

flour tortillas, hearts of palm, napa cabbage, bullion aioli, chimichurri sauce

### CAULIFLOWER FRITTERS (V) 12

hot sauce, mozzarella, truffle ranch dressing

### SPROUTS & CAULIFLOWER (V) 9

crispy brussel sprouts, roasted cauliflower, herb dressing

### YUCA FRIES (GF) 12

hot chicken seasoning, avocado, aioli, queso fresco, cilantro, scallions

## HAPPY HOUR

*Monday-Friday  
3-5:30pm*

## WOODFIRED PIZZA

*gluten-free crust available upon request*

### PEPPERONI 16

red sauce, fresh oregano, whole milk mozzarella

### HAM & ARUGULA 16

white sauce, roasted red pepper, whole milk mozzarella, parmesan

### SMOKED CHICKEN 16

garlic cream sauce, fontina cheese, parmesan, roasted onions, herbs

### MARGHERITA (V) 15

red sauce, fresh mozzarella, basil, extra virgin olive oil

## SOUP & SALAD

### TOMATO BASIL SOUP (V) 6

croutons, basil oil

### SOUP OF THE DAY 6

### STRAWBERRY FENNEL SALAD 15

(GF, V) organic greens, goat cheese, hippy seed granola golden balsamic vinaigrette

### COBB SALAD 16

romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumb, herb dressing

### KALE CAESAR (V) 14

baby kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing

### CHICKEN TORTILLA SALAD 16

(GF) romaine lettuce, queso fresco, black beans, cumin lime dressing

*Add to any salad*

salmon 10 / steak 15  
chicken 7 / shrimp 9

## SANDWICHES

*choice of fries, soup, or house salad;  
gluten-free bun available upon request*

### THE CHEESEBURGER 16

double meat & cheese, caramelized onion, lettuce, tomato, pickle, spread  
**substitute plant based burger (V) +2**

### TURKEY BURGER 17

herb aioli, sweet & sour onion jam, arugula, shoestring potatoes

### CRISPY CHICKEN 17

lettuce, pickled green tomato, mayonnaise, spicy honey

### WALLEYE SANDWICH 17

crispy walleye, cabbage & kale slaw, spicy chili aioli

## PASTA

### CRAWFISH BUCATINI 23

andouille sausage, sweet corn, arugula

### RICOTTA GNOCCHI (V) 19

roasted oyster mushrooms, peas, garlic herb butter

### SHRIMP SCAMPI 23

spaghetti, chili flakes, lemon garlic butter, Italian parsley

### CHICKEN LINGUINE 22

shaved garlic, arugula, lemon cream sauce, parmesan bread crumbs

## ENTREÉS

### PLANCHA SALMON\* 26

lo mein noodles, broccoli, peanuts, thai chili, ginger soy glaze

### FILET MIGNON\* (GF) 39

broccoli, mashed yukon gold potatoes, caramelized onion butter

### CHILI RUBBED TRI TIP (GF) 32

yuca fries, avocado aioli, chimichurri sauce, grilled lemon

### COCONUT CURRY

### SEAFOOD STEW (GF) 27

mussels, shrimp, scallops, fresh fish, red curry broth, jasmine rice, thai basil, scallions, peanuts

## SPECIALS

### TUNA CRUDO (GF) 17

citrus, cucumbers, watermelon radish, avocado aioli, chopped pepper salsa

### PORK BELLY BURNT ENDS (GF) 14

lime caramel, thai basil, crispy shallots, jalapeño

### SUPPER CLUB WALLEYE 27

crispy walleye, mashed yukon gold potatoes, green beans, almonds, lemon herb beurre blanc

GF = Gluten Friendly V = Vegetarian

Please alert us if you have any allergies; not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits.