

GOOD EVENING *3pm - close*



STARTERS

POTATO CHIPS 9

prosciutto di parma, parmesan, creme fraiche

BURRATA (V) 16

avocado, strawberries, jalapeño, basil, olive oil, saba

CRISPY CHICKEN QUESADILLA 17

chili cheese, mashed avocado, queso fresco, taco sauce

CHICKEN WINGS 17

dry rubbed or hot wings with celery

GRILLED SHRIMP (GF) 18

pineapple, thai caramel, jalapeño, cilantro, peanuts

SPROUTS & CAULIFLOWER (V) 10

crispy brussel sprouts, roasted cauliflower, herb dressing

YUCA FRIES 12

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

SHAVED BEEF TACOS 18

flour tortillas, shaved onion, queso fresco, taco sauce, jalapeño

HAPPY HOUR

*Monday-Friday
3-5:30pm*

WOODFIRED PIZZA

gluten-free crust available upon request

PEPPERONI 16

red sauce, fresh oregano, whole milk mozzarella

ITALIAN SAUSAGE 18

red sauce, whole milk mozzarella, provolone, marinated olives, roasted pepper

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

APPLE PECAN SALAD (GF, V) 15

organic greens, honey crisp apples, aged white cheddar cheese, maple vinaigrette

COBB SALAD 17

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

KALE CAESAR (V) 15

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

CHICKEN TORTILLA SALAD 16

romaine lettuce, black beans, tomato, avocado, queso fresco, cumin lime dressing, taco sauce

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 17

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, hot honey

WALLEYE SANDWICH 18

challah bun, lettuce, tomato, jalapeño tartar sauce

PASTA

CRAB BUCATINI 32

shaved garlic, wilted spinach, lemon, fennel cream sauce

RICOTTA GNOCCHI (V) 19

roasted oyster mushrooms, peas, garlic herb butter

RICOTTA RAVIOLI (V) 24

heirloom tomatoes, shaved garlic, fresh basil, burrata

ROASTED CHICKEN RADIATORI 18

asparagus, shaved garlic, pine nuts, basil cream sauce, crispy prosciutto

ENTREÉS

PLANCHA SALMON* 28

jasmine rice, chili crunch oil, red cabbage, cucumber, avocado, daikon radish, carrots yum yum sauce

FILET MIGNON* 42

potatoes, roasted oyster mushrooms, blue cheese butter crispy potatoes

COCONUT CURRY

SEAFOOD STEW (GF) 27

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

GRILLED CHICKEN BREAST 20

asparagus, zucchini, shishito peppers, marinated heirloom tomatoes, extra virgin olive oil, saba

SPECIALS

CHILLED LOBSTER TACOS 20

flour tortilla, napa and celery slaw, sesame dressing, pineapple habanero salsa

FILET MIGNON SLIDERS 25

potato roll, worcestershire glazed onions, horseradish aioli, french fries

KOREAN BBQ HALIBUT 31

whole grain salad, snap peas, daikon radish, baby kale, kimchi dressing

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.