

GOOD EVENING 3pm - close



## STARTERS

### SPINACH ARTICHOKE CHEESE BALL (V) 15

everything bagel crunch, pita chips, grilled country bread

### BURRATA (V) 16

heirloom tomatoes, avocado, jalapeño, basil, saba, grilled country bread

### CRISPY CHICKEN QUESADILLA 17

chili cheese, mashed avocado, queso fresco, taco sauce

### CHICKEN WINGS 17

dry rubbed or hot wings with celery

### SPICY TUNA TARTARE 18

jasmine rice, avocado, tempura crunch, ginger soy, sesame seeds, nori

### SPROUTS & CAULIFLOWER (V) 10

crispy brussel sprouts, roasted cauliflower, herb dressing

### YUCA FRIES 12

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

### RED CHILI BEEF NACHOS 17

smoked bacon queso, avocado aioli, creme fraiche, taco sauce, cilantro, green onion

## HAPPY HOUR

Monday-Friday  
3-5:30pm

## WOODFIRED PIZZA

gluten-free crust available upon request

### PEPPERONI 18

red sauce, fresh oregano, whole milk mozzarella

### ITALIAN SAUSAGE 19

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

### SMOKED CHICKEN 17

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

### MARGHERITA (V) 16

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 (GF, V) 16

organic greens, shaved fennel, strawberries, granola, goat cheese, honey mint dressing

### COBB SALAD 18

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 17

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

## ENTREÉS

### PLANCHA SALMON\* 28

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

### FILET MIGNON\* (GF) 42

asparagus, mashed potatoes

### COCONUT CURRY SEAFOOD STEW (GF) 27

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

### BUTTERMILK HERB CHICKEN BREAST 20

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

## PASTA

### LOBSTER LUMACHE 32

bacon, sweet corn, tarragon, jalapeño

### RICOTTA GNOCCHI (V) 21

roasted oyster mushrooms, pea tendrils, peas, garlic herb butter

### RICOTTA RAVIOLI (V) 24

heirloom tomatoes, shaved garlic, fresh basil, burrata

### ROASTED CHICKEN RADIATORI 19

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

## SPECIALS

### CHILLED LOBSTER TACOS 21

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

### FILET MIGNON SLIDERS 25

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

### EGG ROLL SALAD (V) 17

lo mein noodles, napa cabbage, carrots, daikon radish, chili peanut crunch, sesame dressing, yum yum sauce

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.