

GOOD EVENING 3pm - close



## STARTERS

### POTATO CHIPS 9

prosciutto di parma, parmesan, creme fraiche

### BURRATA (V) 16

tomato jam, avocado, jalapeño, basil, 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

### 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

crispy walleye, napa cabbage slaw, spicy chili aioli

## PASTA

### CRAB BUCATINI 32

shaved garlic, wilted spinach, lemon, fennel cream sauce

### RICOTTA GNOCCHI (V) 19

roasted oyster mushrooms, peas, garlic herb butter

### BUTTERNUT SQUASH RAVIOLI (V) 24

pecans, sage, brown butter, parmesan cheese

### ROASTED CHICKEN RADIATORI 18

shaved garlic, pine nuts, roasted roma tomatoes, fresh basil

## ENTREÉS

### PLANCHA SALMON\* 28

Lo mein noodles, scallions, snap peas, peanuts, chili de arbol, ginger, soy

### 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

### CRISPY FRIED CHICKEN 25

panko breaded, french fries, hot honey, pickles

## SPECIALS

### ROASTED BEET SALAD (V, GF) 15

marinated red beets, arugula, burrata, hazelnuts, herbs, sea salt, cracked pepper

### FILET MIGNON SLIDERS 25

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

### LUMACHE PASTA 25

braised beef, crushed tomatoes, marinated olives, roasted red peppers, arugula, parmesan

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.