

GOOD EVENING *3pm - close*



STARTERS

BURRATA (V) 16

cantaloupe, prosciutto, saba, olive oil

TUNA CRUDO* (GF) 17

avocado, pineapple, tajin, thai lime oil

CRISPY CHICKEN QUESADILLA 17

chili cheese, mashed avocado, queso fresco, taco sauce

CRISPY SPRING ROLLS 18

ground pork, chicken, butter lettuce, mint, sweet and sour, peanut hoisin

WHIPPED FETA CHEESE (V) 15

crushed pistachios, hot honey, grilled country bread, pita chips

SPROUTS & CAULIFLOWER (V) 10

crispy brussels sprouts, roasted cauliflower, herb dressing

YUCA FRIES 12

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

BEEF TENDERLOIN TIPS* 18

garlic butter, herb croutons, crispy onions

HAPPY HOUR

*Monday-Friday
3-5:30pm*

WOODFIRED PIZZA

gluten-free crust available upon request

PEPPERONI 18

red sauce, fresh oregano, whole milk mozzarella

HAM & PINEAPPLE 18

red sauce, whole milk mozzarella, canadian bacon, jalapeño, cilantro, green onion

CHICKEN BACON RANCH 17

white sauce, whole milk mozzarella, arugula, ranch cream

MARGHERITA (V) 16

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

SOUP & SALAD

TOMATO BASIL SOUP (V) 7

croutons, basil oil

SOUP OF THE DAY 7

MELON SALAD (GF, V) 17

watermelon, cantaloupe, cucumber, jalapeño, mint, queso fresco, honey vinaigrette

COBB SALAD 18

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

KALE CAESAR (V) 16

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 12 / ny strip 17

chicken 9 / shrimp 11

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

lettuce, tomato, jalapeño tartar sauce

FILET MIGNON SLIDERS* 19

potato roll, worcestershire glazed onions, horseradish aioli

ENTREÉS

PLANCHA SEA BASS (GF) 31

street corn salad, salsa macha, crispy garlic

FILET MIGNON* (GF) 42

mashed potatoes, parmesan garlic broccoli

PORK BELLY AL PASTOR 19

flour tortillas, pineapple salsa, pickled red onion, avocado, rice

COCONUT CURRY

SEAFOOD STEW (GF) 27

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

GRILLED CHICKEN (GF) 23

vegetable caponata, calabrian chili tomato sauce, basil oil

CHILI CRUNCH BOWLS

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

SPROUTS & CAULIFLOWER (V) 18

CHICKEN 22 AHI TUNA* 25

SHRIMP 23 SALMON 25

PASTA

GEMELLI POMODORO (V) 22

heirloom tomatoes, shaved garlic, basil, burrata

RICOTTA GNOCCHI (V) 23

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

CALABRIAN RIGATONI 23

italian sausage, calabrian chili sauce, herb pistou

CHICKEN CAMPANELLE 24

tomatoes, roasted peppers, shaved garlic, chili flake, arugula, pine nuts

GF = Gluten Friendly **V** = Vegetarian

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