



Appetizers

SOUP OF THE DAY 5

Made with fresh, seasonal ingredients

BAKED ONION SOUP 6

Finished with a touch of cream, capped with Swiss and Parmesan cheese

SESAME BARBEQUE GLAZED CHICKEN SATAY 9

Five grilled chicken skewers, Thai peanut rice noodles

LAS VEGAS STYLE SHRIMP COCKTAIL 11

Five large shrimp, cocktail sauce, fresh lemon

CRAB & ARTICHOKE DIP 11

*Crab meat, blended cheeses, artichoke hearts, sweet peppers
Soft pretzel bites, toasted pita bread*

COCONUT SHRIMP 12

*Five large shrimp, breaded in coconut and Japanese panko bread crumbs
Sweet coconut & spicy orange dipping sauces*

ASIAN AHI TUNA LETTUCE WRAPS 12

*Spice rubbed tuna seared rare in lettuce cups, Asian slaw, mango salsa
Chinese BBQ & sweet chili dipping sauces*

BRAISED SHORT RIBS 12

*Poached parsnip puree
Blackberry demi glace*

WE PROUDLY SERVE  PEPSI PRODUCTS

*A 15% gratuity will be added to parties of 8 or more
Due to our level of service, we reserve the right to limit split checks to 2 per table.
Split plate charge add 3*





Flatbreads

MARGHERITA 10

Fresh mozzarella, basil, tomatoes

SOUTHWESTERN 11

*Chorizo sausage, red & green peppers, jalapeños, red onion, pepperjack cheese
Topped with shredded lettuce and cilantro sour cream*

BARBEQUED CHICKEN 11

Smoked chicken breast, caramelized onions, peppers, cheddar cheese, bacon, green onions

LEMON-THYME SHRIMP SCAMPI 12

Diced tomatoes, mozzarella and Parmesan cheeses

Signature Sandwiches

*Served with choice of French fries or sweet potato fries
Substitute a side salad for 1.5*

WALLEYE FILLET SANDWICH 12

Sliced tomatoes, shredded lettuce, chipotle lime sauce

STEAK BURGER 12

Eight ounces fresh ground chuck, lettuce, tomato, onion, choice of cheese

TERIYAKI AHI TUNA SANDWICH 13

Grilled medium-rare, sliced and mixed with Asian slaw, topped with mango relish

BRAISED SHORT-RIB SANDWICH 15

Red onion, coleslaw, BBQ red wine sauce, garlic French bread

STEAK SANDWICH 15

Sliced prime sirloin steak, roasted garlic aioli, roasted tomatoes, shredded lettuce



Specialty Salads

GRILLED ROMAINE 9
*Diced tomatoes, shaved green onions, blue cheese crumbles
Served in a Parmesan cup with blue cheese vinaigrette*

THAI SHRIMP & GREEN MANGO SALAD 9
*Bean sprouts, basil, coriander, red pepper, peanuts
Served in a rice paper bowl with a sesame soy vinaigrette*

TUNA NIÇOISE SALAD 10
*Green beans, tomatoes, olives, daikon radish
Lemon-poppy seed vinaigrette*



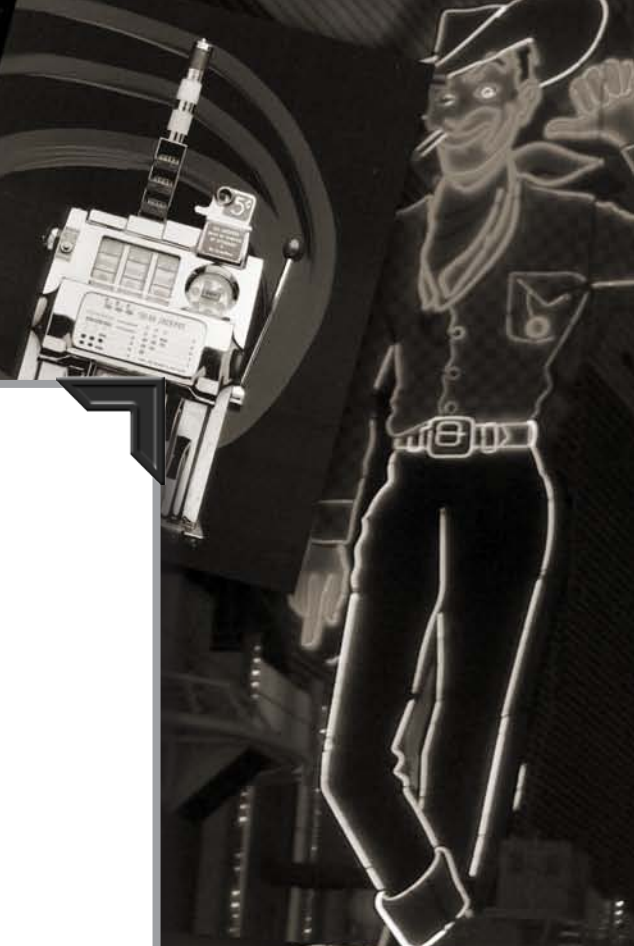
Entrée Salads

TRADITIONAL CHICKEN CAESAR SALAD 13
*Romaine lettuce, creamy Caesar dressing, grilled chicken
Substitute salmon, shrimp or steak for 3*

PECAN APPLE SALAD 14
*Spring greens, sweet red onions, blue cheese, poppy seed vinaigrette
Choice of blackened salmon or sesame barbeque glazed chicken*

STEAK WEDGE 14
*Prime sirloin steak, tomatoes, blue cheese dressing,
shredded carrots, cucumbers*





Pastas

*Served with garlic bread
Add a small house salad 3*

BAKED MOSTACCIOLI 13
*Tomato basil sauce, mozzarella cheese
Add chicken or andouille sausage for 2*

SMOKED MOZZARELLA RAVIOLI 14
Three-cheese marinara, Parmesan cheese

THREE-CHEESE CHICKEN RIGATONI 14
*Black pepper seasoned chicken, spinach, artichokes, mushrooms,
red & green peppers, three cheese cream sauce*

EGGPLANT PARMESAN 15
Breaded eggplant, mozzarella, tomato basil sauce, angel hair pasta

SHRIMP & ANGEL HAIR 15
Tomatoes, sweet roasted peppers, brandied-lobster cream sauce



Specialties

*Includes fresh vegetables and choice of roasted garlic mashed potatoes, French fries, sweet potato fries, jasmine rice or our white cheddar mac & cheese
Add a small house salad 3*

ALL-AMERICAN MEATLOAF 14

Three-meat meatloaf, roasted garlic mashed potatoes, mushroom gravy, fried onion strings, corn

DRUNKEN CHICKEN 15

Half chicken, roasted with garlic, spices & beer

HERB-CRUSTED CHICKEN BREAST 16

Fresh herbs, Japanese panko breading, whole-grain mustard sauce

CRAB CAKES 18

Two four-ounce crab cakes, champagne tarragon sauce

HONEY-MUSTARD SALMON 20

Pan roasted salmon filet, citrus-avocado salad

MAPLE-GLAZED PORK TENDERLOIN 24

House made applesauce

FOURTEEN OUNCE RIB EYE STEAK 30

*Char-grilled, onion strings
Add blue cheese or mushrooms 1.5 ea*

PEPPERCORN CRUSTED BEEF TOWNEDOS 32

Brandy peppercorn cream sauce

FILET MIGNON 32

*Eight ounce, center cut fillet.
Add blue cheese or mushrooms 1.5 ea*

CRACKED PEPPER-CRUSTED VEAL PORTERHOUSE 36

Brandy green peppercorn sauce

CHEF'S SEAFOOD SELECTION MP

Seasonal seafood prepared fresh daily

LOBSTER DINNER - ONE TAIL 25 TWO TAILS 45

Grilled lobster tail, drawn butter, fresh lemon

ADD A GRILLED LOBSTER TAIL TO ANY MEAL

One Tail 20 Two Tails 40

