



S T A R T E R S

SAUSAGE AND MUSHROOM ARANCINI fried risotto, fra diavolo sauce	9
CRAB DIP jumbo lump crab, spinach, artichokes, boursin cream cheese, warm baguette	11
PRIME FRENCH ONION DIP boursin cream cheese, shaved prime rib, caramelized onions	12
CRAB CAKE jumbo lump crab, lobster cream sauce	14
SHRIMP COCKTAIL  house-made cocktail sauce, lemon	15
TUNA PLATTER seared tuna, wasabi, ginger, soy glaze, seaweed salad	16
SEA SCALLOPS bacon wrapped scallops, maple bourbon glaze	16
FLATBREADS	
MARGARITA FLATBREAD  fresh mozzarella, basil, and fresh tomatoes, balsamic drizzle	11
BARBEQUE CHICKEN FLATBREAD  rotisserie chicken, applewood smoked bacon, red onion, provolone and mozzarella cheese, sweet barbeque sauce	12
S O U P S	
FRENCH ONION 	6
LOBSTER BISQUE	8

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



S A L A D S

All of our salads are prepared with the freshest ingredients available.

HOUSE SALAD	6
mixed greens, tomato, cucumber, red onion, creamy Italian dressing	
WOODFIRE CHOP SALAD	8
spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	
GRILLED CAESAR	8
grilled romaine, Spanish anchovies, French bread crouton, Parmesan cheese	
HARVEST SALAD	8
dried cherries, smoked cheddar cheese, lemon/sherry vinaigrette	
SALAD ENHANCEMENTS	
add chicken	6
add three jumbo shrimp	12

♦ S T E A K S

We pride ourselves in serving family farmed corn-fed Black Angus beef and Berkshire pork all raised within 150 miles. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans.

SLOW ROAST PRIME RIB OF BEEF	
Queen Cut, 10oz.	26
King Cut, 16oz.	32
BERKWOOD FARMS PORK CHOP, 18oz.	32
NEW YORK STRIP, 14oz.	34
RIBEYE, 16oz.	35
FILET MIGNON, KING, 8oz.	38
PORTERHOUSE, 24oz.	46

S I D E S A N D A C C O M P A N I M E N T S

BAKED BEANS	5
FRENCH FRIES	5
ASPARAGUS	6
SAUTÉED MUSHROOMS	6
YUKON GOLD MASHED POTATOES	6
BAKED POTATO	6
TRUFFLE MACARONI AND CHEESE	7
BROILED SHRIMP three jumbo shrimp	12
BREADED JUMBO SHRIMP three shrimp, cocktail sauce	12
SEARED SCALLOPS three jumbo seared sea scallops	15
LOBSTER TAIL 6-7oz. cold water tail	20

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



♦ H O U S E S P E C I A L T I E S

BERKWOOD PORK MEDALLIONS 🍃	
La Quercia prosciutto & sage demi glace, spatzle, asparagus	22
BACON WRAPPED BERKWOOD FARMS PORK 🍃	
pork tenderloin, bock demi glace, asparagus	23
BLACKBERRY BARBEQUE SMOKED RIBS	
cherry wood smoked pork ribs, blackberry barbeque sauce, citrus barbeque baked beans, jalapeño cornbread muffin	24
WOODFIRE CHICKEN 🍃	
Elsbernd Farms roasted half chicken, bourbon cream sauce, yukon gold potatoes, asparagus	25
SMOKED CHICKEN	
Elsbernd Farms citrus glazed chicken, smoked cheddar mashed potatoes, asparagus	25
ROAST LAMB	
pea & mint purée, french baby carrots, mushroom risotto	35

♦ S E A F O O D & P A S T A

CEDAR PLANK SALMON 🍃	
Dijon mustard, brown sugar glaze, asparagus	25
blackened, asparagus	25
WALLEYE	
Parmesan crusted, asparagus, cornichon rémoulade	25
RED SNAPPER	
butternut squash risotto, asparagus	28
SHRIMP TEMPURA	
green onion/sesame jasmine rice, soy glaze	30
SEAFOOD PASTA	
shrimp, seared scallops, jumbo lump crab, linguini pasta, garlic cream sauce	30
ALASKAN SPLIT KING CRAB	
one pound Alaskan king crab, clarified garlic butter, lemon	37
LOBSTER TAIL, 12oz.	
cold-water tail, saffron risotto, asparagus, butter, lemon	40

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



D E S S E R T S

SEASONAL CHEESECAKE

see server for the variety of the day

7

CRÈME BRÛLÉE

smooth & rich Madagascar vanilla custard with as much crust as custard

7

CARROT CAKE

spiced cake, grated carrots, cream cheese frosting

7

CHOCOLATE GANACHE CAKE

four layered cake, chocolate mousse, ganache

7

TEMPLETON BREAD PUDDING

classic bread pudding enhanced with Templeton rye whiskey

10

CAST IRON APPLE PIE

vanilla bean ice cream, caramel sauce

10

O U R C U L I N A R Y T E A M

EXECUTIVE CHEF

Erik Keever

CHEF DE CUISINE

Shawn Janes

PASTRY CHEF

Shelia Linnen

L O C A L L Y G R O W N

To reinforce our commitment to our community, look for this symbol to designate menu items that are locally grown or locally produced.

G L U T E N F R E E

Look for this symbol to designate menu items that can be prepared gluten free.

- ◆ A service fee of 18% will be added to parties of 8 or more.
- ◆ Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

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