



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 ^{gf}

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 heirloom tomatoes, pesto, 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	
mixed greens, tomato, cucumber, red onion, creamy Italian dressing	6
WOODFIRE CHOP SALAD	
spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	8
GRILLED CAESAR	
grilled romaine, Spanish anchovies, French bread crouton, Parmesan cheese	8
HARVEST SALAD	
dried cherries, smoked cheddar cheese, lemon/sherry vinaigrette	8
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 SCAMPI	
shrimp, seared scallops, jumbo lump crab, linguini pasta, scampi 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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