



S T A R T E R S

CRAB CAKE SLIDERS

stone-ground remoulade, pickled red onion, pretzel bun

13

AVOCADO SPRING ROLLS

sweet ginger sauce, crispy wonton

9

SHRIMP COCKTAIL ^{gf}

house-made cocktail sauce, lemon

14

FLATBREADS ^W

our flatbreads are seasonally inspired and our dough is made with 100% organic grown wheat that is milled into white flour; freshly made and wafer thin

PESTO AND MOZZARELLA FLATBREAD

add La Quercia prosciutto

10

13

BARBEQUE CHICKEN FLATBREAD ^W

rotisserie chicken, applewood smoked bacon, red onion, five blend cheese, sweet barbeque sauce

12

CAPRESE SALAD

fresh heirloom tomato, house-made mozzarella, basil, balsamic syrup

14

SPICY MUSSELS

Cape Cod mussels, lemon cream sauce

15

S O U P S

LOBSTER BISQUE

8

FRENCH ONION ^W

6

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



S A L A D S

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

WOODFIRE CHOP SALAD	
spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	8
BLT WEDGE	
Maytag blue cheese, applewood smoked bacon, sundried tomato, croutons, buttermilk ranch	8
CAESAR	
white Spanish anchovies, brioche croutons, Pecorino Romano	8
add chicken	14
add three jumbo shrimp	20
WARM SPINACH SALAD	
egg, bacon, mushrooms, red onion, warm bacon dressing	7
HOUSE SALAD	
mixed greens, tomato, cucumber, red onion, creamy Italian dressing	6

S T E A K S

We pride ourselves on our commitment to offer only the finest in locally sourced products. We proudly serve USDA Prime grade beef, Iowa pork and Free Range chicken. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans. All include the chef's selection of seasonal vegetable complement.

FILET MIGNON, PETITE, 6OZ	32
FILET MIGNON, KING, 8OZ	36
RIBEYE, 16OZ	34
NEW YORK STRIP, 14OZ	32
SLOW ROAST PRIME RIB OF BEEF	
King Cut, 16oz.	30
Queen Cut, 10oz.	24

STEAK ENHANCEMENTS

Creamy garlic, herb cheese, prosciutto ham	4
DeBurgo Sauce butter, garlic, basil, oregano, parmesan, cream	3
Oscar asparagus, jumbo lump crab, béarnaise	6
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	19

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H O U S E S P E C I A L T I E S

BLACKBERRY BARBEQUE SMOKED RIBS 🍷	
cherry wood smoked pork ribs, blackberry barbeque sauce, citrus barbeque baked beans, jalapeño cornbread muffin	23
PORK MEDALLIONS 🍷	
La Quercia prosciutto & sage demi glace, polenta, asparagus	22
TARRAGON CHICKEN 🍷	
Yukon gold mashed potatoes, asparagus, tarragon & orange glaze	23
HUNTERS CHICKEN 🍷	
sautéed spinach, mushroom & tomato demi glace	25
BACON WRAPPED BERKWOOD FARMS PORK 🍷	
pork tenderloin, sarsaparilla red currant sauce, asparagus	23
SALT CRUSTED LAMB 🍷	
rosemary & mint infused crust, roasted fingerling potatoes	35

S E A F O O D & P A S T A

CEDAR PLANK SALMON 🍷	
Dijon mustard, brown sugar glaze, asparagus blackened, asparagus	25 25
THAI SHRIMP AND SCALLOPS	
sea scallop, shrimp, mushroom, rice noodle	27
SHRIMP RISOTTO	
jumbo shrimp, saffron, peas, asparagus	26
LOBSTER TAILS 🍷	
broiled cold-water tails, butter, lemon	38
WALLEYE 🍷	
parmesan crusted, asparagus, cornichon remoulade	24
SEA SCALLOPS 🍷	
roasted red pepper risotto, champagne buerre blanc	30
GRILLED SWORDFISH 🍷	
risotto, tomato cream sauce	30
ALASKAN KING CRAB 🍷	
one pound Alaskan King Crab, clarified garlic butter, lemon	35

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

WILTED SPINACH	5
BAKED BEANS	5
ASPARAGUS	6
SAUTÉED MUSHROOMS	6
YUKON GOLD MASHED POTATOES	6
BAKED POTATO	6
FRENCH FRIES	5
ROASTED FINGERLING POTATOES	6
CREAMY SPINACH RISOTTO	6
BACON AND LOBSTER MACARONI AND CHEESE	7

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



D E S S E R T S

RASPBERRY CHEESECAKE

creamy white chocolate truffle cheesecake, raspberry swirl 7

CRÈME BRÛLÉE

seasonal brulee, see server for seasonal flavor 7

POACHED PEAR TART

pastry cream, red wine poached pear, candied pecans, caramel sauce 7

CARROT CAKE

spiced cake, grated carrots, cream cheese frosting 7

CHOCOLATE GANACHE CAKE

four layered cake, chocolate mousse, ganache 7

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

EXECUTIVE CHEF

Erik Kever

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.

N E W V A R I E T Y

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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