



STEAKS 3

Center Cut Sirloin	\$30.00
Cooked to temperature, served with chef vegetables and choice of side.	
New York Strip	\$43.00
Cooked to temperature, served with chef vegetables and mashed potatoes.	
Center Cut Ribeye	\$45.00
Cooked to temperature, served with chef vegetables and mashed potatoes.	

ENTRÉES 12

Crunchy Fried Chicken	\$20.00
Thighs and Legs served with mashed potatoes, gravy and buttered corn.	
Carbonara	\$20.00
Spaghettis with triple-smoked bacon, peas, cream, Parmesan cheese, and a poached egg.	
Chicken Fettuccine Alfredo	\$26.00
Fettuccine tossed in a creamy garlic sauce with seared chicken on top.	
Chicken Pesto	\$26.00
Cavatappi noodles served with fresh pesto and a grilled chicken breast.	
Chicken Parmesan	\$26.00
Homemade basil marinara with breaded chicken, baked with burrata cheese on top, served with bucatini.	
Chicken Cordon Bleu	\$26.00
Chicken stuffed with prosciutto, swiss cheese and a creamy Dijon sauce. Served atop wild mushroom risotto.	
Mediterranean Pasta	\$34.00
Cavatappi pasta served with scallops and shrimp, kalamata olives, spinach, tomatoes and feta cheese.	
Beef Stroganoff	\$32.00
Sliced Sirloin with a rich beef and mushroom gravy. Served atop parsley and butter egg noodles.	
Coconut Sweet Chili Shrimp	\$28.00
Coconut battered shrimp tossed in sweet chili, served with cilantro lime rice & chipotle aioli.	
Sweet Chili Glazed Salmon	\$30.00
Chili glazed salmon served with mushrooms, spinach & baby red potatoes.	

Pistachio Crusted Walleye	\$32.00
Served with a bed of wild rice, chef vegetables, and a mushroom cream sauce.	
Scallops	\$38.00
Lemon parsley risotto with beet puree and Fried parsnips.	

APPETIZERS 10

THE BEST FRIES EVER!	\$12.00
Homemade Truffle Fries with parmesan cheese and chopped parsley.	
CALAMARI	\$16.00
Fresh Calamari with tangy sweet chili sauce and lemon aioli.	
STEAK TIPS	\$18.00
Sirloin with mushrooms, black pepper demi-glace and blue cheese stuffed peppadews.	
SEARED SCALLOPS	\$18.00
Seared scallops with sweet potato puree, topped with fried parsnips.	
BURRATA BRUSCHETTA	\$15.00
Fresh tomato, basil and burrata cheese served with toasted French bread.	
HOMEMADE ONION RING TOWER	\$13.00
Perfectly Crunchy served with Tangy BBQ, Honey Mustard and Spicy Ranch.	
LOCAL POUTINE	\$15.00
French Fries, provolone cheese and gravy. Topped with green onions.	
CHICKEN WINGS	\$17.00
Dry Rub/ Buffalo / Fire Sauce / Sweet Chili / BBQ	
SHRIMP TACOS	\$17.00
Seasoned shrimp, citrus cabbage slaw, fresh pico and cilantro lime crema.	
SEARED TUNA	\$18.00
Cucumber, wasabi, sweet soy reduction.	

SOUPS AND SALADS 8

FRENCH ONION	\$8.00
French bread crouton with browned cheese on top.	
CHICKEN WILD RICE SOUP	\$8.00
Perfect taste of the north country.	
ROASTED TOMATO BISQUE	\$8.00
San Marzano tomatoes with basil and a touch of cream.	
LOCAL CAESAR SALAD	AVAILABLE OPTIONS
Fresh cut romaine tossed in Caesar dressing with croutons and parmesan cheese. Anchovies available upon request.	
	\$12.00
	\$6.00

GREEK SALAD	AVAILABLE OPTIONS
Fresh cut romaine with feta cheese, heirloom tomatoes and kalamata olives, tossed in an herb vinaigrette.	\$12.00
	\$6.00
LOCAL HOUSE SALAD	AVAILABLE OPTIONS
Romaine, tomatoes, bacon, onions, and croutons tossed in our house cheddar cheese dressing.	\$12.00
	\$6.00
CLASSIC WEDGE SALAD	\$12.00
Crisp Iceberg cut into a wedge, topped with blue cheese dressing, bacon, baby heirlooms, and blue cheese crumbles.	
SPINACH SALAD	AVAILABLE OPTIONS
Warm bacon balsamic over picked spinach with tomatoes, mushrooms, onions, candied walnuts and feta cheese.	\$12.00
	\$6.00
HAND HELDS 12	
LOCAL BURGER	\$16.00
Best burger in town. Lettuce, tomato, pickle, and onion. Your choice of cheese.	
CHOPPED CHEESE	\$16.00
Chopped hamburger, onions, pickles and mustard on a hoagie roll.	
PORK TENDERLOIN SANDWICH	\$18.00
Breaded in our house made flour and lightly fried. Lettuce, onions, pickles and yellow mustard.	
BUFFALO CHICKEN	\$16.00
Crispy batter, tossed in buffalo sauce & topped with pepperjack cheese. Served with blue cheese dressing.	
SEAFOOD PO' BOY	\$18.00
Fresh shrimp lightly floured and fried, served with chipotle aioli and shredded lettuce.	
PHILLY CHEESE STEAK	\$18.00
Thin sliced ribeye with sautéed peppers, mushrooms & onions. Topped with Swiss cheese and a touch of mayo.	
CAJUN COD SANDWICH	\$17.00
Cajun dusted Icelandic Cod, pan seared, served with a citrus slaw and fried onions.	
NEW YORK RUEBEN	\$18.00
Corned beef with Sauerkraut, Swiss cheese & 1000 island dressing on rye bread.	
WALLEYE SANDWICH	\$18.00
Lightly Battered Walleye served with lettuce and tomato with a citrus Tartar.	
ADULT GRILLED CHEESE	\$18.00
Cheddar, Swiss and provolone with tomato and basil, served with tomato bisque.	
FISH AND CHIPS	\$18.00
Icelandic Cod lightly beer battered and served with salt and vinegar fries.	
HONEY MUSTARD CHICKEN SANDWICH	\$16.00
Grilled chicken with Swiss cheese, bacon, sautéed spinach, and mushrooms. Served with our house-made Dijon honey mustard.	

