



APPETIZERS AND PUB PLATES

Warm Smoked Fish Dip

Our house smoked Lake fish, seasoned and baked, topped with melted gruyere cheese and served with crostini 12.95

Smoked Salmon Deviled Eggs

Farm eggs, smoked salmon mousse, *caviar 11.95

Bruschetta

Vine ripe local in season tomato, mozzarella, basil pesto, on grilled, roasted garlic bread, balsamic reduction topped with basil chiffonade (v) 10.95

Mussels Marinere

One pound steamed blue shell mussels in a garlic, wine and herb broth, crispy house-baked French bread 12.95

Mussels Provencal

One pound steamed blue shell mussels in a fresh tomato broth with Herbs de Provence 14.95

Charred Brussels Sprouts

Brussel sprouts, caramelized sweet onion, drunken cherries, bacon, and toasted pecans 9.95

Pierogi

3 potato pierogi, sautéed in a white wine, garlic butter sauce with bacon and caramelized onion 9.95

Hummus Plate

Housemade chickpea hummus, cucumber, feta, olives, Za'atar, grilled Tandoori naan bread 14.95

SOUPS & SALADS

Black And Blue Wedge Salad

*Hand cut beef tips, seasoned and seared to order, crisp iceberg wedge, blue cheese crumbles, tomato, red onions, croutons, house made blue cheese dressing 18.95

Greek Chopped Salad

Chopped kale, iceberg and arugula, feta, capers, cucumber, tomato, olive, red onion, chickpeas with fresh Vidalia vinaigrette, croutons, side 8.95 entrée 12.95 add sauteed gyro lamb 4, add grilled salmon 10

Kale Caesar Salad

Chopped kale, house made *Caesar dressing, shaved parmesan cheese and croutons, anchovy on request, side \$8.95 entree 12.95 add grilled chicken 6, add grilled salmon 10

French Onion Soup

Crock with caramelized onion, croutons, Gruyere Cheese 7

Tomato Basil (gf) (v) and Daily Soup 5.95/ 7

House Baked French Bread

Choice of garlic butter or herbed olive oil 6.95

HOUSE SPECIALTIES

All entrees except pasta and duck are served with a seasonal vegetable, sourced locally whenever possible, Add Seasonal garden or Kale Caesar salad 8.95 or soup of the day 5.95

Firehouse Ribeye

Lightly marinated, *16 ounce, hand cut USDA choice ribeye, chargrilled with gratin dauphinoise potatoes (gf) 52.95 Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions 4 add sauteed wild mushrooms 6

Grilled Salmon

*Fresh Canadian salmon, seasoned and chargrilled to temperature, Chef suggests medium rare, with parmesan risotto and a fresh dill aioli (gf) 29.95

Walleye Piccata

Crispy skin, seared Fresh Lake Superior Walleye with a lemon, caper, butter sauce and parmesan risotto (gf) 29.95

Champagne Chicken

A guest favorite, organic chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 16.95, two breast portion 21.95

Filet Mignon

*USDA prime 7 ounce, center cut, beef tenderloin, grilled to temperature, smoked Applewood finishing salt with gratin dauphinoise potatoes (gf) 49.95 Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions 4 or sautéed wild mushrooms 6

Chicago Steak

*Hand cut 8oz USDA prime tenderloin steak wrapped in apple wood smoked bacon, seasoned and flash seared then oven finished to temperature with a creamy bleu cheese sauce, gratin dauphinoise potatoes (gf) 39.95

Grilled Pork Tenderloin

*Marinated pork tenderloin, chargrilled to temperature topped with a mushroom demi-glace, served with ancient grain and wild rice pilaf (gf) 21.95

Thai Curry

Grilled mixed summer vegetables tossed in a peanut, coconut, curry sauce served with rice (v) (gf) 19.95 add grilled chicken 6, *add grilled salmon 10

Prime Burger

USDA Certified Angus prime burger, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, lettuce, garlic aioli with Great Lakes Potato Chips 16.95 For \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, bleu cheese, cheddar, fried egg

Great Lakes Whitefish

Fresh, wild caught, Lake Superior whitefish, pan seared with parmesan risotto, fresh citrus beurre blanc or Blackened with a sweet corn, spicy chipotle sauce 34.95

Montmorency Duck Breast

Pan seared and oven roasted Maple Leaf farms duck breast, to temperature (chef suggests medium rare) ancient grain and wild rice pilaf, local cherry gastrique, arugula apple slaw 44.95

Mediterranean Pasta

Chargrilled mixed summer vegetables, fire roasted red peppers, sautéed with garlic, white wine and fresh basil pesto sauce with penne pasta (v) 19.95 add grilled chicken 6, *add grilled salmon 10

*Contains raw or undercooked ingredients, consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (gf)denotes gluten free, (v) vegetarian, other menu items can be modified to gluten free, or vegetarian. Non cash transaction fee of 2.86 percent added to credit and debit card purchases.