



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 14.95

Smoked Salmon Deviled Eggs

Farm eggs, smoked salmon mousse, caviar 11.95*

Bruschetta

Vine ripe tomato, mozzarella, olive oil, on grilled, roasted garlic bread, balsamic reduction topped with basil chiffonade (v) 11.95

Mussels Marinere

One pound steamed blue shell mussels in a garlic, wine and herb broth, crispy house-baked French bread 16.95

Cajun Mussels *One pound steamed blue shell mussels, with Andouille sausage in a chipotle corn broth 18.95*

Artisan Cheese Plate *Garlic and herb Boursin, candied walnuts, house made crackers, and chef's choice of three cheeses 16.95*

Pierogi

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

SOUPS & SALADS

Blackened Steak Salad

**Hand cut beef tips, seasoned and seared to order, a blend of field greens, kale and arugula, mushrooms, red onion, blue cheese crumbles, tomato, croutons, house made blue cheese dressing 21.95*

Autumn Beet Salad

A blend of kale, field greens and arugula, candied squash, roasted red and golden beets, feta, candied walnuts, balsamic reduction 16.95

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 add grilled shrimp 8*

Mandarin Salad

A blend of kale, field greens and arugula, Mandarin orange, sliced almonds, chickpeas, feta cheese, wonton strips in a ginger soy dressing 16.95 add shrimp 8

French Onion Soup

Crock with caramelized onion, croutons, Gruyere Cheese 7

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, mushrooms 4 add shrimp scampi 8*

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*

Lemon Scented Perch *fresh, ocean perch, seasoned and pan seared with a lemon aioli and parmesan risotto 29.95*

Champagne Chicken

A guest favorite, organic chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 19.95, two breast portion 24.95

Filet Mignon

Certified Angus 8 ounce, center cut, beef tenderloin, grilled to temperature, smoked Applewood finishing salt with gratin dauphinoise potatoes (gf) 49.95 or petite 4 ounce 24.95 Add au poivre sauce, bleu cheese cream sauce, mornay sauce, caramelized onions, sautéed mushrooms 4 add shrimp scampi 8

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, Autumn harvest hash, Dijon cream sauce (gf) 21.95*

Shrimp Thai Curry

Panang style curry with grilled mixed summer vegetables and sautéed shrimp over steamed rice 21.95 (gf,df) or prepared vegan and dairy free (v) 16.95

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) Autumn harvest hash local cherry gastrique, arugula, drunk cherries 44.95

Shrimp Fra Diavolo

Shrimp, Andouille sausage, fire roasted red peppers, red

**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.*