



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 9.95

Bruschetta

Our signature Caprese style with grilled roasted garlic bread, tomato, local in season, fresh mozzarella, basil, balsamic reduction (v) 9.95

Mussels Mariniere

One pound steamed blue shell mussels in a garlic, wine and herb broth, crusty French bread 12.95
~Cajun Style~

Andouille sausage in spicy corn broth 15.95

Charred Brussels Sprouts

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

Olives

Warm, marinated olives, gin, citrus, rosemary (v) 6

Smoked Salmon Crostini

House smoked salmon on grilled roasted garlic bread with olive oil, red onion, capers and fresh dill cream 11.95

SOUPS & SALADS

Black And Blue Salad

Hand cut beef tips, seasoned and seared to order, on romaine, blue cheese crumbles, mushrooms, tomato, red onions, croutons, house made blue cheese dressing 18.95

Salmon Greek Salad

Choice of 4 ounce grilled or smoked salmon on romaine with feta, olives, capers, tomato, red onion with fresh oregano vinaigrette, croutons 18.95

Grilled Chicken Caesar Salad

Chargrilled chicken breast, crisp romaine, house made *Caesar dressing, shaved parmesan cheese and croutons, anchovy on request 14.95

Blueberry Salad

Fresh blueberries, blue cheese crumbles and toasted pecans on a bed of spring field greens, blueberry vinaigrette (gf) 10.95

French Onion Soup 6.50

Crock with caramelized onion, croutons, Gruyere Cheese

Tomato Basil (gf)(v) and Daily Soup 4.95/6

HOUSE SPECIALTIES

All entrees except pastas are served with a seasonal vegetable, sourced locally whenever possible, Add seasonal garden or Caesar salad 6.95 or soup of the day 4.95

Chicken Marsala

All natural antibiotic and hormone free chicken breast, pan seared and oven finished with Marsala mushroom sauce, parmesan risotto petite 16.95, two breast portion 19.95

Grilled Salmon

*Fresh Canadian salmon, seasoned and chargrilled to temperature, Chef suggests medium rare, with parmesan risotto and a fresh dill aioli (gf) 26.95

Walleye

Crispy skin, seared Fresh Lake Superior Walleye with a chorizo vinaigrette, sautéed caramelized onion, herbed redskin potato hash (gf) 29.95

Champagne Chicken

A guest favorite, all natural antibiotic and hormone free chicken breast, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 14.95, two breast portion 18.95

Filet Mignon

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

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 blue cheese sauce, gratin dauphinoise potatoes (gf) 36.95

Spicy Sausage & Shrimp Alfredo

Sautéed shrimp, Andouille sausage, sautéed vegetables, red onion, garlic, shallots and chipotle in a spicy alfredo sauce tossed with penne pasta, request mild, medium or hot spice 21.95

Wagyu Sirloin

*8-ounce American wagyu sirloin from Snake River Farms grilled to temperature served with gratin dauphinoise 29.95 Add au poivre sauce, blue cheese cream sauce, mornay sauce, caramelized onions or sautéed wild field mushrooms 4

Angus Steak Burger

*House ground prime blend, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, romaine, chipotle aioli with Great Lakes Potato Chips 14.95 for \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, blue cheese, cheddar, fried egg, fresh mozzarella

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 28.95

Shrimp Thai Curry

Sautéed shrimp, wide Thai rice noodles, zucchini, squash, broccoli, red onion in a peanut, coconut curry sauce (gf) 21.95

*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