

# **Small Plates**

# Dozen Wings... \$12

**Goat Cheese Fritters...** \$8

Fried Pickles ... \$8

Artichoke Dip...\$10

Served with pita chips

Fried Risotto Balls...\$10

With Marinara Sauce

Fried Calamari... \$10

Pork Belly Platter...\$13

Happy Hour

3:00 - 6:00

Thursday - Saturday

½ Off Appetizers\$3 off Cocktails

\$2 off Wine

\$1 off Beer

Choice of Buffalo, Buffalo Ranch, Thai Chili, Sweet Sirracha or Scorpion Sauce

Quesadilla...\$9

Chicken, peppers, onions & colby jack cheese

Loaded Fries...\$10

Corn Beef, green onions, ranch, cheddar cheese

Veal Meatballs...\$9

3 Jumbo meatballs topped with marinara sauce & parmesan cheese

# Salads

Add chicken or prawns for \$4

#### Caesar Salad

Tomatoes, croutons, parmesan cheese on romaine lettuce...\$8

# Chopped Salad

Tomatoes, bacon, bleu cheese, garbanzo beans, red onion, green olives, romaine & iceberg lettuce...\$10

#### **Beet Salad**

Beets, goat cheese, pecans on spring mix...\$9

## Strawberry Salad

Strawberries, goat cheese, pecans on spring mix...\$9

# From the Sea

Served with a salad or soup and your choice of; baked potato, double baked potato, mashed potato, or risotto. Upgrade to loaded baked potato or loaded mashed potato \$1.5

# Pecan-crusted Walleye

Pecan-crusted walleye topped with a vanilla lime-butter sauce...\$24

#### Pan-Fried Lake Perch

½ pound of Lake Perch, lightly breaded and sautéed golden brown...\$23

#### Fish & Chips

80z of Guinness battered & deep fried cod, served with parmesan garlic fries and coleslaw... \$17

#### Shrimp Scampi Linguini

Lightly breaded jumbo shrimp in a white wine lemon sauce, topped with parmesan cheese...\$17

#### Walleye Tacos

Pineapple salsa, lime crème, lettuce & cheese...\$19

# From the Grill

Add Bleu Cheese or Onions & Peppers \$1.5

Prawns \$4, Pepper crusted \$2, Au Poiver \$3

10 Oz Filet Mignon	\$30
16 Oz New York Strip	\$30
12oz Ribeye	\$28
14oz- 28 day dry aged Ribeye	\$34



## Chicken

# Bacon Wrapped Spinach Artichoke Stuffed Chicken Breast

Cream cheese, spinach and artichokes... \$19

# Fried Chicken with Bacon Alfredo Sauce

Chicken breast topped with a home-made bacon alfredo sauce...\$18

#### Wine

**House Wine:** Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Champagne

Cigar Box Malbec

Cigar Box Pinot Noir

Velvet Devil Merlot

Ferrari-Carano Chardonnay

Esperto Pinot Grigio

Chloe Pinot Grigio

Fess Parker Riesling

Menage A Tois

Lobster Reef Sauvignon Blanc

#### Beer

Bud Light, Coors Light, Miller Light, MGD, Budweiser, Corona, Corona Light, Heineken, Heineken Light, Old Style, Evil Horse Trot Hopple, Evil Horse Downtown Hottie, Evil Horse Sargent Reckless, Lagunita's IPA & Pilsner, Brickstone wheat, 21st Amendment Hell or High Watermelon, Guinness, & ask about seasonal selections