

Dinner Salads

Caesar

romaine, baby greens, asiago, herbed croutons 7
with grilled Atlantic salmon 16
with grilled chicken 14

Blackened Seafood Salad

crisp romaine and field greens tossed with croutons,
carrots, grape tomato, and cucumber topped with
toasted pine nuts, blackened shrimp & scallops,
pepper balsamic 18

Cobb

field greens, roasted chicken, peppered bacon,
avocado, cherry tomato, blue cheese 13

Entrees

*choice of wild rice pilaf, garlic mashed potatoes
or baked potato*

Choice Steaks, Hand-Out in House

with choice of potato

Ribeye 12oz. 27

New York 10oz. 24

Filet Mignon 8oz. 27

Choose one of four toppings

Florentine Butter

Bourbon Au Jus

Apply Chutney

Crab Hollandaise add 2

Marinated Flat Iron

9oz flat iron steak, marinated, with quacamole butter 23

North Atlantic Salmon

lightly spiced, fresh spinach, lemon caper butter,
wild rice pilaf 20

Beef Wellington

hand cut filet with a portabello mushroom miscela
topped with caramelized onion and bacon mashed
potato 26

Walleye

lightly dusted, pan seared, topped with grilled
pineapple salsa 21

Osso Buco

braised 20 oz pork shank, Italian mirepoix, wild
rice pilaf 25

Cajun Mushroom Chicken

charbroiled chicken breast topped with a cajun
mushroom cream sauce, served with smoked gouda &
spinach farro & asparagus 21



Pasta

topped with shredded parmesan

Shrimp Scampi

tomato, spinach, lemon white wine garlic sauce,
capellini 19

Buffalo Ravioli

buffalo sausage, ricotta, mozzarella, romano,
parmesan, sun dried pesto, basil sauce 21

Chicken Tortellini

garlic, shallot, tomato, red pepper, basil sauce 19

Fettuccine Alfredo

garlic, shallot, white wine cream sauce 15
chicken 17 shrimp 20

Seafood Nest

white tiger shrimp, diver scallops, red pepper, basil
cream sauce, fried capellini 22

Primavera

garlic, shallot, tomato, red pepper, mushrooms,
broccoli, carrot, basil butter, penne 14
add chicken 17

Smoked Tuaca Pheasant

garlic, shallot, sundried tomato, baby cremini mushroom,
tuaca alfredo 23

Wild Boar

traditional ragu alla bolognese, Penne 19

Crab & Pork Belly Carbonara

crispy pork belly, snow crab, peas, red bell peppers,
fettuccine, rich cream sauce 24

Chicken Basil Pesto Penne

roasted chicken, tomatos, asparagus,
basil pesto penne 19

Add Ons

Shrimp

three sauteed white tiger shrimp, lemon,
white wine garlic sauce 6

Mushrooms

butter, garlic, shallots, chives, parsley 4

Loaded Baked Potato

cheddar cheese & bacon 2

Please advise your server of any food allergies or preferences.
Gluten free pasta available upon request
Parties of 8 or more will receive one bill with an 18% gratuity.