

# 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-Cut in House

with choice of potato

Ribeye 12oz. 27  
New York 10oz. 24  
Filet Mignon 8oz. 27

*Choose one of four toppings*

Florentine Butter - Peppers & Onions  
Bacon Blue Cheese - Bourbon Au-Jus

Buffalo Ribeye 10oz.  
hand cut in house topped with garlic truffle butter,  
asparagus 40

## 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 carmelized onion bordelaise, honey  
bourbon sweet potatoes 26

## Walleye

lightly dusted, pan seared, topped with balsamic  
roasted grape tomatoes 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 tomato alfredo 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, chilean blue mussels  
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, fettuccine 19

## Sausage & Fresh Mozzarella Bake

parmigiano-reggiano sausage, red bell peppers,  
mushrooms, and olives in a red sauce over penne,  
topped with fresh mozzarella and basil 19

## Scallop & Artichoke Fettuccine

6 seared diver scallops & artichokes in a white wine  
lemon butter sauce 23

## Add Ons

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

Mushrooms  
butter, garlic, shallots, chives, parsley 4

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.