


SOUP & STARTERS

LOBSTER BISQUE	12
chopped maine lobster, sherry, chives	
FRENCH ONION SOUP	10
grand cru gruyere, herb croutons	
SUSHI SHOTS*	16
diced ahi tuna, guacamole, wontons, sweet soy, wasabi	
BURRATA MOZZARELLA	14
marinated tomatoes, basil, EVOO, balsamic, grilled bread	
DEVILED EGGS	9
applewood bacon, creole mustard, sriracha	
CORNMEAL CRUSTED CALAMARI	16
pickled peppers, scallions, jalapeno tartar sauce	
CAST IRON SPINACH ARTICHOKE DIP	13
served with warm tortilla chips	
JUMBO SHRIMP SCAMPI*	17
chardonnay, sofrito & herb butter sauce, garlic toast	
PIGS IN A BLANKET	12
mini wagyu beef franks, puff pastry, truffle mustard	
BUFFALO CHICKEN SPRING ROLLS	11
shredded chicken, red hot, blue cheese dip	

SALADS & SANDWICHES

LOCAL GREENS	9
sunflower seeds, tomato, cucumber, red onion, radish, honey lemon chardonnay dressing	
CAESAR	12
baby romaine, crispy pancetta, parmesan reggiano, roasted cherry tomatoes, herb garlic breadcrumbs	
SHRIMP & QUINOA BOWL*	19
spinach, cashews, tomato, roasted corn, mango, spicy cilantro lime vinaigrette, green herb salsa	
PICNIC CHICKEN*	18
mixed greens, toasted pecans, strawberries, goat cheese, cucumber, red onion, vidalia poppyseed dressing	
MEDITERRANEAN SALMON*	21
almonds, feta, artichokes, roasted peppers, olives, tomatoes, mixed greens, lemon dressing	
<i>sandwiches served with rosemary parmesan fries</i>	
BLACKENED WALLEYE*	21
horseradish coleslaw, dill pickles, brioche bun, tartar sauce	
CUSTOM BLEND BURGER*	18
brisket, short-rib & chuck blend, applewood smoked bacon, aged cheddar, lettuce, tomato, onion, dill pickle, brioche bun	
FRENCH DIP AU JUS* 	23
half pound of slow roasted USDA prime sirloin, creamy horseradish, au jus, french roll	

STEAKS & CHOPS

USDA PRIME SIRLOIN* 29	NEW YORK STRIP* 54	FILET MIGNON* 47	DELMONICO RIBEYE* 59	DUROC PORK CHOP* 27
8oz center cut top sirloin, bourbon peppercorn sauce	14oz center cut, roasted shallot butter	7oz, roasted asparagus, bourbon peppercorn sauce	16oz boneless, roasted shallot butter	14oz heritage breed chop, dijon peach glaze

Choose a Side: mashed rose potatoes • baked potato (loaded +3) • rosemary parmesan fries • garlic green beans • roasted asparagus

ENTRÉES

GULF OF MAINE SALMON*	29	GRILLED CAULIFLOWER STEAK	21
grilled with roasted broccoli, butternut squash pureé, lemon herb beurre blanc		quinoa pilaf, roasted peppers, wild mushrooms, garlic spinach, chimichurri sauce	
HERB CRUSTED WALLEYE*	32	CHICKEN ANNA	26
sauteed french green beans, sweet potato hash, roasted pepper vinaigrette		aged cheddar and broccoli risotto, chardonnay lemon herb pan sauce	
SHRIMP & SCALLOPS*	39	PENNE PORTOFINO	22
spinach & roasted tomato risotto, extra virgin lemon oil, balsamic reduction		grilled chicken, penne pasta, parmigiano reggiano, sweet peas, pancetta vodka rosé sauce	
LOBSTER FETTUCINE	32	SHORT RIB RIGATONI	28
chopped maine lobster, asparagus, parmigiano reggiano, fresh basil, sherry lobster cream		wild mushrooms, baby spinach, cherry tomatoes, herb creme fraiche, pecorino romano	

SIDES

MAINE LOBSTER RISOTTO maine lobster, chives	15	LOADED BAKED POTATO cheddar, bacon, sour cream	10
CRISPY SWEET CHILI BRUSSELS peanuts, scallions	10	SWEET POTATO FRIES herb buttermilk dip	8
SAUTÉED GREEN BEANS almonds and garlic	8	ROASTED BROCCOLI roasted pepper vinaigrette	8

Daily Specials

MONDAY MARTINI MONDAY	TUESDAY HALF-PRICE WINE	WEDNESDAY SURF & TURF*	THURSDAY OYSTERS* & ROSÉ	FRI/SAT HICKORY ROASTED USDA PRIME RIB*	SUNDAY BUBBLES & BRUNCH
\$3 off our entire martini list	half off all bottles \$99 and under	petite filet mignon w/ choice of shrimp, scallops or lobster tail	\$1.50 oysters & \$5 glasses of rosé	baked potato, au jus, creamy horseradish	10am-2pm HAPPY HOUR 3pm-close



We proudly serve only Certified Angus Beef



**WE DO NOT GUARANTEE THE QUALITY OF STEAKS ORDERED WELL DONE.
*THERE IS AN INCREASED RISK OF FOODBORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED POULTRY, MEATS AND SEAFOOD.
NOT ALL INGREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.