



# SANDWICHES, WRAPS & BURGERS

- CALIFORNIA BURGER** 15  
1/2 pound burger cooked to your liking, lettuce, tomato and onion. Chicken substitution available.  
Add on options: (\$1.50) Cheddar, American, Swiss, Provolone, fried onion, sautéed mushrooms. (\$2.50) Bacon
- BISON BURGER** 19  
8 oz lean American bison, melted smoked gouda, arugula, and house-made sweet & hot habanero bacon jam on toasted brioche
- CLUBHOUSE SMASH BURGER** <sup>NEW</sup> 17  
Two 4oz custom-blend beef patties seared and topped with melted American, house-made French Onion Aioli, crisp lettuce, tomatoes, and house pickles on a toasted brioche bun
- ENOKI MUSHROOM BURGER** <sup>V NEW</sup> 17  
A crispy, fried Enoki Mushroom served on a toasted brioche bun and layered with our house made French Onion Aioli, crisp lettuce, grilled onions and house pickles
- WALLEYE SANDWICH** 20  
Crispy cracker-crumbed Walleye on a toasted hoagie with lettuce, tomato, onion, served with zesty house tartar and lemon
- STEAK "SANDWICH"** 29  
A 6 oz center-cut Filet prepared to your liking and served with a thick-cut sourdough toast, seasonal vegetables and cowboy butter
- FRENCH DIP / PHILLY STYLE** **REGULAR 19 PHILLY 22**  
Thinly shaved beef with melted provolone on a toasted baguette, served with savory red wine au jus. Philly Style: sautéed peppers, onions, and mushrooms
- TURKEY GRILLED CHEESE** 17  
Sliced turkey, herb-infused rosemary aioli, provolone, sun-dried tomatoes, pepperoncini and bacon-jalapeño jam on toasted cranberry wild rice bread
- CUBANO** 19  
Juiced up pulled pork, ham, swiss, pickles, mustard, and Sriracha-mayo on a pressed ciabatta roll
- DELI SANDWICHES** (1) 14 (2) 16  
(1) Tuna / chicken /egg salad, Turkey / Ham  
(2) Club, BLT. Choose from white, wheat, sourdough, rye, or tortilla wrap
- REUBEN / RACHEL** 16  
Corned beef / Turkey, with sauerkraut and Thousand Island on marble rye
- CHICKEN STRIPS** 15  
5 chicken strips with choice of Ranch, BBQ or honey mustard

# SOUPS & SALADS

- SOUP OF THE DAY** CUP 4.50 BOWL 5.50  
Ask your server about our daily specials
  - PEACH AND PROSCIUTTO SALAD** <sup>GF NEW</sup> 17  
Grilled peaches, burrata and prosciutto with arugula and toasted pecans tossed in a Honey-Dijon vinaigrette
  - BIG SALAD** <sup>V GF</sup> 14  
Crisp romaine with fresh cucumbers, vine-ripened tomatoes and red onion, topped with sharp cheddar, hard-boiled egg, and your choice of dressing on the side
  - CAESAR SALAD** <sup>V GF</sup> 14  
Fresh cut hearts of romaine tossed in Caesar dressing with shaved Parmesan and toasty croutons
  - CRISPY DUMPLING SALAD** <sup>NEW</sup> 17  
Golden crispy pork-filled dumplings served over fresh arugula with cucumbers, cherry tomatoes, red onion and scallions tossed in a spicy soy dressing
- ADD BACON \$4.00 ADD CHICKEN \$6.00 ADD SHRIMP \$8.00**

V (vegetarian), GF (Gluten Free)  
GFO (Gluten Free Option Available)

Burgers and sandwiches (except the steak "sandwich") served with chips  
Upgrades available for an extra charge

# APPETIZERS

- BANG BANG SHRIMP** GFO 16  
Crispy, flash-fried shrimp tossed in our house-made zesty chili-cream sauce and finished with toasted sesame seeds
- STRAWBERRY & PANCETTA BRUSCHETTA** 13  
Toasted crostini topped with creamy Burrata, crispy pancetta, and fresh strawberries, finished with torn basil and a rich balsamic glaze
- MUSHROOM PARFAIT** 17  
A savory blend of marinated Shiitake and pickled Lion's Mane mushrooms served with pickled shallots and crisp crostini
- BACON WRAPPED DATES** 16  
Sweet Medjool dates stuffed with tangy goat cheese wrapped in applewood smoked bacon and finished with a drizzle of honey and balsamic glaze

# • PIZZAS •

## BUILD YOUR OWN

BASE 16.00

Specialties available: Bacon Cheeseburger, BBQ Chicken, Chicken Bacon Ranch, Taco

## PISTACHIO & HONEY WHIPPED RICOTTA FLATBREAD

18

Creamy whipped ricotta topped with fresh arugula, toasted pistachios, chili flakes, and a honey-olive oil drizzle

## CHORIZO ELOTE FLATBREAD

17

Spicy chorizo and fire-roasted corn over melted mozzarella and a tangy crema, finished with crumbled cotija, fresh cilantro and lime wedges

# • PASTAS •

## FETTUCCINE ALFREDO ✓

15

Fettuccine with an alfredo cream sauce

## CAJUN FETTUCCINE

GFO 20

Chicken, Andouille sausage, peppers, onions, tomatoes, fettuccine in a spicy cream sauce

## LEMON RICOTTA PASTA ✓ NEW

17

Delicate angel hair pasta tossed with creamy ricotta, fresh lemon zest, and arugula finished with shaved Parmesan

## BEEF SHORT RIB RAVIOLI NEW

23

Tender short rib-filled ravioli in a velvety brown butter cream sauce with sautéed mushrooms and fresh baby spinach

ADD BACON \$4.00 ADD CHICKEN \$6.00 ADD SHRIMP \$8.00

All pastas served with salad and bread

# • SIDES •

FRIES \$2.50 SUB FOR \$1.50

SWEET POTATO FRIES \$3.50 SUB FOR \$2.50

STEAMED VEGGIES \$5.50 SUB FOR \$3.50

ONION RINGS \$3.50 SUB FOR \$2.50

FRUIT \$4.00 SUB FOR \$2.50

POTATO WEDGES \$4.00 SUB FOR \$2.50

\*BAKED POTATO \$4.00 SUB FOR: \$2.50

COTTAGE CHEESE \$3.00 SUB FOR \$1.50

SUB SOUP \$3.00 BOWL \$4.00

SUB SALAD \$2.50

\*available only for dinner

# • MAIN ENTREES •

Available after 4:00pm Tuesday - Saturday

## TEXAS-STYLE BABY BACK RIBS

1/2 29 FULL 37

Slow Smoked with our Texas dry rub and served with charred sweet corn on the cob and a loaded baked potato stuffed with smoked gouda, hickory bacon, and scallions

## FILET MIGNON 8OZ

45

An 8oz hand-trimmed choice filet served with silk-smooth beef tallow mash, finished with fire-roasted seasonal vegetables and a rich red wine bordelaise

## BEEF MEDALLIONS

44

Premium Wagyu medallions topped with a savory black garlic compound butter, accompanied by buttery Yukon Gold mash and seasonal vegetables

## WALLEYE DINNER

30

Fresh North-Country Walleye, prepared your way; either cracker-crust fried or lemon-herb broiled, served with a toasted wild rice pilaf and fire-roasted seasonal vegetables

## TROPICAL SHRIMP NEW

30

Large, paprika-seared shrimp served over a bed of coconut jasmine rice and topped with a vibrant mango salsa and fresh avocado, finished with a zesty lime-chili drizzle

## LEMON PEPPER COD NEW

28

An 8oz pan-roasted cod loin seasoned with lemon-pepper, served over jasmine rice and sauteed wilted spinach, finished with a silky lemon-garlic aioli and fresh lemon wedges

All entrees served with house salad or a cup of soup  
\*\*\*There may be additional charges for substitutions

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.