
Appetizers

Spicy Asian Tempura Chicken

Fried tempura chicken in a sweet and spicy Thai chili sauce with green onion, cilantro and garnished with fried wontons \$12

BBQ & Bacon Shrimp

Grilled jumbo shrimp coated in a rich bacon BBQ sauce served with a grilled lemon \$16

Roasted Tomato Hummus

House made roasted tomato hummus with flat bread and an assortment of fresh vegetables \$13

Smoked Chicken Wings

Smoked wings baked and served plain or covered in your choice of buffalo or BBQ sauces, celery and bleu cheese

6 wings \$12 / 12 wings \$19

Cured Meat and Cheese Plate

A variety of cured meat and cheese \$17

Flat Breads

Sausage and peppers

Italian sausage and roasted red peppers with marinara topped with parmesan and mozzarella cheese \$13

Marinated Artichoke and Spinach

Marinated artichokes, fresh baby spinach, mini heirloom tomatoes topped with feta cheese \$12

Hawaiian BBQ Chicken

Grilled chicken, pineapple, BBQ sauce, cilantro topped with mozzarella cheese \$13

Salads

Italian

Salami, marinated olives, diced red onion, tomatoes, provolone and parmesan cheese with romaine lettuce tossed in basil vinaigrette

Small \$7 Entrée \$13

Southwestern Chicken

Grilled chicken breast or fried chicken, Pico de Gallo, diced red onion, avocado, shredded cheddar cheese with a mix of romaine and iceberg lettuce tossed in a southwestern ranch dressing

\$14

Flank Steak and Feta

Grilled flank steak, feta cheese, heirloom tomatoes, red onion with romaine lettuce tossed with balsamic vinaigrette

\$16

House

Mixed greens, garden fresh tomatoes, cucumber, red Onion, sunflower Seeds, carrots with choice of dressing

Small \$4 Entrée \$7

Classic Caesar

Chopped romaine hearts, anchovy, parmesan cheese and croutons tossed in a classic Caesar dressing

Small \$4 Entrée \$7

(Additional \$4 for chicken and \$11 for shrimp)

Soup of the day

Cup \$3 Bowl \$5

Entrees

Filet Mignon

Hand cut 7 ounce filet with demi glaze garnished with roasted wild mushrooms and choice of starch
\$30

Grilled Salmon

Filet of Atlantic salmon grilled to medium served with a blood orange burre Blanche and roasted seasonal vegetables and choice of starch
\$25

Veal Marsala

Thinly sliced veal cutlet lightly dusted in flour and covered in a rich mushroom Marsala demi over pasta with vegetable of the day
\$26

Roasted Bruschetta Chicken

Pan seared and roasted airline chicken breast, roasted vegetables with a balsamic tomato sauce
\$20

Spicy Italian Sausage, Fennel & Roasted Red Pepper Pasta

Italian sausage, fresh thinly sliced fennel, roasted red peppers in a tomato based sauce over pasta \$19

Cajun Shrimp Pasta

Shrimp, and Andouille sausage, artichoke hearts and olives in a Cajun cream sauce over pasta
\$27

Grilled Pork Tenderloin

Marinated pork tenderloin with a fig Dijon sauce served with tarragon roasted Yukon gold potatoes and vegetable of the day
\$25

Lake Perch

Pan seared lightly breaded Great Lakes perch served with house made caper remoulade, choice of starch and vegetable of the day
\$26

(All entrees include choice of small house or Caesar salad or cup of soup of the day)

Sides

Roasted Yukon gold potatoes \$3

Sour cream mashed potatoes \$3

Baked potato \$3

Sweet potato \$3

Asparagus grilled with a balsamic reduction \$5

Vegetable of the week \$3

Wild rice \$3