



— ■ STARTERS ■ —

SALMON CANAPES 15

Cold smoked faroe island salmon, boursin cheese mousse, avocado, capers, minced red onion, lingonberry vinaigrette, sesame rice crisps

PARM FRITES 9

Parmegiano reggiano, fresh thyme, rosemary, savory herbs, truffle aioli

BONE-IN WINGS 8...12 16...21

*Bone-in wings with the sauce of your choice: bbq, buffalo or dry rub
– Buttermilk dill ranch or bleu cheese dressing –*

DUCK AND BACON WONTONS 12

Five wontons, sweet chili sauce

CHEESE CURDS 13

House made beer mustard sauce

HOUSE MADE BBQ CHIPS (GF) 5

Maple sour cream



47° 34' 30.59" N
90° 50' 2.925" W

+Menu items may contain or come into contact with WHEAT, EGGS, and MILK
For more information, please speak with a manager
+18% gratuity will be added for parties of 7 or more

— ■ SALADS & SOUPS ■ —

DUCK & WILD RICE CHOWDER cup...5 bowl...9

Duck, wild rice, carrots, celery, onions and cream

SOUP OF THE DAY cup...4 bowl...7

HOUSE SALAD (VEG) small...4 large...8

Mixed greens, fresh seasonal vegetables, onions, croutons

– Choice of housemade dressing: Buttermilk dill ranch, bleu cheese, caesar, lingonberry vinaigrette, maple dijon vinaigrette, oil & vinegar –

CAESAR SALAD small...4 large...8

Romaine lettuce, croutons, parmesan cheese, caesar dressing

ROASTED BRUSSEL SPROUT AND CAULIFLOWER SALAD (GF) 16

Mixed greens, roasted brussel sprouts, roasted cauliflower, shredded carrots, tri-colored quinoa, bacon, grape tomatoes, roasted red peppers, marinated and roasted garbanzo beans, pepitas. Maple dijon vinaigrette

ADD TO ANY SALAD OR ENTRÉE

– Grilled chicken breast...5, four sautéed shrimp...11, salmon filet...14, sautéed mushrooms and garlic...5, two fried eggs...4 –

"Good food is the foundation of genuine happiness" – Auguste Escoffier

There will be a \$3 charge for split plates

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

+Menu items may contain or come into contact with WHEAT, EGGS, and MILK
For more information, please speak with a manager
+18% gratuity will be added for parties of 7 or more

— ■ BURGERS & SANDWICHES ■ —

- All sandwiches and burgers come with your choice of french fries, fresh fruit or house made bbq chips -
- Gluten free bun available...2.5 -

HOUSE BURGER 13

Baby greens, tomato, red onion

- Additional toppings: Cheese...1, bacon...2, fried egg...2, grilled onions...1 -

VEGETARIAN BURGER (VEG) 15

Bell peppers, pepperjack, avocado, baby greens

NASHVILLE HOT CRISPY CHICKEN SANDWICH 14

Spicy breaded chicken breast, ripe tomatoes, red onions, serrano chili coleslaw, colby jack cheese

WALLEYE SANDWICH 18

Panko breading, baby greens, tomato, malt vinegar tartar sauce, hoagie roll

TRIPLETA 15

Marinated pulled pork, pulled chicken, fire roasted short rib, monterey cheese, potato sticks, russian dressing coleslaw, hoagie roll

"People who love to eat are always the best people" - Julia Child

There will be a \$3 charge for split plates

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

+Menu items may contain or come into contact with WHEAT, EGGS, and MILK
For more information, please speak with a manager
+18% gratuity will be added for parties of 7 or more

— ■ ENTRÉES ■ —

– ENTRÉES AVAILABLE AFTER 3PM –

SHRIMP & SCALLOP PAPPARDELLE 32

Egg pappardelle, sea scallops, sautéed shrimp, asparagus, bell pepper, peas, onion, white wine sage cream sauce

– Charles and Charles Rose 9/34 –

UDON & MUSHROOM BROTH BOWL (VEG) 26

Mushroom, ginger, garlic, cilantro, red miso, lemongrass broth, udon noodles, firm tofu, carrots, shredded cabbage, snap peas, green onions, edamame, sweet potato. Served with sides of sambal oelek and tamari soy sauce

– 13 Celsius Sauvignon Blanc 9/34 –

The following include your choice of wild rice, baked potato or the chef's mashed potato

HONEY GARLIC SALMON (GF) 29

Honey garlic glaze, seasonal vegetable

– Palisades Red Blend 9/34 –

PAN FRIED WALLEYE (GF) 29

Chickpea breading, lemon caper sauce, seasonal vegetable

– Storypoint Chardonnay 10/38 –

DRY RUB & SMOKED BBQ PORK RIBS 24

Half rack smoked st. louis pork ribs, blueberry bbq sauce, cheddar biscuit, seasonal vegetable

– Cline Zinfandel 9/34 –

FILET MIGNON (GF) 35

Six ounce filet, red wine mushroom sauce, seasonal vegetable

– Katherine Goldschmidt Cabernet 14/51 –

SPATCHCOCK CHICKEN (GF) 25

Roast half chicken, house marinade, fresh lemon drizzle, seasonal vegetable

– Cloudline Pinot Noir 12/45 –

+Menu items may contain or come into contact with WHEAT, EGGS, and MILK
For more information, please speak with a manager
+18% gratuity will be added for parties of 7 or more