



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Burrata Crostini 12.95

crispy prosciutto, pickled peach and onion, burrata cheese, balsamic glaze, hot honey drizzle, basil

Apple Beet Salad 14.95

granny smith apples, beets, dried figs, goat cheese, maple pecans-pepitas, maple vinaigrette

add

grilled chicken 6 / shrimp 8 / pulled chicken 6 / salmon 13 / fried chicken bites 8

Italian Stallion 16.95

ham, salami, pepperoni, burrata cheese, pizza cheese, lettuce, tomato, onion, kickin' sauce, basil mayo, house vinaigrette

Parmesan Crusted Walleye 28.95

panko, herb & aged parmesan crusted, rice pilaf, parmesan garlic broccoli, tarter sauce, lemon

Salmon Vera Cruz 27.95

chili oil, 3 large shrimp, avocado corn salsa, coconut rice, lemon butter sauce, cilantro

PRIME RIB after 5pm

Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut 36.95 King Cut 43.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.