



CHEF FEATURES

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

BEER FOOD

(that's tavern speak for appetizers)

Sticky Chicken Skewers 14.95

asian slaw, honey - pepper glaze,
lime vinaigrette, naan,
chili crunch mayo, green onions,
toasted sesame seeds

TAVERN CLASSICS

Harvest Salad 15.95

shaved brussels sprouts, romaine,
grilled chicken, bacon, raisins,
blue cheese crumbles, spicy walnuts,
honeycrisp apples,
honey lime vinaigrette

Jambalaya 19.95

andouille sausage, walleye, shrimp,
dirty rice

Classic Italian Sub 15.95

salami, prosciutto, fresh mozzarella,
oven roasted tomatoes, pesto aioli,
italian bread

PRIME RIB after 5pm

Thursday, Friday & Saturday

14oz. premium 28 day aged,
seared & slowly roasted over rock salt,
mashed potatoes, parmesan broccoli,
beef au jus, horseradish cream

39.95

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