

Dinner Menu



Starters

Soup Du Jour - Ask Server **Cup \$6 Bowl \$8**

Wild Rice & Corn Chowder Cup \$6 Bowl \$8
With Fresh Chives

Lobster Bisque **Cup \$10 Bowl \$14**
With Avocado & Fried Leeks

Field Green **\$6**
Fresh Mozzarella, Tomatoes, Red Onion,
Herb Vinaigrette

Caesar Salad **\$6.25**
Herb Croutons, Aged Parmesan

Craisin & Candied Pecans Field Green \$6.25
Goat Cheese, Dijon Thyme Vinaigrette

Entrée Salads

Classic Caesar Salad **\$18**
Grilled Chicken or Blacked Salmon
Romaine, Herb Croutons, Caesar Dressing,
Pickled Onions, Aged Parmesan

Southwest Chicken Salad **\$17**
Seasoned Grilled Chicken, Bell Peppers
Black Beans, Roasted Corn, Roma Tomatoes
Red Onions, Field Greens, Cheddar-Jack Cheese
Spicy Ranch

Blackened Chicken or Salmon Salad **\$18.50**
Field Greens, Fresh Fruit, Gorgonzola,
Candied Pecans, Raspberry Vinaigrette

- Sub Blackened Tuna **\$24**

Cobb Salad **\$17.50**
Mixed Greens, Chicken, Egg, Bacon
Avocado, Tomato, Roasted Corn, Cheddar
Cheese. Blue, French, Ranch or 1000 Island
Dressing

Appetizers

Sesame Crusted Ahi Tuna **\$20**
Marinated Yakisoba Noodles,
Wasabi, Ginger, Soy Sauce

Crab Cakes **\$17**
Roasted Corn, Pico de Gallo & Tartar Sauce

Chipotle Chicken Quesadilla **\$14**
Adobo Sauce, Grilled Chicken, Roasted Corn
Bell Peppers, Pepper Jack, Cheddar with
Picante & Guacamole

Taco Quesadilla **\$13**
Seasoned Ground Beef, Roasted Corn,
Black Beans, With Sour Cream, Pico
Guacamole & Picante Salsa

Beer Cheese Dip **\$13**
Corn Chips & Fresh Vegetables

Chicken Drumsticks 10 Piece **\$13 – 20**
Piece \$22
BBQ, Mahogany, Buffalo or Dry Rub

Bruschetta **\$13.50**
Balsamic Tomato Relish, Sourdough
Baguette, Balsamic Reduction, Parmesan

Spicy Mussels & Sausage **\$17**
Andouille, Bell Pepper, Onion, Spicy Chablis-
Butter Sauce

* 20% Service Charge For All House Charges

* 18% Service Charge Added For Parties of 8
or More Guests

* Dinner Split Fee \$5.00

Dinner Menu



Meats and Seafood

Parmesan Crusted Chicken Breast \$22
Garlic Cream Sauce with Leeks
Red Peppers & Wild Mushrooms, Served Over
Garlic Mashed Potatoes

Ribeye Steak \$38
Wild Mushroom Ragout

New York Strip \$36
Jack Daniels Peppercorn Sauce

Pecan Crusted Walleye \$31
Tomato-Cilantro Salsa

Pecan Crusted or Oak Grilled Salmon \$30
Creamy Cucumber Relish

Blackened Ahi Tuna \$30
Soy Buerre Bruin

Mediterranean Grilled Shrimp \$29
Harissa Spiced with Cucumber Mint Sauce

Shrimp Scampi \$29
Sautéed Jumbo Shrimp in Lemon-Garlic
Butter Sauce

Seared Duck Breast (2) \$32
White Peking Duck, Raspberry-Honey
Gastrique (Medium Rare)

Smoked Pork Ribeye (2) \$32
Bone-in, Cold Smoked, Oak Grilled,
Maple-Apple Chutney

* All Dinner Entrees Served With Seasonal
Vegetables & Choice of Garlic Mashed Potatoes,
Lemon Basmati Rice or Fries

Pastas

Spicy Chicken Tortellini \$20
Bell Peppers, Onions
Red Chili Cream Sauce

Lobster Ravioli \$24
Asparagus, Sundried Tomatoes
Garlic Cream Sauce

Andouille Baked Gnocchi \$20
Three Cheese Cream Sauce
Andouille Sausage, Caramelized Onions

Beef Stroganoff Penne \$21
Steak Tips, Mushroom, Onion
Celery, Sour Cream, Stroganoff Sauce

Scallop & Shrimp Linguini \$22
Asparagus, Snap Peas, Red Peppers
& Garlic Cream Sauce

Wood Oven Pizzas

Bistro Taco Pizza \$14
Taco Meat, Roasted Corn, Black Beans
Sour Cream, Cheddar Jack Cheese, Lettuce
Tortilla Strips, Pico de Gallo

Extreme Pizza \$14.75
Andouille Sausage, Pepperoni, Peppers
Mushrooms, Kalamata Olives, Red Onions
Three Cheese Blend & Marinara Sauce

Margherita Pizza \$13.25
Fresh Basil, Tomatoes, Marinara, Mozzarella

Perfect Pizza \$13.75
Pepperoni, Jalapeños, Mozzarella