

DINNER



STARTERS	SOUPS & SALADS
CRISPY BRUSSEL SPROUTS 12 Sweet & Spicy Sauce Seasoned Peanuts Cilantro	FARM GREEN SALAD 12 Mixed Greens Candied Pecans Roasted Beets
MUSHROOM COBBLER 13 Wild Mushroom Blend Boursin Cheese Crusty Bread	Goat Cheese Crumbles Champagne Vinaigrette
AHI TUNA CRUDO 14 Seared Ahi Asian Slaw Wasabi Crema	ICEBERG WEDGE 11 Marinated Tomatoes Crispy Bacon Blue Cheese
BLOODY MARY SHRIMP COCKTAIL 15 Spiced Bloody Mary Sauce Horseradish Toasted Celery Seed	Crumbles Buttermilk Bleu Cheese Dressing
THE BOARD 14 Chef's Assortment of Meats & Cheese Grain Mustard	HOUSE SALAD 5 Mixed Greens Tomatoes Cucumbers Carrots
HUMMUS DUO 11 House Made Classic & Roasted Red Pepper Hummus Raw Vegetables Grilled Pita	CAESAR SALAD 5 Romaine Shaved Parmesan Croutons Caesar Dressing <i>*Add Salmon, Shrimp or Ahi 11 Add Chicken 8</i>
	SOUP DU JOUR CUP 5
	SOUP DU JOUR BOWL 7
ENTREES	SIDES
GRILLED SALMON 29 Jasmine Rice Sautéed Spinach & Garlic Sesame Shallot Vinaigrette	SAUTÉED SPINACH WITH GARLIC 6
6OZ. GRILLED TENDERLOIN 30 Mashed Potatoes Seasonal Vegetables Natural Jus	SEASONAL VEGETABLE 6
HERBED CHICKEN BREAST 26 Jasmine Rice Seasonal Vegetable Natural Chicken Jus	BAKED POTATO 6
BBQ RIBS 28 Full Rack of Baby Backs Slaw Salad Seasoned Fries	FULLY LOADED BAKER 9
PAPPARDELLE PASTA 21 Sautéed Vegetables White Wine Broth Basil Oil	MASHED POTATOES 6
PAN SEARED WALLEYE 29 Jasmine Rice Seasonal Vegetables Caper Gremolata	JASMINE RICE 5
ANCHO CRUSTED PORK TENDERLOIN 27 Grilled Pineapple Salsa Mashed Potatoes Seasonal Vegetable	SAUTÉED MUSHROOMS 7
CHICKEN CHILI RELLENO 22 Guajillo Sauce Black Beans Mexican Rice	

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.