

# DINNER



## SMALL PLATES

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**CARNITAS \$9** Pulled pork, plum and cherry chutney, cilantro, crostini

**CHEESE PLATE \$9** Selection of 3 cheeses served with assorted jams, mustard, bread

**ARANCINI \$7** Deep fried risotto croquettes, red pepper jelly, basil oil

**MEATBALLS \$6** Beef meatballs, fresh marinara, three cheese blend, basil, crostini

**POUTINE \$7** Chicken confit, French fries, cheese curds, chicken gravy

**GNOCCHI \$7** Fresh mozzarella, tomato basil sauce

## SOUP AND SALAD *add grilled chicken to any salad \$4*

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**SOUP OF THE DAY** Cup \$3 / Bowl \$5

**HOUSE SALAD \$5**

**CAESAR SALAD \$6**

**SPINACH SALAD \$7** Hot bacon dressing, carrots, roasted mushroom, tomato, hard-boiled egg

**CAPRESE SALAD \$8** Fresh mozzarella, arugula, tomato, balsamic vinaigrette

## SANDWICHES *choice of French fries, potato salad, coleslaw, sweet potato chips, house salad*

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**REUBEN \$10** Thick sliced corned beef, sauerkraut, Swiss cheese, Russian dressing, toasted rye

**CHEESEBURGER \$9** House-made patty, American cheese, lettuce, red onion, special sauce, toasted brioche bun

**WALLEYE SANDWICH \$11** Deep fried walleye, coleslaw, tartar, toasted rye

**ITALIAN MELT \$9** Fresh mozzarella, mushroom, tomato, basil, balsamic reduction, toasted baguette

## BIG PLATES

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**MUSHROOM RISOTTO \$15** House selection of mushrooms *add chicken breast \$5/shrimp \$7*

**CHICKEN PASTA \$17** Chicken breast, chicken confit, summer vegetable medley, lemon beurre blanc

**WALLEYE \$19** Pan seared or deep-fried walleye, creamed wild rice, pickled blueberries, seasonal vegetable

**SHRIMP TACOS (3) \$14** Spicy pineapple slaw, corn tortillas, side of black beans with roasted corn

**SMOKED BEEF BRISKET \$18** Peach reduction, roasted fingerling potatoes, seasonal vegetable

**BEEF TENDERLOIN \$24** Mashed potatoes, demi-glace, seasonal vegetable

**BONE-IN PORK CHOP \$19** Ancho chile rubbed, couscous and quinoa blend, carrot puree, blueberry ginger gastrique, seasonal vegetable

\*Consuming raw or undercooked meats, eggs, poultry, and seafood may increase your chance of food bourn illness, especially if you have certain medical conditions

# WOODFIRED PIZZA

## SPECIALTY PIZZA

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**CLASSIC \$13** Sausage, pepperoni, mozzarella blend, pizza sauce

**MARGHERITA \$12** San Marzano sauce, fresh mozzarella, basil, olive oil

**STEAK AND MUSHROOM \$14** Sliced steak, roasted mushrooms, caramelized onion sauce, gruyere cheese

**HAWAIIAN \$13** Sliced ham, pineapple, San Marzano sauce, mozzarella blend

**DUCK CONFIT \$13** Duck confit, Havarti cheese, shaved fennel, arugula, garlic sauce, cherry gastrique

**PROSCIUTTO \$13** Shaved prosciutto, asparagus, smoked gouda, pickled melon, garlic sauce

**CHICKEN BACON RANCH \$14** Chicken confit, bacon, spinach, Havarti cheese, ranch sauce

## BUILD YOUR OWN

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**CHOICE OF ONE SAUCE AND ONE CHEESE \$11 EXTRA CHEESE \$1**

**CHOICE OF SAUCE (CHOOSE ONE)**

Pizza sauce, San Marzano sauce, garlic sauce, ranch sauce, caramelized onion sauce

**CHOICE OF CHEESE (CHOOSE ONE)**

Mozzarella blend (mozzarella, provolone, white cheddar), fresh mozzarella, smoked gouda, Havarti, gruyere

**TOPPINGS (CHOOSE UP TO 3)**

**MEAT \$1.50 PER TOPPING**

Sausage, pepperoni, chicken confit, ham, duck confit, bacon, prosciutto, steak (\$2.50)

**VEGGIE/FRUIT \$1 PER TOPPING**

Mushroom, pineapple, white onion, red onion, basil, spinach, asparagus

## SNACKS & SIDES

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**FRENCH FRIES \$3**

**CHEESE CURDS \$6**

**JALAPEÑO POPPERS \$6**

**SMOKED TROUT RANGOON \$7**

**SWEET POTATO CHIPS \$4**

**HAYSTACK ONIONS \$4**

**COLESLAW \$3**

**POTATO SALAD \$3**

Choice of: Ranch, BBQ sauce, ketchup, honey mustard, buffalo bleu cheese, red pepper jelly

