

LUNCH

11am-3pm

BURGERS

Bourbon BBQ \$14

Grilled 6 oz. steak burger with smoked gouda, red onion, Neuske's Applewood smoked bacon, avocado, and DG Bourbon BBQ sauce.

Portabella \$12

Portabella mushroom marinated in balsamic vinaigrette and grilled. On a brioche bun with provolone and red bell pepper slaw.

*Steak Burger \$10

Steak burger with lettuce, tomato, and red onion.

Cheese \$2	Nueske's Bacon \$3
American	Additions \$1
Bleu	Avocado
Cheddar	Fried Egg
Pepper-Jack	Jalapeños
Provolone	Sautéed Onions
Smoked Gouda	Wild Mushrooms

SANDWICHES

BBQ Chicken \$15

Grilled chicken breast, glazed in Bourbon BBQ sauce on a brioche bun with gouda, avocado, shredded lettuce, and sliced tomato.

Blackened Chicken \$15

Seasoned chicken breast on a brioche bun with pepper-jack, Creole mustard, shredded lettuce, and tomato.

Bánh Mì \$13

Thai-glazed pork belly on a soft roll with Sriracha aioli, cucumber jalapeño relish, and cilantro.

Pulled Pork \$12

Pulled pork in Bourbon BBQ sauce with house coleslaw on a brioche bun.

ITALIAN SANDWICHES

Chicago-Style. Italian roll topped with mozzarella, sweet peppers, and giardiniera.

Sausage \$13

Grilled and juicy mild Italian sausage.

Beef \$12

Thinly sliced tender beef warmed in Au Jus.

Combo \$13

Tender sliced beef atop of Italian sausage.

SIDES

Asian Slaw
Fresh Fruit
Spicy Potato Salad
Pasta Salad
Cheesy Butternut Orzo
Substitute Soup or Side Salad \$3

All sandwiches and burgers served with a choice of side and a Double Cask Gincured pickle.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH

11am-3pm

ENTRÉES

***Tuna Tataki \$31**

Seared, sesame seed encrusted sushi-grade tuna, served rare. With wasabi mashed potatoes, stir fried vegetables, wasabi cream sauce, Thai chili glaze, pickled ginger, and ponzu sauce. (GF)

***Walleye \$20**

Flaky, pan-fried walleye coated in seasoned flour and seared. With maple pecan butter, asparagus, and roasted red potatoes.

Cajun Chicken Pasta \$19

Spiced chicken in a creamy Cajun alfredo with Tasso, red and yellow peppers, Roma tomato, and cavatappi pasta.

Jambalaya \$13

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice. (GF)

Lemon Vodka Linguine \$19

Sautéed chicken and shrimp in a creamy lemon vodka sauce with wild mushrooms, asparagus, Roma tomato, and linguine.

Roasted Vegetable Pasta \$15

Penne pasta in a vegetable stock with oven roasted Roma tomatoes, garlic, spinach, wild mushrooms, artichoke hearts, and parmesan.

Add smoked shredded chicken \$5
Vegan upon Request

SOUP DU JOUR

See your Server for today's soup special.

Cup \$5
Add to Entrée \$3

FLATBREADS

Crisp, sliced lavosh.

Cajun \$13

Blackened shrimp, chicken, and Andouille sausage, caramelized onions, roasted garlic, cheddar-jack, diced tomatoes, scallions, and Creole mustard remoulade.

Margherita \$11

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil sea salt, and Renéé 18-Year Balsamic.

***Spicy Tuna \$13**

Sushi-grade Ahi tuna in a poké sauce and Sriracha mayonaise. With Asian slaw in a ginger vinaigrette, Thai chili sauce, and Sriracha.

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APPETIZERS

3pm-Close

Nachos \$14

White corn tortilla chips stacked with Bourbon BBQ pulled pork, jalapeños, diced tomatoes, scallions, black olives, guacamole, cheddar-jack, Queso, Bourbon BBQ sauce, and chipotle sour cream. (GF)

Crab Cakes \$13

Two, seared jumbo-lump crab cakes coated in Japanese bread crumbs. Sides of Creole mustard remoulade and Sriracha aioli.

Ahi Tuna Poké \$15

Sushi-grade tuna tossed in a ginger poké sauce with mango and avocado on a bed of jasmine rice and Belgian endive.

Pretzels \$10

Three, large baked Bavarian pretzels. Served with mildly spicy chipotle beer cheese sauce and mustard remoulade.

SLIDERS

Sets of three on house dinner rolls.

***Elk \$16**

Elk patties topped with chopped Nueske's Applewood smoked bacon, sautéed onions, cheddar-jack, and Creole mustard.

Bánh Mì \$13

Tender Thai-glazed pork belly with Sriracha aioli with cucumber jalapeño relish and cilantro.

Pulled Pork \$13

Slow-roasted pulled pork with refreshing house coleslaw and Bourbon BBQ sauce.

FLATBREADS

Crisp, sliced lavosh.

Cajun \$13

Blackened shrimp, chicken, and Andouille sausage, caramelized onions, roasted garlic, cheddar-jack, diced tomatoes, scallions, and Creole mustard remoulade.

Margherita \$11

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil sea salt, and Renéé 18-Year Balsamic.

***Spicy Tuna \$13**

Sushi-grade Ahi tuna in a poké sauce and Sriracha mayonaise. With Asian slaw in a ginger vinaigrette, Thai chili sauce, and Sriracha.

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SALADS

11am-3pm and 5pm-Close

SALADS

Entrée Salad \$11

Side Salad \$6

Add Side Salad to Entrée \$4

Caesar

Chopped romaine lettuce, in a house Caesar dressing, asiago garlic croutons, shaved asiago, and parmesan.

Spinach

Baby spinach in bacon balsamic vinaigrette, hard-boiled egg, wild mushrooms, red onion, and Roma tomatoes. (GF)

Greek

Spring greens, Reneé 18-Year Balsamic vinaigrette, pepperoncinis, cucumbers, kalamata olives, red onion, tomatoes, and Feta. (GF)

ADDITIONS

Shrimp \$9

Salmon \$9

Walleye \$9

Grilled Chicken \$6

ENTRÉE SALADS

Asian Tuna \$21

Seared Ahi Tuna with Thai chili glaze and wasabi cream sauce. Napa and red cabbage, romaine, spinach, carrots, green onion, diced tomato, cucumber, and cilantro.

*Scallop and Mango \$19

Spring mix tossed in a mango vinaigrette with mango, red onion, avocado, and Roma tomato. Served with seared scallops, Belgian endive, and fresh mango salsa.

Blackened Chicken \$18

Spring mix tossed in a Cajun ranch dressing with red onion, tasso, julienne red, green, yellow peppers, cheddar-jack cheese, corn, and Roma tomato. Topped with blackened chicken and avocado.

SOUP DU JOUR

See your Server for today's soup special.

Cup \$5

Add to Entrée \$3

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DINNER

5pm-Close

ENTRÉES

*Bourbon Mahi \$33

Grilled Mahi on garlic mashed potatoes and grilled asparagus. Topped with DG Bourbon cream sauce and shrimp. (GF)

*Tuna Tataki \$31

Seared, sesame seed encrusted sushi-grade tuna, served rare. With wasabi mashed potatoes, stir fried vegetables, wasabi cream sauce, Thai chili glaze, pickled ginger, and ponzu sauce. (GF)

*Salmon \$29

Marinated sushi-grade Scottish salmon seared and coated with Reserve Brandy glaze. Jasmine rice, grilled asparagus, lemon beurre blanc, and cucumber relish. (GF)

Lemon Vodka Linguine \$19

Sautéed chicken and shrimp in a creamy lemon vodka sauce with wild mushrooms, asparagus, Roma tomato, and linguine.

Jambalaya \$20

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice. (GF)

*Walleye \$20

Flaky, pan-fried walleye coated in seasoned flour and seared. Maple pecan butter, asparagus, and roasted red potatoes.

*CHEF'S CUT Market Price

USDA Choice Steak served with a bacon cheddar-jack twice-baked potato, and garlic sautéed green beans.

Add Bleu Cheese \$2

Add Mushrooms \$2

Add Sautéed Onions \$2

Cajun Chicken Pasta \$19

Spiced chicken in a creamy Cajun alfredo with Tasso, red and yellow peppers, Roma tomato, and cavatappi pasta.

Roasted Vegetable Pasta \$15

Penne pasta in a vegetable stock with oven roasted Roma tomatoes, garlic, spinach, wild mushrooms, artichoke hearts, and parmesan.

Add Smoked Shredded Chicken \$5

Vegan upon Request.

*Driftless Steak Burger \$10

Steak burger with lettuce, tomato, red onion. Choice of Asian slaw, fresh fruit, pasta salad, potato salad, or three cheese butternut orzo.

Nueske's Bacon \$3

Cheese \$2

Additions \$1

American

Avocado

Bleu

Fried Egg

Cheddar

Jalapeños

Pepper-Jack

Sautéed Onions

Provolone

Wild Mushrooms

Smoked Gouda

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