

LUNCH

11am-3pm

All sandwiches and burgers served with a choice of side and a Double Cask Gin-cured pickle.

BURGERS

Bourbon BBQ \$15

Grilled 7 oz. steak burger with smoked gouda, red onion, Neuske's Applewood smoked bacon, avocado, and Bourbon BBQ sauce.

Portabello Caprese \$15

Grilled Portabello mushroom with mozzarella and beefsteak tomato, topped with a Renéé 18 Year balsamic drizzle and fresh basil on a focaccia bun with basil aioli.

Vegan available - no cheese or aioli

*Steak Burger \$11

Steak burger with lettuce, tomato, and red onion.

Cheese \$2

American

Bleu

Cheddar

Pepper-Jack

Smoked Gouda

Nueske's Bacon \$3

Additions \$1

Avocado

Fried Egg

Sautéed Onions

Wild Mushrooms

SANDWICHES

BBQ Chicken \$15

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

Jerk Chicken \$15

Broiled Jamaican Jerk chicken breast on a split-top bun with Bourbon Jerk BBQ, pepper-jack, and an island slaw.

Lobster Roll \$16

Lobster meat in a tangy dressing, served in a toasted New England style bun.

SIDES

Asian Slaw

Cheesy Butternut Orzo

Fresh Fruit

Pasta Salad

Spicy Potato Salad

SUBSTITUTE

Side Salad \$4

Cup of Soup \$3

LUNCH

11am-3pm

ENTRÉES

Shrimp Scampi Pasta \$20

Six jumbo shrimp with angel hair pasta, wild mushrooms, and Roma tomato in a light creamy lemon garlic sauce.

Jambalaya \$14

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

Jerk Chicken Pasta \$15

Grilled Jerk chicken in a light cream sauce with mushroom, asparagus, Roma tomato, with farfalle pasta. Topped with tri-color pepper mix.

*Walleye \$21

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

May contain fine bones.

Roasted Vegetable Pasta \$16

Farfalle pasta in a vegetable stock with oven roasted Roma tomatoes, garlic, spinach, wild mushrooms, artichoke hearts, asparagus, topped with shaved parmesan.

Add smoked shredded chicken \$5

Vegan available

FLATBREADS

Thin & crisp sliced lavosh.

Margherita \$11

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

Jerk Chicken \$12

Grilled Jerk chicken with Bourbon Jerk BBQ sauce, mozzarella, red onion, tri-color bell pepper blend, and Roma tomato.

Cajun \$13

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

*Spicy Tuna \$13

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

SALADS

11am-3pm & 5pm-Close

SIDE & ENTRÉE SALAD

Entrée Salad \$12

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.

Tropical

Mixed greens tossed in tropical vinaigrette with Roma tomato, cucumber, and red onion. Topped with tropical fruit black bean salsa. (GF/V)

Spinach

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

ADDITIONS

Salmon \$12

Shrimp \$9

Jerk Chicken \$6

Grilled Chicken \$6

SEASONAL SALADS

*Ahi 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. (GF)

Island Chopped \$17

Fine cut Romaine lettuce with Jerk chicken, mango, cucumber, Roma tomato, jicama, green onion, mixed bell peppers, goat cheese tossed in a light tropical vinaigrette. (GF)

Lobster Cobb \$23

Mixed greens tossed in avocado ranch dressing topped with lobster, bleu cheese, avocado, bacon, Roma tomato, hard boiled egg, and green onion. (GF)

SOUP DU JOUR

Cup \$5

Add to Entrée \$3

APPETIZERS

3pm-Close

FLATBREADS

Crisp, sliced lavosh.

Jerk Chicken \$12

Grilled Jerk chicken with Bourbon Jerk BBQ sauce, mozzarella, red onion, tri-color bell pepper blend, and Roma tomato.

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 Reneé 18-Year Balsamic.

*Spicy Tuna \$13

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

Peel & Eat Shrimp

One Pound \$19

Half Pound \$10

Shrimp simmered with beer, garlic, and spices, served in split shell.

Pretzels \$11

Three, large baked Bavarian pretzels. Served with mildly spicy queso and creole mustard remoulade.

Roasted Tomato Bread \$13

Zesty marinated beefsteak tomato baked on garlic bread with asiago.

Chili con Queso \$14

Creamy cheese dip over seasoned beef with sour cream, pico de gallo, gaucamole. Served with tortilla chips.

Crab Cakes \$14

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

Goat Cheese Stuffed Peppers \$14

Tangy goat cheese baked in a red pepper, served with pico de gallo and garlic asiago croutons.

SLIDERS

Sets of three on house dinner rolls.

*Elk \$17

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

Jerk Chicken \$13

Broiled Jamaican Jerk chicken breast with Bourbon Jerk BBQ, pepper-jack, and island slaw.

Lobster \$15

Lobster meat in a tangy dressing.

DINNER

5pm - Close

ENTRÉES

Scallops \$32

Five large seared scallops served in a lime cilantro beurre blanc topped with a tropical fruit black bean salsa. Served with herb garlic angel hair and grilled asparagus.

Salmon \$30

Marinated Scottish salmon seared and coated with Reserve Brandy glaze and baked to medium rare. Served with Jasmine rice, grilled asparagus, lemon beurre blanc, and cucumber relish.

*Tuna Tataki \$31

Sesame seed encrusted sushi-grade tuna, seared rare. Served with sushi rice, topped with zucchini noodles, carrots, and snow peas, Thai chili glaze, wasabi cream, pickled ginger, and ponzu sauce.

Jerk Chicken Pasta \$15

Tender Jerk chicken in a light cream sauce with mushroom, asparagus, Roma tomato, with farfalle pasta. Topped with tri-color pepper mix.

Roasted Vegetable Pasta \$16

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

Add Smoked Shredded Chicken \$5
Vegan available

*Walleye \$21

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

May contain fine bones.

*FILET 8 OZ.

*PETITE FILET 6 OZ.

*CHEF'S CUT

See your Server for today's cut.

Market Price

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

ADDITIONS \$2

Bleu Cheese
Sautéed Mushrooms
Sautéed Onions

Jambalaya \$22

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

Shrimp Scampi Pasta \$20

Six jumbo shrimp with angel hair pasta, wild mushrooms, and Roma tomato in a light creamy lemon garlic sauce.

*Driftless Steak Burger \$11

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

Nueske's Bacon \$3

Cheese \$2

Additions \$1

American

Avocado

Bleu

Fried Egg

Cheddar

Sautéed Onions

Pepper-Jack

Wild Mushrooms

Smoked Gouda