

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.

*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.

Sirloin Steak \$13

Grilled 5 oz. Top sirloin topped with sautéed wild mushrooms and pepper-jack. Served on a garlic butter toasted roll with dijon aioli, lettuce, pickled red onion, and tomato.

Lobster Roll \$16

Connecticut style warm lobster tossed in garlic butter and lemon juice served in a toasted New England bun with lemon aioli.

SIDES

- Asian Slaw
- Cheesy Butternut Orzo
- Fresh Fruit
- Spicy Potato Salad

SUBSTITUTE

- Side Salad \$4
- Soup \$4
- Chili \$5
- Lobster Bisque \$6

LUNCH

11am-3pm

ENTRÉES

Add Twice-Baked Potato \$5

Bacon & Cheddar-Jack

Pot Roast \$14

Slow-roasted beef with wild mushroom demi glace. Served with garlic mashed potatoes, baby carrots, and asparagus. (GF)

Jambalaya \$14

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

Rye Demi Tenderloin Pasta \$20

Beef tenderloin with cremini mushrooms & asparagus in a rye demi cream sauce with radiatori pasta, topped with Roma tomato and gorgonzola.

Ricotta Ravioli \$19

Grilled vegetable and ricotta stuffed ravioli in a butternut cream sauce with asparagus and roasted red pepper.

*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.

Butternut Squash \$12

Roasted butternut squash, Nueske's bacon, granny smith apples, ricotta, roasted garlic, sage, and René 18-Year Balsamic.

Cajun \$13

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

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.

ADDITIONS

Salmon \$12

5 oz. Top Sirloin \$10

Shrimp \$9

Grilled Chicken \$6

Autumn Power Blend

Kale, romaine, and shaved brussel sprouts, tossed in maple dijon vinaigrette with granny Smith apple, dried cranberry, bacon, tomato, candied pecans, red onion, and parmesan. (GF)

Spinach

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

SOUP DU JOUR

Cup of Soup \$5

Cup of Chili \$6

Cup of Lobster Bisque \$7

APPETIZERS

3pm-Close

FLATBREADS

Crisp, sliced lavosh.

Butternut Squash \$12

Roasted butternut squash, Nueske's Applewood smoked bacon, granny smith apples, ricotta, roasted garlic, sage and Reneé 18 Year Balsamic.

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.

Honey Balsamic Brussel Sprouts \$8

Roasted brussel sprouts coated in honey balsamic vinegar and lightly caramelized.

Pretzels \$11

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

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. With Creole mustard remoulade and Sriracha aioli.

Shrimp & Grits \$11

Half pound shrimp coated in tangy bourbon BBQ sauce on a bed of cheesy grits.

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.

Lobster \$15

Connecticut style warm lobster tossed in garlic butter and lemon juice with lemon aioli.

Pot Roast \$12

Slow-roasted beef with wild mushroom demi glace, mashed potatoes, and gouda.

DINNER

5pm - Close

***FILET 8 OZ.**

***PETITE FILET 6 OZ.**

***CHEF'S CUT**

See your Server for today's cut.
Market Price

USDA Choice Steak with garlic butter and broccolini.
Choice of:

Twice-Baked Potato, Garlic Mashed Potatoes, Roasted Red Potatoes

ADDITIONS

- Bleu Cheese \$2
- Sautéed Onions \$2
- Sautéed Mushrooms \$2
- Mushroom Demi Glace \$4

ENTRÉES

Add Twice-Baked Potato \$5
Bacon & Cheddar-Jack

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

Bourbon Shrimp & Scallops \$32

3 seared scallops & 3 seared shrimp in a smokey bourbon cream sauce with garlic mashed potatoes and broccolini. (GF)

Pot Roast \$20

Slow-roasted beef with wild mushroom demi glaze. Served with garlic mashed potatoes, baby carrots, and asparagus. (GF)

Jambalaya \$22

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

***Walleye \$21**

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

May contain fine bones.

Ricotta Ravioli \$19

Grilled vegetable and ricotta stuffed ravioli in a butternut cream sauce with asparagus and roasted red pepper.

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. (GF)

Rye Demi Tenderloin Pasta \$20

Beef tenderloin with cremini mushrooms & asparagus in a rye demi cream sauce with radiatori pasta, topped with Roma tomato, and gorgonzola.

***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