

LUNCH

11am-3pm

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

*Driftless Steak Burger \$11

Steak burger with lettuce, tomato, and red onion.

Cheese \$2

American

Bleu

Cheddar

Pepper-Jack

Smoked Gouda

Additions \$1

Avocado

Fried Egg

Sautéed Onions

Wild Mushrooms

Nueske's Bacon \$3

ENTRÉES

Jambalaya \$15

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

Ricotta Ravioli \$19

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

SANDWICHES

Huli Chicken \$16

Hawaiian BBQ chicken breast topped with grilled pineapple and jack cheese. Served on a Kings Hawaiian bun with Sriracha mayonnaise and shredded napa cabbage.

Boston Lobster Roll \$17

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

Teriyaki Steak \$15

Teriyaki hanger steak topped with jack cheese and sweet and spicy slaw. Served on a Kings Hawaiian bun with Sriracha mayonnaise.

SIDES

Asian Slaw

Cheesy Butternut Orzo

Fresh Fruit

Spicy Potato Salad

Twice-Baked Potato \$5

SUBSTITUTE

Side Salad \$4

Cup of Soup \$4

*Walleye \$22

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, and parmesan.

Add smoked shredded chicken \$5

Vegan upon Request

SALADS

SIDE & ENTRÉE SALAD

Entrée Salad \$13

Side Salad \$6

Add Side Salad to Entrée \$4

ADDITIONS

Salmon \$12

Shrimp \$9

Ginger-Glazed Shrimp \$9

Hanger Steak \$10

Grilled Chicken \$6

Huli Chicken \$6

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)

Pan Asian

Kale and romaine blend tossed in a tangy honey-ginger vinaigrette with edamame, cucumber, tomato, red onion, shredded carrot, and mandarin orange. Topped with crispy chow mein noodles.

SEASONAL SALAD

*Ahi Tuna Salad \$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)

FLATBREADS

Thin & crisp sliced lavosh.

*Spicy Ahi 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.

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.

SOUP DU JOUR

Cup \$5

Add to Entrée \$4

APPETIZERS

3pm-Close

FLATBREADS

Crisp, sliced lavosh.

*Spicy Ahi 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.

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.

Korean Street Tacos \$12

Three grilled tortillas filled with marinated beef tenderloin, cucumber jalapeño slaw, and Sriracha cream sauce.

Pretzels \$11

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

Balsamic Honey Brussel Sprouts \$8

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

Chili con Queso \$14

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

Crab Cakes \$15

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

SLIDERS

Sets of three on house dinner rolls.

Boston Lobster \$16

Cold lobster meat in a tangy dressing.

*Elk \$17

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

Huli Chicken \$16

Hawaiian BBQ chicken breast topped with grilled pineapple and jack cheese. Served on a Kings Hawaiian bun with Sriracha mayonnaise and shredded napa cabbage.

SERVED ALL DAY

Soup

Cup \$5 | Add to Entrée \$4

Twice-Baked Potato \$5

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 \$2

Bleu Cheese

Sautéed Mushrooms

Sautéed Onions

Bourbon Shrimp & Scallops \$32

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

Hawaiian Mixed Grill \$33

Teriyaki hanger steak, Huli BBQ chicken, and ginger-glazed jumbo shrimp, served with sticky potato and broccolini.

Ricotta Ravioli \$19

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

*Ahi Tuna Salad \$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)

*Walleye \$22

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

May contain fine bones.

*Driftless Steak Burger \$11

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

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|----------------------|-------------------|
| <u>Additions \$1</u> | <u>Cheese \$2</u> |
| Avocado | American |
| Fried Egg | Bleu |
| Sautéed Onions | Cheddar |
| Wild Mushrooms | Pepper-Jack |
| Nueske's Bacon \$3 | Smoked Gouda |

Salmon \$32

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

Jambalaya \$23

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

Roasted Vegetable Pasta \$16

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

Add Smoked Shredded Chicken \$5

Vegan available

*Sesame Tuna \$33

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

SIDE & ENTRÉE SALADS

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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)

Pan Asian

Kale and romaine blend tossed in a tangy honey-ginger vinaigrette with edamame, cucumber, tomato, red onion, shredded carrot, and mandarin orange. Topped with crispy chow mein noodles.

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