

# APPETIZERS

## Korean Street Tacos \$12

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

## Cajun Flatbread \$13

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

## 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, guacamole. Served with tortilla chips.

## Margherita Flatbread \$11

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

## BBQ Pork Flatbread \$13

Smoked, pulled pork on roasted garlic and cheddar-jack cheese. Drizzled with BBQ sauce, topped with green onion and cilantro.

# SALADS

## Caesar

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

## 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.

Entrée Salad \$13

Side Salad \$6

Add Side Salad \$4

## ADDITIONS

Salmon \$12

Shrimp \$9

Grilled Chicken \$6

No separate checks for groups of 8 or more people.

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

# BURGERS & SANDWICHES

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

## Bourbon BBQ Burger \$16

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

## Pulled Pork Sandwich \$13

Smoked pork in Bourbon BBQ sauce on a brioche bun, topped with Asian slaw.

## 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.

## \*Steak Burger \$12

Steak burger with lettuce, tomato, and red onion.

Nueske's Bacon \$3

Additions \$1

Fried Egg

Sautéed Onions

Wild Mushrooms

Cheese \$2

American

Bleu

Cheddar

Pepper-Jack

Smoked Gouda

## SIDES

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

## SUBSTITUTE

- Side Salad \$4
- Soup \$4

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# ENTREES

## **\*CHEF'S CUT** Market Price

*See your Server for today's cut.*

USDA Choice Steak with garlic butter and broccolini.

Choice of - Garlic Mashed Potatoes or Roasted Red Potatoes

Additions \$2 - Bleu Cheese, Sautéed Onions, Sautéed Mushrooms

## **Salmon \$32**

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)

## **Jambalaya \$24**

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

## **Shrimp Scampi \$24**

Sautéed shrimp with linguine, wild mushrooms, and Roma tomato in a light creamy lemon garlic sauce.

## **\*Walleye \$23**

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

*May contain fine bones.*

## **Roasted Vegetable Pasta \$18**

Trottole 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

## **Huli Chicken \$24**

Two Huli glazed chicken breasts topped with pineapple relish. Served with sticky potatoes and broccolini.

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