

# LUNCH

11 am - 3 pm

## SANDWICHES

Served with a choice of side and a Double Cask Gin-cured pickle.

**SIDES** Asian Slaw • Cheesy Butternut Orzo • Fresh Fruit • Spicy Potato Salad  
Upgrade to a Side Salad for \$4 • Upgrade to Soup for \$4

### Bourbon BBQ Burger • \$18

Grilled 7 oz. steak burger with smoked gouda, red onion, Nueske's applewood-smoked bacon, and bourbon BBQ sauce.

### Pulled Pork Sandwich • \$15

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

### BBQ Bacon Chicken Sandwich • \$20

Grilled grain mustard-glazed chicken served on a ciabatta bun with lettuce, tomato, BBQ sauce, smoked cheddar, and Nueske's applewood-smoked bacon.

### Bourbon Buffalo Chicken Sandwich • \$15

Chicken thigh meat in our bourbon buffalo sauce, served on a ciabatta bun with lettuce and tomato. Served with bleu cheese dressing.

### Steak Burger\* • \$14

Steak burger with lettuce, tomato, and red onion.

- Add Cheese \$2 - American, Bleu, Cheddar, Pepper-Jack, or Smoked Gouda
- Add Nueske's Applewood-Smoked Bacon \$4
- Other Additions \$1 - Fried egg, Sautéed onions, or wild mushrooms

## ENTRÉES

### Shrimp Scampi • \$24

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

### Walleye • \$26

Flaky, pan-fried walleye coated in seasoned flour and seared with maple pecan butter. Served with asparagus and roasted red potatoes. *May contain fine bones.*

### Jambalaya • \$26

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

### Vegetable Stew • \$18

Zucchini, squash, wild mushrooms, carrots, red potato, white beans, and kale in a tomato broth over trottolo pasta. (Vegan). Add smoked shredded chicken for \$5.

NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

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

# SALAD, SOUP, PINSA

Served All Day

## SALADS

Add Grilled Chicken for \$8 • Add Shrimp for \$9 • Add Salmon for \$12

### Caesar Salad • \$13 Entrée or \$6 Side

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

### Spinach Salad • \$13 Entrée or \$6 Side

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

### Mediterranean Caprese Salad • \$18 Entrée or \$9 Side

A blend of romaine and spring mix in a balsamic vinaigrette with cucumbers, red onions, kalamata olives, Roma tomatoes, and Feta cheese. Served with 4 slives of heirloom tomato topped with burrata cheese.

### Ahi Tuna Salad • \$30 Entrée

Napa cabbage blend in a honey-ginger dressing with tomatoes, cucumbers, green onions, and cilantro. Served with seared ahi tuna and topped with crispy won ton strips.

## SOUPS

### Soup du Jour

\$5 Cup or \$4 Side

## PINSAS

*Roman hand-pressed pizza dough.*

### Margherita Pinsa • \$14

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

### Cajun Pinsa • \$16

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

### Spicy Ahi Tuna Pinsa • \$19

Ahi tuna and napa cabbage blend in a honey-ginger vinaigrette on crispy pinsa bread with sriracha sour cream, thai chili glaze, and sriracha sauce.

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# APPETIZERS

3 pm - Close

## SHAREABLES

### Pretzel Bites • \$13

Bavarian pretzel bites served with zesty mustard and warm cheese dipping sauces.

### Burrata Heirloom Caprese • \$14

4 slices of heirloom tomato topped with creamy burrata cheese, drizzled with Renéé 18-Year Traditional Balsamic, Picual olive oil, and fresh basil.

### Guac & Chips • \$15

Corn tortilla chips topped with melted cheddar-jack cheese and pico de gallo served with a bowl of fresh guacamole. *Add a bowl of Queso for \$5.*

### Shrimp Street Tacos • \$13

3 white corn tortillas filled with shrimp, corn, bacon, pico de gallo, and lime crema.

## SLIDERS

*Sets of three on house dinner rolls.*

### Elk Sliders • \$17

Elk patties topped with chopped Nuekse's applewood-smoked bacon, sautéed onions, cheddar-jack cheese, and Creole mustard.

### Pulled Pork Sliders • \$13

Smoked pork in bourbon BBQ sauce, topped with Asian slaw.

### Bourbon Buffalo Chicken Sliders • \$13

Chicken thigh meat in our bourbon buffalo sauce, topped with napa slaw tossed in ranch dressing and tomato. Served with bleu cheese dressing.

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# DINNER

5 pm - Close

## STEAK

USDA choice steak with garlic butter and broccoli. Choice of garlic mashed potatoes or roasted red potatoes. House-made bourbon steak sauce available upon request.

### 8 oz. Filet\* • Market Price

Add Bleu cheese for \$2 • Add sautéed onions for \$2 • Add sautéed mushrooms for \$2

### Chef's Cut\* • Market Price

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### Vegetable Stew • \$18

Zucchini, squash, wild mushrooms, carrots, red potato, white beans, and kale in a tomato broth over trottolo pasta. (Vegan). Add smoked shredded chicken for \$5.

### Salmon • \$32

Marinated Scottish salmon seared and coated with 5-Year Reserve Brandy glaze and baked to medium-rare. Served with Jasmine rice, grilled asparagus, lemon Beurre blanc, and cucumber relish. (GF)

### CocoMac Mahi • \$30

Coconut macadamia encrusted Mahi on a bed of sticky rice and stir fry vegetables with a pina colada Beurre blanc. Topped with a tropical salsa.

### Ahi Tuna Tataki • \$32

Seared Ahi tuna sliced thin and served in a wild mushroom Beurre blanc with sticky rice, stir fry vegetables, pickled ginger, and wasabi.

### Bourbon Glazed BBQ Ribs • Half-Rack \$21 or Full Rack \$34

St. Louis-style pork ribs dry-rubbed, slow-cooked, and glazed with our own bourbon BBQ sauce. Served with corn on the cob, roasted red potatoes, and coleslaw.

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# DINNER CONT.

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*Scan this code with your phone for cocktail recipes, to follow us on social media, and to get more behind-the-scenes info. Hint: join Club DG and receive 10% off of your first in-store retail purchase!*



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