



BEGINNINGS

CRAB CAKES 22

Arugula Lemon Vinaigrette, Lemon Aioli, Balsamic Reduction

SHRIMP COCKTAIL GF 22

Spicy Bloody Mary Cocktail Sauce, Cajun Remoulade

FRIED BRUSSEL SPROUTS GF 18

Maple Vinaigrette, Bacon Lardon, Toasted Pecans

SMOKED SALMON ON TOAST 18

Capers, Wasabi Cream Cheese, Chives



SOUP AND SALADS

SOUP OF THE DAY

FRENCH ONION SOUP 8

Caramelized Onion Blend, Black Garlic, Rich Broth, Fontina and Gruyere Cheese, Truffled Garlic Crouton

WEDGE CAESAR SALAD 12

Tender Hearts of Romaine, Fresh Grated Grana Padano, Chili Sage Crouton, Caesar Dressing
Add Anchovies +2

WEDGE SALAD GF 14

Iceberg, Marinated Tomatoes, AmaBlu® Blue Cheese, Roasted Lardon of Bacon, Sliced Egg, Red Onion Slaw

SHAVED BRUSSEL SPROUT SALAD GF V 12

Slivered Apples, Candied Pecans, Goat Cheese, Cranberry, Apple & Honey Vinaigrette



SHAREABLES 9 ea

ROASTED GARLIC MASHED POTATOES GF V

GRATIN DAUPHINOISE

French Dish of Sliced Potatoes in Cream

BAKED POTATO GF V

Sour Cream, Cheddar Cheese, Chives

ROASTED FINGERLING POTATOES GF V

WILD RICE PILAF GF V

BOURSIN MAC-N-CHEESE V

SAUTÉED GREEN BEANS GF V

Onions and Red Peppers

SAUTÉED WILD MUSHROOMS GF V

BACON-BRAISED SWEET CORN GF

GRILLED ASPARAGUS GF V

GF Gluten Friendly | V Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.



FROM THE GRILL

8 oz BEEF TENDERLOIN GF 62

14 oz NY STRIP GF 56

16 oz RIBEYE GF 50

24 oz DRY-AGED BONE-IN RIBEYE GF 74

24 oz PORTERHOUSE GF 74

32 oz TOMAHAWK RIBEYE GF 120

16 oz PRIME RIB GF 39

20 oz PRIME RIB GF 45

ADD-ONS

COLD WATER LOBSTER TAIL Market Price

(3) U-12 SHRIMP 12

STEAK SAUCES 2 ea

Chef's Recipe Steak Sauce / Bordelaise

Hollandaise (*served warm*) / Béarnaise (*served warm*)

TOPPERS 2 ea

Blue Cheese / Bone Marrow Butter / Truffle Butter



COMPOSED ENTREES

GRILLED CHICKEN GF 32

Dijon and Thyme Marinated, Wild Rice Pilaf, Green Beans with Onions and Red Peppers

SUGAR-SEARED SALMON [Superior Fresh – Hixton WI] GF 36

Sautéed Fennel and Leeks, Roasted Fingerlings, Buerre Blanc, Green Beans with Onions and Red Peppers

COTE FAMILY WALLEYE 33

Pan-fried, Blackened, or Broiled, Wild Rice Pilaf, Grilled Asparagus, Bacon-braised Sweet Corn

SEARED DUCK BREAST GF 48

Rosti Potato with Rosemary, Lingonberry Gastrique, Grilled Asparagus

DUROC DRY-AGED PORK CHOP 45

Marinated in Maple Soy, Bourbon Bacon Jam, Roasted Garlic Mashed, Green Beans with Onions and Red Peppers

PENNE POMODORO V 28 [add Shrimp 12 | add Chicken Breast 8]

Pasta, San Marzano Tomatoes, Garlic, Basil, Sautéed Mushrooms, Asparagus Tips, Artichoke Hearts

DUO TAIL LOBSTER DINNER GF 60

Wild Rice Pilaf, Drawn Butter, Grilled Asparagus

SURF N TURF GF 85

8 oz Grilled Beef Tenderloin, 6 oz Cold Water Lobster Tail, Roasted Garlic Mashed, Grilled Asparagus

No Split checks on groups of 10 or more. We can accept multiple payments on one check.

18% gratuity automatically added to groups of 10 or more.