

APPETIZERS

PORK BELLY & BOURBON BITES 21

Award winning local pork, served with a side of sour cream & green onion

TRUFFLE FRIES 17

Lightly tossed in black garlic truffle seasoning with Parmesan cheese & parsley, served with a Parmesan lime aioli

SPINACH ARTICHOKE DIP 15

A blend of artichokes, spinach & fresh cheese topped with bread crumbs, served with toasted garlic naan bread

BURRATA 19

Fresh burrata with blistered heirloom tomatoes, balsamic glaze, served with toasted crostinis

FOCACCIA 14

Warm, olive oil focaccia, served with creamy whipped ricotta, honey, thyme & lemon zest

CRAB CAKES MKT

Lightly breaded lump crab meat with a spicy aioli & local microgreens

SOUP & GREENS

GF HOUSE SALAD 6

Romaine with cucumber, red onion, tomato, cheddar cheese, house-made ranch dressing & house-made croutons

GF CAESAR 6

Romaine lettuce tossed with our with house-made Caesar dressing, shredded Parmesan cheese & house-made croutons

GF WEDGE 8

Chopped red onions & tomatoes, bacon, blue cheese crumbles, house-made blue cheese dressing & house-made croutons

GF CAPRESE 8

Beefsteak tomatoes, fresh buffalo mozzarella, basil leaves, balsamic glaze & olive oil

LOBSTER BISQUE MKT

Creamy, smooth tomato bisque from a lobster base with chunks of lobster

SOUP OF THE DAY

Ask your server about our soup of the day

PASTA

Served with garlic toast

SPAGHETTI & MEATBALLS 17

House-made noodles with a red sauce

PENNE ALLA VODKA 16

House-made penne noodles in a velvety tomato cream sauce with vodka, shallots, and a hint of red pepper flake

CHICKEN PARMESAN 24

House-made spaghetti noodles with breaded chicken breast & marinara

CAJUN PASTA 16

House-made penne noodles, andouille sausage, fire roasted tomatoes, red bell peppers & shallots tossed in a creamy Cajun sauce

CHICKEN FETTUCCINE ALFREDO 16

House-made fettuccine noodles with seasoned grilled chicken breast & creamy alfredo sauce

SHRIMP & LOBSTER SCAMPI 30

Tender pieces of jumbo shrimp & lobster tail tossed in a buttery garlic white wine sauce with fresh herbs & house-made spaghetti noodles

LOBSTER MAC & CHEESE 29

Five cheese blend of cheddar, gouda, fontina, gruyere & Parmesan with house-made macaroni noodles with chunks of lobster

CREAMY FLANK STEAK PASTA 30

Marinated American Wagyu flank steak with house-made fettuccine noodles & sautéed mushrooms tossed in a rich garlic cream sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

Served with a choice of two sides

BONE-IN PORK CHOP* 25

French cut, honey garlic glazed

CHICKEN CORDON BLEU 24

Chicken breast pounded thin, rolled with ham & Swiss cheese, panko crusted & fried on a creamy Dijon mustard sauce

GF NORWEGIAN SALMON* 32

Pan seared, lightly seasoned with lemon pepper

CANADIAN WALLEYE 36

Lightly breaded & pan seared, oven finished, on lemon caper dill cream sauce

MAHI MAHI 29

Lightly seasoned with Old Bay, pan seared then oven finished, on top of a bed of micro greens & a drizzle of sriracha aioli

CHILEAN SEA BASS 59

Wild caught 8oz filet, seared and finished in brown butter

CHICKEN POT PIE 21

A puff pastry filled with chicken, celery, carrots & peas on top of a white wine cream sauce

FRENCH ONION CHOP 30

Bone-in French cut pork chop, topped with Swiss cheese & a caramelized French onion sauce

DOUBLE BREASTED CHICKEN 38

French cut, bone-in chicken breast with a white wine & mushroom cream sauce

STEAK

Served with two sides and topped with an herbal compound butter

STEAK FRITES* 41

12oz New York strip grilled to perfection, sliced and smothered in a rich creamy peppercorn sauce with a side of fries & choice of 1 side

GF FILET BEEF TENDERLOIN, 8 oz* 44

GF RIBEYE, 14 oz* 59

GF SIRLOIN, 10 oz* 32

GF NEW YORK STRIP, 12 oz* 38

GF AMERICAN WAGYU* MKT

Ask your server about our locally raised, locally butchered, American Wagyu cuts featured weekly

STEAK ADD-ONS

GF AU POIVRE 8

GF SHRIMP ON THE BARBIE 16

GF LOBSTER TAIL MKT

GF SAUTÉED MUSHROOMS 5

GF CARAMELIZED ONIONS 3

GF BLUE CHEESE CRUMBLES 4

CRAB OSCAR 14

SIDES

Sides are included with entree & steak meals. Prices reflect à la carte sides

GF RED SKIN GARLIC MASHED POTATOES 5

GF BAKED POTATO 5 | ADD BACON & CHEESE +1

GF SEASONAL VEGETABLES 5

ROASTED CREAM CORN 5

GREEN BEAN ALMONDINE 5

GF WILD RICE PILAF 5

FIVE CHEESE MAC & CHEESE 8 | +5 with entree

GF GRILLED ASPARAGUS 7 | +2 with entree

CRISPY BRUSSEL SPROUTS 9 | +4 with entree

Fried & tossed with bacon, honey & balsamic glaze

Please note a 20% service charge will be added to checks for parties of six or more