



SHARABLES

SPINACH & ARTICHOKE DIP
Creamy blend of fresh spinach, artichokes & cream cheese served with pita chips.
\$11

MOZZARELLA STICKS
Battered & fried mozzarella sticks served with house marinara.
\$9

BEER BATTERED CHEESE CURDS
Crispy fried white cheddar cheese curds served with a side of our house-made cheese sauce.
\$11

SMOKED CHICKEN NACHOS
Pulled smoked chicken breast with shaved pickled red onions, diced tomatoes, avocado salsa, chipotle cream, fresh cilantro, & a melted smoky cheese blend on top of house-made tortilla chips.
\$18

TACOS
Pulled pork or chicken, cotija cheese, diced tomatoes, pickled red onions, fresh cilantro, & avocado salsa served on two grilled flour tortillas.
\$17

CALAMARI FRIES
Squid, hand cut, battered and deep-fried golden. Served with lemon garlic aioli.
\$16

- SIDES -

add-on \$7 each

ONION RINGS
FRIES

STEAMED BROCCOLI
SWEET POTATO FRIES

GARLIC BREAD

GARLIC MASHED POTATOES
MAC & CHEESE

BRUSSELS SPROUTS

HONEY GLAZED CARROTS

BABY BAKERS

ASPARAGUS

SOUPS AND SALADS

HOUSE MADE SOUP SELECTION
Please ask your server for today's selection of soup.
Cup \$5, Bowl \$9

CAESAR SALAD *Ask about our Dark Caesar.*

Fresh Romaine lettuce, grape tomatoes, garlic croutons, & shaved parmesan tossed in our house-made Caesar dressing.
\$13, Side \$7

HOUSE SALAD
Blend of earthy greens with grape tomatoes, cucumber, cheddar cheese, & garlic croutons.
\$12, Side \$7

Available house-made dressings: Caesar, French, Italian, Buttermilk Ranch, Bleu Cheese, Thousand Island, Honey Dijon Vinaigrette, & Balsamic Vinaigrette.

Add protein to any salad:
Chicken \$9, Salmon \$16, 6oz Sirloin \$16.
Add bacon, bleu cheese crumbles, or avocados.
\$2 each

SPECIALTY SANDWICHES

Includes choice of one side.

PESTO CHICKEN
Grilled chicken breast, provolone, bacon, lettuce, tomato, & pesto mayo on brioche bun.
\$16

NASHVILLE HOT HONEY CHICKEN
Crispy hot, sweet & spicy fried chicken breast with buttermilk ranch slaw & pickles on brioche bun
\$17

STEAK SANDWICH
Tender 6oz sirloin with melted mozzarella & tarragon aioli on garlic bread.
\$19

GRILLED TURKEY BACON AVOCADO
Thinly sliced roasted turkey breast with Swiss cheese, bacon, avocado, & mayo on toasted rustic bread.
\$16

FISH REUBEN
Two pieces of crispy fried cod, swiss cheese, sauerkraut, russian dressing, served on swirl rye bread
\$17

Gluten Free Options
Parties of 8 or more are subject to a 20% gratuity
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAKS

12oz NEW YORK STRIP Available after 5 PM

Char-crusted to perfection for a rich and smokey flavor. Served with a velvety Béarnaise sauce.

With your choice of 2 sides
\$45

14oz RIBEYE Available after 5 PM

Char-crusted to deliver a deep and smokey flavor. This dish is complemented by a rich and velvety Bearnaise sauce.

With your choice of 2 sides
\$52

STEAK & FRITES

6oz bistro steak with seasoned frites and everything aioli on the side

\$24
Add sautéed mushrooms, sauteed onions, or bleu cheese crumbles
\$2 each

BURGERS

Includes choice of one side.
8oz. custom-blend steak burger. Gluten-free bun available

DILLY BURGER

Topped with bacon, cheddar, fried pickle slices, & dill ranch on a pretzel roll.
\$16

MUSHROOM SWISS SMASH BURGER

Two 4oz beef patties with sautéed mushrooms, caramelized onions, melted Swiss cheese & our house-made signature burger sauce on a brioche roll.
\$18

SMASH BURGER

Two 4oz beef patties with lettuce, tomato, onions, pickles, melted American cheese, & our house-made signature burger sauce on a brioche roll.
\$16

BUILD YOUR OWN BURGER

\$14
Add choice of bun
Brioche or Pretzel
Add choice of cheese
American, Bleu Cheese, Cheddar, Provolone, or Swiss.
\$1 each
Add choice of toppings
Bacon, Avocado, Sautéed Onions or Mushrooms, Jalapenos, Fried Egg, Pickles, Fried Pickles.
\$2 each

ENTRÉES

Includes choice of one side.

CHICKEN ALFREDO

Marinated grilled chicken breast on a bed of fettuccine in a creamy garlic & herb sauce, topped with shaved parmesan.
\$19

 TOMATO BASIL SALMON

6oz Atlantic salmon filet, roasted garlic & thyme cherry tomatoes, on a bed of steamed spinach with sundried tomato butter.
\$36

LAKE PERCH

Pecan crusted & fried golden brown Perch filets with a house-made lemon garlic aioli.
\$25

NASHVILLE CHICKEN MAC

Tender cavatappi noodles tossed in our house-made cheese sauce, topped with bacon, melted smoked cheddar & gouda cheese, & crispy Nashville chicken tenderloins.
\$19

CHICKEN PICCATA

Choice of grilled or breaded chicken breast atop a bed of fettuccini, tossed in lemon butter cream sauce with capers.
\$19

PORK BACK RIBS Available after 5 PM

Slowly braised in house with all the necessary love
Full rack \$32, Half rack \$16

BURRITO

Beef or chicken with refried beans, cheddar cheese and house made sauce
\$15. Add lettuce, tomato, jalapeno and onion \$1

 PICO BAKED CHICKEN

Two 6oz chicken breasts topped with swiss cheese, pico de gallo and house made raspberry balsamic glaze.
\$25

STREET CORN PASTA

Cavatappi noodles tossed in a rich parmesan garlic sauce, mixed with sweet corn, sauteed onions and peppers. Finished with feta and cotija cheese, cilantro, elote seasoning and a hint of lime zest
\$22

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