

Entrées

served with house or Caesar salad or soup, bread rolls or popovers

From the Grill

Timberlake Ribeye \$35

16oz USDA prime grade, caramelized onion & bacon mashed potatoes, creamy Brussel sprouts
(add on mushrooms or onions \$3.00)

Sirloin \$26

8 oz USDA prime grade, baked potato, sautéed green beans. (add on mushrooms or onions \$3.00)

Diablo Pork Chop \$25

Bone-in dry aged duroc pork chop, smothered in sautéed wild mushrooms & onions topped in Diablo sauce, roasted fingerling potatoes (add on mushrooms or onions \$3.00)

Filet Mignon \$30

8oz USDA prime grade, wild mushroom risotto, green top carrots (add on mushrooms or onions \$3.00)

From the Sea

Salmon \$27

Cast iron seared, orange beurre blanc sauce, pineapple salsa, wild rice pilaf, sautéed green beans

Walleye ala Ritz \$26

Breaded with Ritz crackers, toasted sliced almonds, roasted fingerling potatoes, corn succotash

Scallops \$26

Pan seared bacon wrapped, topped with a roasted garlic cream sauce over rice pilaf, corn succotash

Breaded Shrimp \$24

Five panko breaded shrimp, baked potato, sautéed fresh green beans, cocktail and tartar sauce

Favorites

Ribs \$22

Baby back ribs coated in BBQ sauce, baked potato and creamy Brussel sprouts

Duck \$26

Cold smoked duck breast, wild mushroom risotto, green top carrots

Veggie Lasagna \$19 (V)

Layers of butternut squash, zucchini, yellow squash, wild mushrooms in a fire roasted tomato sauce

Surf & Turf \$36

Filet mignon, with choice shrimp or scallop, clarified butter, caramelized onion bacon mashed potatoes, creamy Brussel sprouts

Gruyere Mornay Chicken \$24

Pan seared bone-in chicken breast, wild rice pilaf, mornay sauce, sautéed carrots

Pasta Du Jour \$20

Chef's choice

Desserts *Your choice \$6*

Maple Crème Brulee

Cheesecake Sampler - assorted flavors

Classic Cheesecake

Triple Layer Chocolate Cake

Flourless Chocolate Cake (GF)

Carrot Cake

House-made Ice Cream Du Jour



Appetizers

Wild Cakes \$14

Our signature walleye cakes garnished with a crawfish & dill chardonnay sauce

Wings \$13

1 lb wings choose from; Buffalo, BBQ, sweet chili, mango jalapeno, unagi, diablo

Cajun Chicken Alfredo Flatbread \$14

Diced chicken, sautéed onions, bell peppers, Cajun seasoning, alfredo sauce & cheddar cheese

Steak Fajita Flatbread \$14

Shaved beef, chimichurri sauce, sautéed onions, bell peppers, queso blanco

Yellow Fin Tuna \$15

Sesame seared tuna on wasabi spinach salad served with Asian sesame sauce

Salmon Gravlax \$10

House cured salmon, herb cream cheese, sliced cucumbers, dill, tobiko & crispy crostini

Sandwiches *served with hand cut French fries, hand cut sweet potato fries, soup or side salad*

Walleye \$15

Beer battered walleye, lettuce, tomato, tartar sauce on toasted hoagie roll

Fried Chicken \$14

Breaded chicken covered in mango jalapeno sauce topped with pepper jack cheese, lettuce, tomato, bacon & honey mayo on a toasted bun

Rueben \$12

Corned beef, Thousand Island dressing, Swiss cheese, sauerkraut on toasted rye bread

Grilled Portobello \$12 (V)

Portobello mushroom marinated in balsamic vinaigrette with roasted red bell peppers, tomato, lettuce, garlic mayo on toasted ciabatta

Stout Glazed Bacon Burger \$14

8oz burger, stout glazed bacon, swiss cheese, arugula, fried crispy onions, sriracha mayo on a toasted bun

Muenster Double Smash Butter Burger \$15

Two 4oz patties, sautéed mushrooms, muenster cheese, umami mayo, garlic rosemary butter on a toasted bun

Entrée Salads *served with bread rolls or popover*

Crowned Caesar \$16

Romaine lettuce, croutons, shaved parmesan, Caesar dressing with grilled chicken or salmon

Sausalito Salad \$16

Sautéed chicken, garlic, red onions, roasted red pepper & salsa over chopped iceberg lettuce tossed with avocado ranch dressing, crispy tortilla strips, cheddar cheese, tomatoes & sliced avocado

Harvest Medley \$14

Rainbow chard, toasted pumpkin seeds, fuji apples, oranges, spiced walnuts, feta cheese & apple vinaigrette

Brussel Sprout Salad \$14

Shaved Brussel sprouts, maple balsamic dressing, goat cheese, dried cranberries, fried shallots, spiced walnuts