

## Friday & Saturday Dinner Menu

### Appetizers

#### True Cheese Board \$18

Assorted cheese, bagel crisps, fresh fruit, nuts, red pepper hummus

#### Shrimp Cocktail (4) \$15

Tiger shrimp, mixed greens, lemon wedge house made spicy cocktail sauce

#### Crab Cakes (2) \$12

Sweet chili aioli sauce, organic spring mix, lemon wedge

### Salad

#### Watermelon Feta Cheese \$14

Organic romaine lettuce, fresh watermelon, fresh mint, feta cheese, balsamic glaze

+ add chicken \$6 +

#### Garden \$10

Organic spring mix, cherry tomato, cucumber, shaved carrot, bell pepper medley, croutons, house made vinaigrette dressing

#### Caesar \$10

Romaine, shaved parmesan, croutons, house made caesar dressing

### Entrée

#### Walleye Almondine \$38

Great lakes finest, pan-seared, crispy almond crust, served with risotto and a vegetable medley

+ Chef John Kilborn's Specialty +

#### Dry Aged Ribeye \$38

10 oz, roasted onion and mushroom bourbon sauce, served with a sweet potato carrot mash and a vegetable medley

#### Smoked BBQ Pork Ribs \$28

House smoked and smothered in a house made cherry bbq sauce, served with a house made 5 cheese mac and cheese and a vegetable medley. Half rack

+ Chef Karl Salmon's Specialty +

#### Chicken Milano \$28

Pan seared chicken breast, fettuccine pasta, a creamy garlic, sun-dried tomato, basil sauce

+ Chef Karl Salmon's Specialty +

#### Pasta Primavera \$22

Organic black soybean pasta, cherry tomato, bell pepper medley, pine nut, tossed in a garlic basil arbequina olive oil

+ add chicken \$6 +

#### Wagyu Burger \$18

Wagyu burger, aged white cheddar, mixed greens, tomato, onion, herb aioli, brioche bun, served with french fries