

APPETIZER

Crab Cakes \$14

Sweet chili aioli, organic spring mix, lemon wedge

Vegetable Spring Roll (3), (6) \$12, \$20

Spring roll, asian ginger sauce

Shrimp Cocktail \$15

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

Avocado Bites \$12

Breaded avocado, mixed greens, soy ginger dipping sauce

Bruschetta Flatbread \$22

Home-made bruschetta, mozzarella cheese, fresh organic arugula, balsamic glaze

Cherry BBQ Meatballs (2) \$14

3oz home-made meatballs, cherry bbq sauce

SALAD

Caesar \$12

Romaine hearts, anchovy, shaved parmesan, parmesan crisps, croutons, caesar dressing

Mixed Greens Salad \$12

Organic mixed greens, pickled beets, cucumber, red onion, cherry tomato, raspberry vinaigrette

Watermelon Goat Cheese Salad \$14

Organic Romaine lettuce, fresh watermelon, fresh mint, goat cheese, bacon, balsamic glaze

ENTRÉE

Caribbean Red Snapper \$34

Sautéed red snapper filet, pineapple and mango salsa, red beans and rice, vegetable medley

Walleye Almondine \$40

Great lakes finest white fish, pan-seared, crispy almond crust, creamy risotto, vegetable medley

True Rice Bowl \$24

Brown rice, black beans, sliced avocado, roasted corn, tomato, pickled onion, cilantro, lime, pico de gallo, avocado salsa

+ choice of: smoked chicken \$7, shrimp \$10, cajun shrimp \$10 +

Perch or Whitefish Grenoble \$34

Home-made remoulade, lemon, vegetable medley, roasted fingerling potatoes

Bone In Ribeye \$55

12 oz. grilled with texas dry rub, whiskey peppercorn horseradish sauce, fingerling potatoes, vegetable medley

Lobster Tail \$55

Cilantro lemon butter, creamy risotto, vegetable medley

New York Strip \$45

12oz new york strip steak, red wine demi glaze, wild rice, grilled asparagus

Herb Roasted Prime Rib \$45

12oz prime rib cut, baked potato, vegetable medley

EXECUTIVE CHEF KARL SALMON