



LITTLE PLATES

- ⦿ MARINATED OLIVES 6⁹⁰
- ⦿ WISCONSIN GARLIC WHITE CHEDDAR BEER BATTER CHEESE CURDS WITH WHOLE GRAIN HONEY MUSTARD 9⁹⁰
- ⦿ ASIAN BRAISED CHICKEN THIGH – MARINATED, BONELESS, SKIN-ON CHICKEN THIGH COOKED CONFIT STYLE SERVED WITH SLAW 12⁹⁰
- ⦿ WHITE AMERICAN FONDUE WITH SEASONAL FRUIT, CRACKERS & TOASTED CIABATTA 12⁹⁰
- ⦿ LOADED DIPPERS WITH FONDUE, BACON, GREEN ONION & JALAPEÑO 10⁹⁰
- ⦿ PORK GREEN CHILI EGGROLLS WITH RANCHERO DIPPING SAUCE 12⁵⁰
- ⦿ CHARCUTERIE MEAT AND CHEESE PLATE WITH HOUSE MADE CRACKERS 18⁹⁰
- ⦿ BACONY SHAVED BRUSSEL SPROUTS 9⁹⁰
- ⦿ ITALIAN EGGROLLS - TOMATO, MOZZARELLA & BASIL WITH ARUGULA PESTO 10⁹⁰
- ⦿ MUSSELS & HOUSE MADE SAUSAGE IN A SAFFRON GARLIC WHITE -WINE BROTH WITH CIABATTA & GARLIC AIOLI 15⁹⁰
- ⦿ CRUNCHY BROCCOLI WITH SRIRACHA CREAM 9⁹⁰
- ⦿ PARMESAN POTATO DIPPERS WITH TRUFFLE AIOLI 7⁹⁰
- ⦿ BLACKENED FISH TACOS MANGO PICO DE GALLO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS 11⁹⁰
- ⦿ CALAMARI FRIED CRISPY WITH REMOULADE & GREMOLATA 12⁹⁰
- ⦿ THAI FLATBREAD CHICKEN & PEANUT SAUCE WITH SHREDDED CHEESE & ASIAN SALAD 14⁹⁰
- ⦿ BEEF FLATBREAD TENDERLOIN TIPS, CREAMY BLEU CHEESE, ROASTED RED PEPPERS, CARAMELIZED ONIONS & ARUGULA SALAD 15⁹⁰

MAKE ANY FLATBREAD WITH A GLUTEN FREE CRUST ADD 3⁰⁰

BIG PLATES

- ⦿ CIOPPINO – MUSSELS, SHRIMP & COD IN A SPICY, FENNEL TOMATO BROTH WITH SAFFRON POTATOES & TOASTED CIABATTA 24⁹⁰
- ⦿ MUSHROOM RISOTTO – BLEND OF ROASTED MUSHROOMS, FRESH HERBS & TRUFFLE OIL 18⁹⁰
- ⦿ BRAISED SHORTRIB WITH ROOT VEGETABLE & POTATO CASSEROLE, CRISPY CARROTS & NATURAL JUS 25⁹⁰
- ⦿ THE CHOP - OUR SIGNATURE DOUBLE BONE PORK CHOP, WITH OUR FAMOUS MASHED POTATOES, APPLE CHUTNEY & CIDER MUSTARD GLAZE 28⁹⁰
- ⦿ GRILLED SALMON BACONY SHAVED BRUSSEL SPROUTS & WARM, CRISPY POTATO SALAD WITH BLACKBERRY BBQ SAUCE 26⁹⁰
- ⦿ BEEF TENDERLOIN GRILLED TO ORDER & SERVED WITH OUR FAMOUS MASHED POTATOES, GRILLED ASPARAGUS & RED WINE REDUCTION 34⁹⁰

- ⦿ ADD A HOUSE OR CAESAR SALAD 5⁰⁰

SIDE PLATES

7⁹⁰

CHEDDAR MAC & CHEESE / MASHED POTATOES / ROASTED VEGETABLES / WARM CRISPY POTATO SALAD
GRILLED ASPARAGUS / ROOT VEGETABLE & POTATO CASSEROLE / CUP OF GREEN CHILI

SALADS

- ⦿ SPINACH TOSSED IN A MAPLE SESAME VINAIGRETTE WITH CITRUS SPICED ALMONDS, DRIED CRANBERRIES, ROASTED VEGETABLES & BLACKBERRY GOAT CHEESE 13⁵⁰
- ⦿ GRILLED 4 OZ TENDERLOIN ON MIXED GREENS TOSSED IN CREAMY BACON DRESSING, TOMATOES, ONIONS, BACON, BLEU CHEESE CRUMBLES & CRISPY POTATO STRINGS 18⁹⁰
- ⦿ SOUTHWEST SALAD WITH BLACKENED CHICKEN, TOSTADAS WITH AVOCADO PUREE SPREAD STACKED WITH SHAVED ROMAINE, COTIJA CHEESE, RED BELL PEPPERS & MANGO PICO TOSSED IN A CUMIN LIME VINAIGRETTE 15⁹⁰
- ⦿ CHICKEN CAESAR CHOPPED ROMAINE WITH PARMESAN, CRISPY PEPPERONCINI & POLENTA CROUTONS 15⁹⁰
- ⦿ GRILLED SALMON WITH ARUGULA, APPLES & CANDIED SPICED PECANS TOSSED IN A CREAMY CITRUS DRESSING, TOPPED WITH A BACON & BRUSSEL SPROUT SAUTÉ 18⁹⁰

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES.

- ⦿ SHRIMP PO'BOY – CRISPY SHRIMP, RELISH & SPICY PEPPER MAYO WITH LETTUCE & TOMATO ON A TOASTED HOAGIE 16⁹⁰
- ⦿ THE STACK – SEARED TURKEY WITH HOUSE MADE PIMENTO, BACON JAM, LETTUCE & TOMATO ON HOUSEMADE FOCACCIA 15⁵⁰
- ⦿ BLACKENED MAHI SANDWICH WITH LETTUCE, TOMATO & RED ONION, TOPPED WITH TARTAR SAUCE ON A TOASTED BUN 14⁹⁰
- ⦿ COCONUT FRIED CHICKEN WITH JERK MAYO, MANGO PICO & PEPPER JACK CHEESE ON A TOASTED BUN. 13⁹⁰
- ⦿ GREEN CHILI BURGER – CHEDDAR & BACON TOPPED WITH A GREEN CHILI FILLED ONION RING ON A TOASTED BUN 15⁹⁰
- ⦿ UNION BURGER WITH OR WITHOUT CHEESE 13⁹⁰
AMERICAN /CHEDDAR / PEPPER JACK / MOZZARELLA / SWISS / GORGONZOLA +1⁰⁰

MAKE ANY SANDWICH WITH A GLUTEN FREE BUN ADD 2⁰⁰

SWEET PLATES

- ⦿ PB BITE 2⁰⁰
- ⦿ SEASONAL BREAD PUDDING WITH ICE CREAM 8⁰⁰
- ⦿ CAST IRON CHOCOLATE CHIP COOKIE WITH ICE CREAM 8⁰⁰
- ⦿ SALTED CARAMEL CRÈME BRULÉE 8⁰⁰
- ⦿ COCONUT CREAM PIE 7⁰⁰