

Appetizers

FRIED CALAMARI \$15

Lightly dusted and fried until tender and juicy. Topped with parmesan and served with remoulade sauce and fresh lemon.

BLACKENED STEAK FINGERS \$16

New York strip steak blackened to your specifications and cut into strips. Served with roasted red bell pepper and garlic ranch.

MAPLE PORK BELLY \$10

One inch cubes of smoked and maple brown sugar house-cured pork belly. Served with house-made red onion jam.

WALLEYE FINGERS \$14

Five freshly breaded strips of walleye fried golden. Served with house-made tartar sauce and fresh lemon.

WARM CRAB DIP \$13

Made from blue crab, cream cheese and deliciousness. Served with grilled pita Triangles.

CHICKEN WINGS

Six- \$6 Twelve- \$12

Jumbo chicken wings grilled or fried. Choose buffalo style, maple honey BBQ, Jamaican jerk, or sweet Thai chili.

FRIED PORTABELLA MUSHROOMS \$9

Lightly dusted strips of jumbo portabella caps. Fried till tender and served with garlic ranch for dipping.

CHARCUTERIE BOARD \$18

Assorted meats, cheeses served on a cutting board with bread and crackers.

SHRIMP COCKTAIL \$14

Four Jumbo Spiced prawns surrounding house-made cocktail sauce and fresh lemon.

CHIPS & GUACAMOLE \$10

Warm tortilla chips with house-made Guacamole.

Soup & Greenery

CHEF'S KETTLE

Cup \$5 Bowl \$6

Chefs Homemade Soup of the Day.

FRENCH ONION SOUP \$7

In the French tradition, topped with croutons and gruyere cheese, served bubbling hot.

WEDGE SALAD

Side \$6 Entrée \$10

Baby iceberg wedge topped with bleu cheese, red onion, tomatoes and chopped bacon.

ITALIAN SALAD

Side \$7 Entrée \$11

Romaine hearts topped with heirloom cherry tomatoes, salami, parmesan, kalamata olives, red onion and pepperoncini peppers.

HAIL CAESAR!

Side \$6 Entrée \$10

Romaine tossed and topped with rye croutons and white anchovies.

SALAD ADD ONS:

Grilled or Blackened Chicken \$4

Grilled or Blackened Shrimp \$8

Grilled or Blackened Steak \$8

Grilled Salmon \$12