SANDWICHES

*Burgers

Your choice of Certified Angus Beef, Boneless Skinless Chicken Breast or House Seasoned Ground Turkey Served with Lettuce, Tomato, Red Onion, Pickle and your choice of Cheese 10 95

Add Bacon 1.95

Add Fried Egg .99

Add Sautéed Mushrooms or Onions .99

Club Sandwich

The Classic Triple Decker with Mesquite Smoked Turkey, Honey Cured Ham, Big Eye Swiss, Mayo, Lettuce, Tomato, and Apple Wood Smoked Bacon 11.95

Classic Reuben

So did it start in Omaha or not. Doesn't matter. House made Corned Beef, Sauerkraut, 1000 Island Dressing come together on Marbled Rye 13.95

Quesadilla

Cumin Infused Chicken with Bell Peppers, Red Onion, and Cheddar Jack Cheese cooked Crisp in a Tomato Flour Tortilla with House Made Salsa and Sour Cream 10.95

Buffalo Chicken Wrap

Grilled or Crispy is the only question here.
Chicken Tossed in Buffalo Sauce and rolled up with Lettuce, Tomato, Peppers, Onions,
Cheddar Jack and Drizzled with Bleu Cheese
Dressing 11.95

SOUPS

French Onion Soup

A Classic Soup with Croutons and Melted Cheese 6.95

Soup du Jour

Consult your Server for Today's Creation 3.95

Soup and a Half Sandwich

A cup of Soup du Jour Served with a Half Sandwich Created by our Culinary Staff. Ask your Server for Today's Selection 9.95

SALADS

Caesar Salad

Fresh Hearts of Romaine Tossed with Dressing, Croutons, Parmesan, Garnished with Roasted Red Peppers and Roma Tomatoes 6.95

Add Grilled Chicken 4.00

Miso Seared Salmon Salad

Fresh Greens Tossed with House Made Champagne Cherry Vinaigrette, and Garnished with Dried Cherries, Crumbled Goat Cheese, Pecans, Tomatoes, Red Onion and Topped with Fresh North Atlantic Salmon 13.95

Cobb Salad

Fresh Romaine Topped with Shredded Cheddar, Diced Bacon, Grilled Chicken, Hardboiled Egg, Diced Tomato, Avocado, and Crumbled Bleu Cheese 11.95

Spinach Salad with Shrimp

Baby spinach tossed in orange vinaigrette and topped with grilled shrimp, toasted pine nuts, and goat cheese 13.95

Sesame Ginger Chicken Salad

Mokkiko Chicken tenders over ginger and Sesame dressed greens 10.95

SPECIALTIES

12 Hour Brisket

Cooked slow and low for at least 12 hours and topped with hunter sauce and tobacco onions.

14.95

Chicken and Shrimp Marengo

Grilled Chicken and Sautéed Shrimp with Fresh Mozzarella tossed with Rigatoni and Blush Sauce 14.95

Walleye

A Great Lakes Favorite. Pan Seared and Served with Roasted Potatoes and Asparagus 14.95

Parties of 6 or more people are subject to a 17% gratuity added to the check.

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.