

## Starters

### Bavarian Pretzel Sticks

- Mustard or cheese sauce 11 •

### Spinach & Artichoke Dip

- Served with crostinis 14 •

### Bruschetta

- Kalamata olive tapanande, diced onion, tomato over crostinis topped with Parmesan cheese and balsamic glaze drizzle 14 •

GF: SUBSTITUTE GRILLED PINSA FLATBREAD FOR CROSTINIS. \$9

### Seared Ahi Tuna

- Sesame crusted ahi tuna steak, wasabi cream, pickled ginger, ponzu sauce & crispy wontons 19 •

GF: SERVED WITHOUT WONTONS, SUBSTITUTE TAMARI FOR PONZU SAUCE

### Stuffed Mushrooms

- Sweet Italian sausage, cream cheese, and seasoned panko stuffed in large mushroom caps with lemon beurre blanc sauce 17 •

### Cheese Curds

- ½# of hand dipped & fried Ellsworth white cheddar cheese curds 14 •

### Truffle Fries

- French fries are tossed in Truffle Oil, Parmesan & Parsley, served with Garlic Aioli 13 •

### House French Onion Soup

- Crock of our housemade onion soup served gratinéed, with burgundy wine, beef broth, croutons & topped with melted cheese 9 •

## Salads

### Greek Salad

- Mixed greens topped with crumbled Feta cheese, Kalamata & Spanish olives, cucumber, tomato, paired with Greek Feta dressing. Anchovy optional 20 •
- GRILLED SALMON 10, BLACKENED SALMON 12, GRILLED CHICKEN. 7, GRILLED SHRIMP (5) 12, STEAK 14

### ★ Caesar Salad

- Romaine lettuce tossed with shredded Parmesan, Caesar dressing, croutons 19. {Gluten free served without croutons} •
- GRILLED SALMON 10, BLACKENED SALMON 12, GRILLED CHICKEN. 7, GRILLED SHRIMP (5) 12, STEAK 14

## Handhelds

Accompanied by coleslaw, pickle and choice of garden salad, soup du jour or house made kettle chips.  
French fries \$2 Truffle Fries \$6

### Bourbon Bacon Burger

- Angus steak burger, sautéed onion, cheddar, bacon, bourbon, brioche bun 18 •
- ADD LETTUCE OR TOMATO, \$1 EACH. GLUTEN FREE: UDI'S BUN \$5, NO BOURBON SAUCE

### Pub Special

- Slow roasted & shaved beef, melted Provolone, sautéed mushroom & onion served on hoagie roll. 20 •

### Reuben

- House made corned beef, fresh sauerkraut, Swiss, drizzled with 1000 Island dressing, between two slices of marble rye 20 •

### Chicken Ranchero

- Grilled or crispy chicken, pepper jack cheese, bacon, ranch dressing, sourdough 18 •

Enhancements: Sautéed Mushrooms \$5 Sautéed Onion \$5 Mushrooms & Onion \$8 Gulf Shrimp \$12

Compound Butter: Citrus, Roasted Garlic, Blue Cheese, Herb Medley, Maple Brown Sugar \$2

All entrées served with choice of soup or garden salad and chef's vegetable du jour. Dinners without a paired side choice include a starch selection: baked potato, baked sweet potato, French fries, wild rice.

## From the Land

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### ★ Filet Mignon

- 8 ounces, topped with onion tangles & fresh rosemary garnish 44 •

### ★ Stuffed Filet Mignon

- 8 oz bacon wrapped filet stuffed with roasted garlic cloves, topped with onion tangles and rosemary garnish. 48 •

### ★ Ribeye

- 12 ounce Angus steak topped with onion tangles & fresh rosemary 38 •

### ★ Petite Filet Medallions

- 8 ounce Angus petite filet medallions topped with au Pouivre sauce, sautéed onions & mushrooms & onion tangles, served over pasta tossed in garlic butter sauce 8 oz 34 •

### ★ Steak Gorgonzola

- Gorgonzola cream sauce, pasta, balsamic glaze drizzle, asparagus 36 •

### Bourbon Bacon Chicken

- Grilled chicken breast, hickory smoked bacon & wild rice blend topped with grilled onion, cheese, bourbon glaze 32 •

### Cranberry Chicken

- Grilled chicken breast topped with house made cranberry bourbon sauce and bleu cheese crumbles, served over wild rice with chef's vegetable du jour and choice of soup or garden salad. 36 •

\* Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have a food allergy, please speak to the manager, chef or server before placing your order.

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3% convenience fee is added to checks paid with credit card

All entrées served with choice of soup or garden salad and chef's vegetable du jour. Dinners without a paired side choice include a starch selection: baked potato, baked sweet potato, French fries, wild rice.

## From the Lake & Sea

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### Walleye

- Parmesan-Panko crusted walleye topped with lemon beurre blanc, served on bed of wild rice 34 •

### Mediterranean Cod

- Seared cod loin topped with spinach, artichoke hearts, tomato, green onion over creamy risotto 31 •

### Canadian Salmon

- Salmon topped with sautéed spinach, green onion, cherry tomatoes in white wine butter sauce served over creamy risotto topped with lemon beurre blanc sauce. Grilled or Seared 34, Blackened 37 •

### Whisky Shrimp

- Jumbo shrimp sautéed with garlic & parsley, flamed with Irish Whisky, finished with a touch of Wisconsin cream, cherry tomatoes & scallions, served over creamy risotto. 32 •

### Baja Fish Tacos

- Red & green cabbage, tomato, avocado, sauce, tortillas, paired with Spanish rice & fiesta corn with choice of soup du jour or garden salad 22 •

## Pasta & Risotto

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### GF Alfredo

- Gluten free penne pasta, cream sauce 27 •

BROILED OR PAN SEARED SHRIMP (5) 15 | GRILLED CHICKEN 7 | VEGETABLES 5 | SEARED SALMON 10 | STEAK 14

### Chicken Alfredo

- Cavatappi pasta and Alfredo cream sauce, topped with grilled chicken breast 32 •

### Scampi

- Garlic, capers, cherry tomatoes, scallions & linguine tossed in white wine butter sauce 26 •  
ADD GULF SHRIMP \$10, GLUTEN FREE: SUBSTITUTE GF PENNE \$7

### Vegetable Risotto

- Creamy Risotto topped with seasoned, fresh house vegetables 28 •