

CHEFS FEATURES

RUEBEN HUSHPUPIES 14

HOUSE BRINED CORNED BEEF
SAUERKRAUT
THOUSAND ISLAND DRESSING

CLAMS CASINO 19

BAKED W/ BREADCRUMBS BACON & PARMESAN
TOPPED W/ CHIVES & CRISPY PROSCIUTTO

CLASSIC WEDGE SALAD 17

CRISP ICEBERG WEDGE
DRESSED W/ A HOUSE-MADE
GARLIC HERB VINAIGRETTE
CHERRY TOMATO, PICKLED RED ONION
CRISPY SMOKED BACON PIECES
HOUSE-MADE CREAMY GORGONZOLA DRESSING

FRESH WALLEYE FILET 32

LAKE ERIE WILD CAUGHT
SKIN- ON WALLEYE
CARROT FENNEL BROTH
WILD RICE PILAF & SAUTÉED KALE
PICKLED CARROT CUCUMBER & FENNEL SALAD
VEGETABLE OF THE DAY

STICKY IRISH WHISKEY

CHICKEN DINNER 26

1/2 OVEN ROASTED CHICKEN W/ A
HOUSE-MADE SWEET STICKY WHISKEY GLAZE
MASHED POTATOES & VEGETABLE OF THE DAY

CERTIFIED ANGUS BEEF

TWIN TENDERLOIN STEAKS 38

TWO 4OZ FILETS
MUSHROOM PORT WINE DEMI SAUCE
PARMESAN PARSLEY SALT RED POTATOES
VEGETABLE OF THE DAY

24OZ PORTERHOUSE STEAK 62

CERTIFIED ANGUS BEEF
SAUTEED GARLIC MUSHROOMS
PARMESAN PARSLEY SALT RED POTATOES
VEGETABLE OF THE DAY