

## STARTERS

### **Cheese Curds- \$9**

*served with house ranch v*

### **Fried Calamari- \$14**

*classic fried with marinara sauce, or  
rhode island style with garlic, parsley, pickled  
peppers & lemon*

### **Stuffed Mushroom- \$13**

*bacon lardon, bread crumbs, caramelized shallot  
& chevre*

### **Shrimp Cocktail- \$12**

*with lemon & cocktail sauce GF*

### **Relish Tray- \$15**

*crudite vegetables, whitefish dip, artisan cracker,  
cornichons, house ranch & deviled egg*

## ENTREES

Served with choice of potato & side

### **Shrimp- \$27**

*grilled in herb garlic butter & served  
with lemon GF*

### **Fried Perch- \$26**

*served with tartar sauce & lemon*

### **Chicken Cordon Bleu- \$23**

*mashed potatoes & crispy brussels sprouts with  
bacon served with a dijon cream sauce*

## **STEAK \* GF**

Served with house salad & choice of potato + side

-Ribeye - 14 oz - \$38

-NY Strip - 12 oz - \$35

-Sirloin - 10 oz - \$27

## ADD ONS

Caramelized onion \$3 GF V

Red wine mushrooms \$3 GF V

Blue cheese crumble \$3 GF V

Chimichurri \$4 GF V

Grilled Shrimp \$11 GF

Chicken \$6 GF

## SIDES

Brussels sprouts & bacon \$6 V

Baked potato \$4 GF V

Mashed potatoes \$4 GF

French fries \$4 V GF

Cottage cheese \$3 GF

Coleslaw \$3 GF

## SOUP + SALAD

### **Clam Chowder- \$6 / \$10**

*potato, white wine & fresh herbs*

### **French Onion- \$5 / \$9**

*topped with swiss & crouton*

### **Caesar Salad- \$13**

*house dressing\*, parmesan, crouton, & white  
anchovy*

### **Classic Wedge Salad- \$14**

*bacon, cherry tomato, pickled shallot & blue  
cheese dressing GF v omit bacon*

## HANDHELDS

Served with french fries and coleslaw

GF all bread/buns may be substituted with gluten free

v Beyond Burger may be substituted for burger

### **Steak Sandwich- \$16**

*marinated flank steak\*, house pickled sweet  
peppers, provolone & chimichurri aioli on  
baguette v mushroom option available*

### **Blue Burger- \$15**

*blue cheese, balsamic onion, arugula &  
truffle oil cx substitute chicken available*

### **Tavern Burger- \$14**

*caramelized onion, horseradish aioli & swiss  
cheese cx substitute chicken available*

### **Smoked Whitefish- \$15**

*radish, pickled onion, greens, toasted seeds &  
spices on sourdough*

## DESSERT

### **Cheesecake- \$8**

*served with a door county cherry sauce*

### **ART -O -MAT - \$5**

*Mini art from the Art O Mat machine, ask your  
server for a silver coin*



\* Be advised that consuming raw or undercooked meat, eggs or poultry may increase the risk of food borne illness

GF Indicates a gluten free dish, or a dish that can be modified to gluten free upon request. Please check with your server

V Indicates a vegetarian dish, or a dish that can be modified to vegetarian upon request. Please check with your server