

STARTERS

Cheese Curds- \$9

served with house ranch v

Fried Calamari- \$15

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

Stuffed Mushroom- \$14

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

Shrimp Cocktail- \$16

with lemon & cocktail sauce GF

Relish Tray- \$16

*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 Parmesan- \$24

*hand breaded chicken breast served over linguini
with marinara & italian cheese blend*

STEAK * GF

Served with house salad & choice of potato + side

-Ribeye - 14 oz - \$41

-NY Strip - 12 oz - \$38

-Sirloin - 10 oz - \$29

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

House Salad \$4 GF

SOUP + SALAD

Clam Chowder- \$7 / \$12

potato, white wine & fresh herbs

French Onion- \$6 / \$10

topped with swiss & crouton

Caesar Salad- \$8 / \$14

house dressing, parmesan, crouton, & white
anchovy*

Classic Wedge Salad- \$9 / \$15

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

HANDHELDS

Served with french fries

GF all bread/buns may be substituted with gluten free

v Beyond Burger may be substituted for burger

Steak Sandwich- \$17

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

Blue Burger*- \$16

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

Tavern Burger*- \$15

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

Smoked Whitefish- \$16

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

DESSERT

Cheesecake- \$9

served with a door county cherry sauce

Chocolate Cake- \$9

*served with a Chambord whipped cream and
raspberries*

ART -O -MAT - \$5

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

* 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