

LIZZIE KEAYS

Chef & Owner Billy Trudsoe

STARTERS

Gf B. True Wings

Dry Rubbed - Vegetable Crudite - Bleu Cheese Dressing - B.True Sauce - 17

GF,VEGAN Risotto

Sun Dried Tomato Walnut Pesto - Baby Spinach - Cremini Mushrooms - Vegetable Stock - 18

Gf Diver Scallops

Corn Purée - Crispy Hickory Bacon - Corn Salsa - Market Price

Gf Shrimp Cocktail

Poached Chilled - Charred Lemon - Thai Chili Cocktail Sauce - 17

V Baked Brie

Berry Compote - Roasted Pecans - Fig Jam - Craisins - Garlic Crostini - 20

Gf Poutine

Baby Bakers - Short Ribs - Caramelized Onion - Cheese Curds - Julie Sauce - 18

Clam Chowder

(6) Little Neck Clams - Grilled Corn - Roasted Cauliflower - Crispy Hickory Bacon - Lemon Herb Cream - Garlic Crostini - 18

SALADS

Gf,VEGAN Lizzie Keays

Little Leaf Lettuce - Cherry Tomatoes - Cucumbers - Red Onion - Shredded Carrots - Choice of Dressing - 14

GF Up North Salad

Little Leaf Lettuce - Grilled Corn Salsa - Cherry Tomatoes - Cucumbers - Bleu Cheese Crumbles - Fried Onions - Truffle Parmesan Dressing - 16

Dressings - Truffle Parmesan - Bleu Cheese - Maple Dijon

Add Ons - 7 oz NY Strip Steak 18 - Grilled Chicken Breast 6 - (3)Jumbo Shrimp 12 - Salmon 19

ENTRÉES

All Entrées Will Be Served With House Bread and a Palate Cleanser

Gf Black Forest Chicken

Parmesan & Basil Egg Battered - Cremini Mushrooms & Baby Spinach Risotto - Sherry Beurre Blanc - 29

Diver Scallops

Pan Seared - Wilted Baby Spinach - Crispy Bacon - Grilled Corn - Roasted Garlic Cream - Gnocchi - Market Price

Shorty's Pasta

Braised Short Ribs - Sweet Peas - Cherry Tomatoes - Cremini Mushrooms - Walnut and Sun Dried Tomato Pesto Cream Sauce - Smoked Feta - Spaghetti -33

VEGAN Jja Jang Noodles

Sweet Peas - Cauliflower - Baby Spinach - Cherry Tomatoes - Sesame Seeds - Thai Chili Sauce - 25

Chicken Parmesan

Italian Breaded Chicken Breast - Walnut Sun Dried Tomato Pesto Marinara - Provolone - Spaghetti - 27

Gf NY Strip Steak

Roasted Garlic Mashed Potatoes - Grilled Broccolini - Fried Onions - Sherry Bourbon Butter Sauce -38

Gf Pork Ribeye

Charbroiled - Grilled Broccolini - Roasted Garlic Mashed Potatoes - Sweet Pea & Carrot Julie Sauce - 27

V Mushroom Ravioli

Cremini Mushrooms - Cherry Tomatoes - Wilted Baby Spinach - Smoked Feta - Walnut & Sun Dried Tomato Pesto Cream - 29

Gf Dijon Walnut Crusted Salmon

Baby Potatoes - Grilled Broccolini - Bourbon Glaze - 33

Gf Bali Spiced Fried Rice

Bacon - Satay Chicken - Jumbo Shrimp - Broccolini - Cauliflower - Peas - Carrots - Bell Peppers - Egg - Kimchi Slaw - Honey Soy Reduction -30

Gf Chicken & Shrimp Stacks

Grilled Chicken Breast - Garlic Shrimp - Sautéed Spinach - Roasted Potato Bacon Hash - Honey Dijon Cream Sauce - 26-

HANDHELDS

(Served With Chips & Pickle) Sub GF Bun - 3

Factory Burger

Cherry Tomato - Little Leaf - Provolone - Garlic Aioli - Potato Bun - 16

Hacken-Stack Burger

Caramelized Onion - Short Rib - Cheddar Cheese Curds - Bourbon Glaze - Potato Bun - 19

Asian Chicken Sami

Kimchi Slaw - Cucumber - Spring Mix - Honey Soy Reduction - Potato Bun - 18

*Side Salad 6 - Broccolini 7 - Cremini Mushrooms 5 -
Caramelized Onion 4 - Roasted Garlic Mashed 6 - Baby Potatoes 6 - Crostini - 4
Dinner Bread - 5 Vegan Spiced Fried Rice 9 -*

Parties of 6 + may have a 20% gratuity added

Sous Chef Stephen Wright

Spring 2026 Menu

Please notify Server of any food allergies