

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

GF **VEGAN** Lizzie Keays
Little Leaf Lettuce - Cherry
Tomatoes - Cucumbers - Red
Onion - Shredded Carrots
Choice of House Made
Dressing 14

VEGAN **GF** Dried Snake Fruit Salad
Little Leaf Lettuce-B-True
Nuts-Pickled Red
Peppers-Cucumber- Red
Onion- Honey Blossom Ginger
Vinaigrette- 18

Dressings - Truffle Parmesan - Bleu Cheese - Maple Dijon - Honey Blossom Ginger Vinaigrette (+\$2)

Add Ons - 4oz Filet 20 - 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 Beef Filet Mignon
Roasted Garlic Mashed Potatoes - Grilled
Broccolini - Sweet Pea & Carrot Julie Sauce- 40

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 Spiced Fried Rice 9*

****Parties of 6 + may have a 20% gratuity added****

Sous Chef Stephen Wright

Summer 2026 Menu

****Please notify Server of any food allergies****