

# Lunch Dinner

## Weekend Brunch

Saturday and Sunday 9am-8pm

Monday – Friday 11am –8pm

*All menu items include tax.*



## Appetizers

**Tipsy balls** 8 little balls in Chef Boston's Boozy Sauce W/Blue Cheese 15.25

**Spring Rolls** 3 rice paper rolls stuffed with Asian slaw blend and cilantro 13 —add shrimp \$6

Choice of

- pickled vegetable served with Thai peanut sauce
- pineapple jalapeno rolls served with huli-huli sauce

**Portabella Fries** fresh cut and dredged in our seasoned corn flake blend and fried. Served with creamy horseradish 14.25

**Garlic Cheese Curds** served with marinara or ranch 12

**Classic Bruschetta** crostini topped with bruschetta, fresh basil, parmesan with balsamic glaze 13

## Sides

Fries

Sweets

Soup

Salad

Caesar salad

Apple Fennel Slaw

Crispy red smashed potato

## Salads & Bowls

**Dragon Bowl** Mixed greens, apple, wild rice, walnuts, apple fennel slaw and smoked salmon with creamy balsamic 18.50

**Curry Bowl** Brown rice, Asian slaw blend, chicken thigh, house made red curry 15.25—sub tofu 1.50

**Black & Blue Salad** Spring mix, tomato, strawberries, blue cheese crumbles, blackened chicken thigh and croutons with creamy balsamic 14.25

**Spring Roll Salad** Spring mix, pickled veg, Asian slaw blend, pea crunchies, peanuts and chicken thighs served with peanut sauce 14.25—sub tofu 1.50

**Garlic Parm Shrimp Caesar Salad** Garlic and parmesan panko crusted shrimp on top of crisp bed of romaine, parmesan cheese, croutons and as always a house made dressing! 16.50

**Arugula Steak Salad** Arugula, red onion, fresh local mushrooms, and 100% Wagyu sirloin with a warm bacon fat vinaigrette 24

**Arugula Fruit Salad** Arugula, strawberries, blueberries, grilled pineapple planks, walnuts and goat cheese served with cherry balsamic 17.50

# Handhelds

Served with choice of coleslaw or kettle chips or upgrade to side salad, soup, or French fries for \$2.00 or sweet potato fries for \$2.50

**Everything Avocado Toast** Avocado, bacon, garlic aioli, lime juice seared tomato and a sunny egg topped with everything bagel seasoning 12

**Thai Wrap** Mixed greens, tomato, cucumber, Asian slaw mix, Thai peanut sauce and chicken thigh 14.25 — sub tofu 1.50

**Reuben** House corned beef, sauerkraut, house made 1000 island, and swiss on marble rye 17.50

**Bruschetta BLT** Great Harvest bread, swiss cheese, bacon, bruschetta mix, garlic aioli, chicken, and mixed greens 15.25

**Grown Up Grilled Cheese** Great harvest bread, cheddar, smoked gouda, garlic aioli, fresh basil and a seared tomato 13

**Walleyewich** Seasoned cornflake crusted walleye, cranberry aioli, pickles, lettuce and tomato on ciabatta 17.50

**Open Face Sammy** Toasted garlic oiled ciabatta, garlic aioli, thin sliced Wagyu sirloin sauteed with poblano peppers 17

**Steak and Cheese** Tender braised short rib shredded in its own demi glace, melted in with smoked gouda. 18.50 Bomb it (M.O.P.) for \$1.50

**O.G. Smash** Homemade 1000 island, lettuce, tomato, onion and american cheese 15.25

**Tipsy Burger** Chef Boston's Boozy Sauce with red onion, jalapenos and blue cheese crumble 16.50

**Strictly Philly** Mushrooms, onions, and peppers with smoked gouda, steakhouse aioli and crispy fried onions 17.50

**Black Bean Burger** House made black bean patty with spicy ranch, lettuce, tomato onion and cheddar 14.25

# Entrees

Available after 4pm

All entrees are served with soup or salad.

**Walleye your way!** Served with potato and veg, pick your style... blackened, broiled, lemon pepper served with lemon, pecan crusted, pan fried served with remoulade 30

**CWR Pot Pie** Onion, carrot, local mushrooms, peas, wild rice and chicken in a creamy chicken gravy served in a skillet with a homemade biscuit topper and scallions 20

**Stir Fry** Chicken with lots of veggies sauteed in choice of sauce, with egg and brown rice. 22 - sub tofu 1.50

- Huli Huli adds pineapple with a pineapple jalapeno spring roll

- Thai peanut adds peanuts with a pickled veg spring roll

**Shrimp Alfredo** 5 jumbo shrimp sauteed in an alfredo sauce with fettuccine...Make it Cajun 20

**Surf and Turf** 8 oz Wagyu seared sirloin and 5 jumbo garlic butter shrimp served with veg and potato 35

**Wagyu Steak Dinner** 8 oz Wagyu seared sirloin with potato and veg 28

**Steak Toppers:** Garlic Sherry Mushrooms, Chimichurri, Blue Cheese Crumbles 3

**Veggie Skillet Lasagna** Lasagna noodles, mushroom, onion, peppers and spinach sauteed with marinara layered and baked in a cast iron skillet with mozzarella cheese 22

**Smoked Salmon Fettuccine** Smoked salmon, peas and spinach sauteed in a creamy mustard sauce 26.25

**Wagyu Short Ribs** Wagyu short ribs seasoned, seared and then slow braised in red wine served with potato and veg 31

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Ask your server about our delicious homemade desserts!**