

APPETIZERS

- Artichoke Fondue Kettle [V]

baked artichoke dip with spinach, parmesan
grilled flatbread 15.95
- Crispy Goat Cheese Balls [V]

golden beets with lemon zested arugula,
balsamic maple glaze 14.95
- Butternut Confit Crostini [V]

grilled olive oil panino topped with honey
whipped mascarpone, butternut squash
confit, caramelized garlic, micro herbs,
balsamic reduction 14.95
- Rotisserie Buffalo Wings [GF]

fire roasted with herbs & spices, brushed
with honey buffalo sauce, choice of blue
cheese or ranch dressing 17.95
- Walleye Fingers Buffalo-Style

buffalo battered, smoked pepper tartar 17.95
- Brie Fondue [V]

brick oven brie fondue, spiced pear &
cranberry compote, micro herbs, grilled
crostini 14.95
- Sesame Ahi Tuna *

seared rare, japanese slaw, crispy wontons,
soy glaze & wasabi cream 17.95
- Roasted Brussels Sprouts [GF] [V]

roasted brussels, romesco cream, fresh
herbs, toasted almonds 14.95

WOODFIRED FLATBREAD

- Margherita [V]

oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 14.95
- Honey Smoked Salmon

house smoked salmon, honey whipped
mascarpone, caramelized fennel, roasted red
pepper, mozzarella & provolone, chervil 17.95
- Chicken & Artichoke

rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 15.95
- Italian Sausage & Apricot Chutney

roasted garlic tomato puree, mozzarella &
provolone cheese, scallions 15.95

STARTERS

8.50 / add to entrée 5.95

- Caesar with House Croutons

a classic with shaved parmesan
- Mixed Greens with Candied Pecans [V]

ricotta salata, honey citrus vinaigrette
- House Salad [V]

ranch, blue, french, or balsamic vinaigrette
- Homemade Soup

PC Chowder [GF] or featured daily soup

SALADS

- Southwest Chopped

rotisserie chicken, jicama, red bell pepper,
roasted corn, black beans, roma tomato,
avocado, arugula, red onion, cilantro, tortillas,
chipotle lime vinaigrette 18.95
- Wine Country

mixed greens, romaine, roasted grapes,
rotisserie chicken, gorgonzola, candied
pecans, honey citrus vinaigrette 18.50
- Cobb Salad [GF]

mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, chives,
cheddar cheese, choice of dressing 18.50

- Smoked Salmon & Beets

house smoked salmon, mixed greens, golden
beets, red onion, pumpernickel croutons,
stone ground mustard vinaigrette 19.95

STEAK

Our steaks are USDA Choice

- Tenderloin of Beef *

8 oz beef tenderloin, rustic fire roasted
vegetables & roasted garlic mashed
potatoes, blue cheese crust 45.95
- Herb Crusted Hanger Steak *

8 oz grilled & shingled, green beans &
red bell pepper, horseradish fingerling
potatoes, pinot noir demi 34.95
- Flat Iron Steak *

8 oz grilled & shingled, broccolini,
fingerling potatoes, red wine demi,
three peppercorn aioli 34.95
- New York Strip with Herbed Chevre *

14 oz grilled, baby red potatoes,
asparagus, pinot noir demi, dollop of
herbed goat cheese 45.95

FIELD & FOWL

- Fire Roasted Rotisserie Chicken

half chicken, rustic fire roasted vegetables
& roasted garlic mashed potatoes,
homemade maple bourbon glaze 25.95
- Frenched Bone In Pork Chop * [GF]

pork prime rib grilled to medium, apricot
ginger glaze, asparagus, roasted garlic
mashed potatoes, apricot chutney 31.95
- Braised Beef Short Rib [GF]

balsamic & brown sugar braised short rib,
parmesan polenta, carrots, pearl onions,
roasted crimini mushrooms, fresh herbs
33.95

FISH & SEAFOOD

- Salmon with Roasted Corn Sauce *

oven roasted with roasted garlic mashed
potatoes, balsamic red onion marmalade,
crispy shoestring potatoes 29.95
- Arctic Char with Brussels * [GF]

pan roasted char over hash of brussels
sprouts, applewood smoked bacon, green
apple, shallot, spiced cider demi 32.95
- Walleye with Smoked Pepper Tartar

asiago crusted, sautéed spinach, roasted
baby red potatoes, white wine & lemon
butter sauce, smoked pepper tartar 29.95

- Sea Scallops with Wild Rice* [GF]

pan seared scallops, wild rice with shallot,
caramelized fennel, roasted red peppers,
pearl onions, wilted spinach, caramelized
onion cream 39.95

Though we are not an allergen-free kitchen,
we will do our best to accommodate your dining needs
and provide a comfortable dining experience for you.
Please ask to speak to our chef if you have any
questions or have a serious allergy.

- [GF] Gluten Friendly
- [V] Vegetarian

Gluten Free Bun or vegan Impossible Burger \$2
Additional modifications available upon request.

Please alert your server to any allergies or special dietary needs you may have.

* Consuming raw or undercooked pork, beef,
ground beef or seafood may increase your
risk for foodborne illness.

SANDWICHES

Served with coleslaw, fries, garlic mashed potatoes, or
rustic vegetables. Substitute Starter Salad or Soup for \$2
[GF] Sub Gluten Free Bun \$2

- Rotisserie Chicken Breast

fresh mozzarella, mixed greens, romesco
aioli, grilled brioche bun 18.50
- Prime Rib Dip PC-Style *

fire roasted bell peppers, caramelized onions,
smoked gouda cheese, au jus, ciabatta 21.95
- Smoked Turkey Bacon & Avocado

warm smoked turkey, applewood bacon,
avocado, vine ripened tomato, mixed greens,
mayo, toasted wheat 18.50
- Chicken & Bacon Wrap

rotisserie chicken, applewood bacon, roma
tomato, mixed greens, chipotle ranch, garlic
herb tortilla 17.95
- Walleye Sandwich

asiago crusted walleye, roma tomato, smoked
pepper tartar, toasted olive oil panino 19.95

BURGERS

All beef burgers are fresh ground chuck, grilled to order
on a grilled brioche bun. Served with coleslaw, fries,
garlic mashed potatoes, or rustic vegetables.

- [V] Sub Impossible Burger on any burger \$2
- [GF] Sub Gluten Free Bun \$2

- Bacon & Cheddar *

cheddar cheese, applewood bacon, romaine
chiffonade, chipotle aioli 18.95
- Goat Cheese & Arugula *

herbed chevre, balsamic glazed red onion,
arugula, mayo 17.95
- Cherry Bourbon Jam *

cherry & brown butter bourbon jam, arugula,
brie cheese 17.95
- Avocado & Chipotle *

white american jalapeño cheese, cilantro, red
onion, romaine chiffonade, chipotle aioli 17.95

BOWLS

- Harvest Bowl [GF] [V]

wild rice with spinach, dried cranberries,
roasted red bell pepper & balsamic vinaigrette,
topped with jewel yams, red onion, roasted
butternut squash, pickled golden beets 17.95
- | | | |
|-----------------|---------|------------|
| coriander | sautéed | rotisserie |
| dusted salmon * | shrimp | chicken |
| 22.95 | 21.95 | 18.95 |

PASTA

- Baked Rigatoni & Italian Sausage

hearty marinara sauce, mozzarella, provolone,
parmesan cheese 19.95
- Gnocchi with Duck Confit

butter caramelized potato gnocchi with duck
confit, roasted butternut squash, parmesan
cream, arugula & fresh herbs, parsley oil 26.95
- Fettuccine with Parmesan Cream

rotisserie chicken, oven roasted cherry
tomatoes, basil chiffonade 19.95 / sautéed
shrimp 22.95 / coriander dusted salmon 23.95
- Buffalo Mac [V]

spicy buffalo cream sauce, toasted bread
crumbs, blue cheese crumbles, basil 18.95
rotisserie chicken 19.95 / sautéed shrimp
22.95 / coriander dusted salmon 23.95
- Tortelloni with Shrimp

spinach & garlic stuffed tortelloni, sautéed
shrimp, asparagus, romesco parmesan cream
sauce, basil chiffonade 24.95
- Braised Beef Ravioli

roasted crimini mushrooms, house cured
tomato, broccolini, smoked tomato mascarpone
cream, asiago breadcrumbs 24.95