## APPETIZERS

Artichoke Fondue Kettle (1)
baked artichoke dip with spinach, parmesan grilled flatbread 14.95
Crispy Goat Cheese Balls (V)
golden beets with lemon zested arugula, balsamic maple glaze 14.95

Smoked Ceviche with Coconut smoked scallops \& shrimp, coconut lemongrass pico de gallo, arugula, corn tortilla chips, lime 15.95

Calamari with Romesco Aioli crispy panko crusted cherry tomatoes, arugula 15.95
Rotisserie Buffalo Wings ® fire roasted with herbs \& spices, brushed with honey buffalo sauce, choice of blue cheese or ranch dressing 17.95
Walleye Fingers Buffalo-Style buffalo spiced, smoked pepper tartar 16.95
Sesame Ahi Tuna*
seared rare, japanese slaw, crispy wontons, soy glaze \& wasabi cream 16.95
Burrata with Heirloom Tomatoes (v) fresh cream burrata, basil pesto flatbread, balsamic reduction, arugula, microgreens 14.95

## WOODFIRED FLATbREAD

Margherita (V)
oven roasted cherry tomatoes, fresh mozzarella, basil pesto oil 14.50
Smoked Pork \& Pineapple
smoke roasted pork, sweet thai chile sauce, mozzarella, provolone, grilled pineapple, red onion, red bell pepper, jalapeño, cilantro 14.95
Chicken \& Artichoke
rotisserie chicken, artichokes, parmesan cheese, spinach, roasted tomatoes 15.50
Italian Sausage \& Apricot Chutney
roasted garlic tomato puree, mozzarella \& provolone cheese, scallions 14.95

## STARTERS

8.50 / add to entrée 4.95

Caesar with Sourdough Croutons a classic with shaved parmesan

Mixed Greens with Candied Pecans (1) ricotta salata, honey citrus vinaigrette
House Salad (1) ranch, blue, french, or balsamic vinaigrette

## Homemade Soup

PC Chowder (iff 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 17.95

## Wine Country

mixed greens, romaine, roasted grapes,
rotisserie chicken, gorgonzola, candied pecans, honey citrus vinaigrette 17.50

## Cobb Salad (6)

mixed greens, romaine, rotisserie chicken, applewood bacon, tomato, egg, chives, cheddar cheese, choice of dressing 17.50

## Smoked Peach \& Bacon

rotisserie chicken, smoked peaches, bacon, red onion, sourdough croutons, mixed greens buttermilk ranch dressing 17.95

> Our steaks are USDA Choice

Tenderloin of Beef
8 oz beef tenderloin, rustic fire roasted vegetables \& fingerling potatoes, blue cheese crust 43.95

## Herb Crusted Hanger Steak

8 oz grilled \& shingled, green beans \& red bell pepper, horseradish fingerling potatoes, pinot noir demi 32.95

New York Strip with Herbed Chevre 14 oz grilled, baby red potatoes, asparagus, pinot noir demi, dollop of herbed goat cheese 44.95

## FIELD \& FOWL

Fire Roasted Rotisserie Chicken half chicken, rustic fire roasted vegetables \& fingerling potatoes, homemade maple bourbon glaze 24.95
Frenched Bone In Pork Chop * (®F) pork prime rib grilled to medium, apricot ginger glaze, asparagus, roasted garlic mashed potatoes, apricot chutney 29.95

## Beef Short Rib

cherry braised boneless beef short rib, garlic mashed potatoes, green beans \& red bell pepper, crisp buttermilk red onions 32.95

Pork Tenderloin with Pineapple * 타 chipotle marinated pork tenderloin grilled medium, pineapple relish, cilantro scallion rice, grilled zucchini, pineapple sauce 26.95

## FISH \& SEAFOOD

Salmon with Roasted Corn Sauce *
roasted garlic mashed potatoes,
balsamic red onion marmalade, crispy shoestring potatoes 29.95

Walleye with Smoked Pepper Tartar asiago crusted, sautéed spinach, roasted baby red potatoes, white wine \& lemon butter sauce, smoked pepper tartar 29.95
Alaskan Halibut * @f
roasted lemon honey glazed halibut, hash of roasted tomato, applewood smoked bacon, zucchini, shallot, roasted corn, arugula, smoked tomato cream 36.95

## Sea Scallops * @

pan seared scallops, sweet corn risotto with green peas, red bell pepper \& parmesan cheese, arugula, basil oil, micro basil 34.95

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.

> (®F) Gluten Friendly
> (V) Vegetarian

Gluten Free Bun or vegan Impossible Burger \$2 Additional modifications available upon request.
Please alect your server to any allergies or special dictary 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 (IF) Sub Gluten Free Bun \$2

## Rotisserie Chicken Breast

fresh mozzarella, mixed greens, romesco aioli, grilled brioche bun 17.50

Pulled Pork with Mango BBO
smoke roasted pulled pork with mango bbq sauce, bread \& butter pickles, crisp buttermilk red onions, grilled brioche bun 16.50

## Prime Rib Dip PC-Style

fire roasted bell peppers, caramelized onions,
smoked gouda cheese, au jus, ciabatta 18.95
Smoked Turkey on Sourdough
hot smoked turkey, swiss cheese, cranberry aioli, greens, red onion, tomato, grilled sourdough 17.50
Chicken \& Bacon Wrap
rotisserie chicken, applewood bacon, roma tomato, mixed greens, chipotle ranch, garlic herb tortilla 17.50
Tomato \& Basil Panino (v) brick oven panino, house cured tomato, fresh mozzarella, provolone, tomato almond pesto, fresh basil 15.95

## 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 (4i) Sub Gluten Free Bun $\$ 2$
Bacon \& Cheddar *
cheddar cheese, applewood bacon, romaine chiffonade, chipotle aioli 17.50

Patty Melt *
caramelized onions, cheddar \& swiss cheese, grilled caraway rye 16.95

## Cheeseburger*

choice of cheddar, blue cheese crumbles,
swiss, or smoked gouda cheese 15.95
Mushroom \& Swiss *
crimini mushroom duxelles, swiss cheese,
romaine chiffonade, mayo 16.95

## BOWLS

## Mediterranean Bowl (1)@

toasted quinoa \& arugula with cucumber buttermilk dressing, heirloom tomatoes, lemon, artichokes, roasted red bell pepper, cucumber, kalamata olives, micro basil 17.95

| coriander | sautéed | rotisserie |
| :---: | :---: | :---: |
| dusted salmon * | shrimp | chicken |
| 22.95 | 20.95 | 18.95 |

## Baked Rigatoni \& Italian Sausage

hearty marinara sauce, mozzarella, provolone, parmesan cheese 18.95
Fettuccine with Parmesan Cream
rotisserie chicken, oven roasted cherry tomatoes, basil chiffonade 18.95 /sautéed shrimp 20.95 / coriander dusted salmon 22.95
Linguine with Tomato (v)
caramelized garlic, roma tomatoes,
extra virgin olive oil, sea salt, basil 17.95 rotisserie chicken 18.95 / sautéed shrimp 20.95 coriander dusted salmon 22.95

## Tortelloni with Shrimp

spinach \& garlic stuffed tortelloni, sautéed shrimp, asparagus, romesco parmesan cream sauce, basil chiffonade 23.95

