



Inspire,
Create,
Explore!

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
- Bruschetta** [V]
grilled olive oil panino topped with honey
whipped ricotta, cherry tomato confit,
roasted garlic, fresh herbs, lemon honey
glaze, micro basil 14.95
- Smoked Shrimp** [GF]
chilled smoked shrimp over jicama & arugula,
tomato horseradish vinaigrette, microgreens 16.95
- 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 17.50
- Sesame Ahi Tuna** *
seared rare, japanese slaw, crispy wontons,
soy glaze & wasabi cream 16.95
- 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
- Smoked Salmon**
house smoked salmon, lemon scented goat
cheese, mozzarella & provolone, capers,
red onion, dill 16.95
- 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 4.95

- 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 18.95

STEAK

Our steaks are USDA Choice

- Tenderloin of Beef** *
8 oz beef tenderloin, rustic fire roasted
vegetables & fingerling 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
- 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 & fingerling 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

- Beef Short Rib**
cherry braised boneless beef short rib,
garlic mashed potatoes, green beans &
red bell pepper, crispy buttermilk red
onions 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
- Halibut with Lemon Honey Glaze** * [GF]
oven roasted over zucchini batons, roasted
cherry tomato, sweet corn, applewood
bacon, shallot, arugula, smoked tomato
cream 38.95
- Arctic Char with Lemon Cream** * [GF]
coriander dusted & pan seared, sugar snap
peas, pearl onions, yukon gold potatoes,
medley pear tomatoes & mustard
vinaigrette, arugula, lemon cream 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** * [GF]
pan seared scallops, sweet corn risotto
with green peas, red bell pepper &
parmesan cheese, arugula, basil oil,
micro basil 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 17.95
- Pulled Pork with Gold BBQ**
smoke roasted pulled pork, gold bbq, green
apple cider slaw, grilled brioche bun 16.95
- 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 17.95
- Chicken & Bacon Wrap**
rotisserie chicken, applewood bacon, roma
tomato, mixed greens, chipotle ranch, garlic
herb tortilla 17.95
- Tomato & Basil Panino** [V]
brick oven panino, house cured tomato, fresh
mozzarella, provolone, tomato almond pesto,
fresh basil 16.50

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 18.50
- Goat Cheese & Arugula** *
herbed chevre, balsamic glazed red onion,
arugula, mayo 17.95
- Cherry Bourbon Jam** *
cherry & brown butter bourbon jam, arugula,
brie cheese 17.50
- Avocado & Chipotle** *
white american jalapeño cheese, cilantro, red
onion, romaine chiffonade, chipotle aioli 17.95

BOWLS

- Mediterranean Bowl** [GF] [V]
toasted quinoa & arugula with cucumber
buttermilk dressing, medley pear tomatoes,
lemon, artichokes, roasted red bell pepper,
cucumber, kalamata olives, micro basil 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
- 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 23.95