



Inspire,  
Create,  
Explore!

## APPETIZERS

- Artichoke Fondue Kettle [V]**  
baked artichoke dip with spinach, parmesan  
grilled flatbread 16.95
- Crispy Goat Cheese Balls [V]**  
golden beets with lemon zested arugula,  
balsamic maple glaze 15.50
- Bell Pepper Confit Crostini [V]**  
grilled crostini, whipped mascarpone, red  
& yellow bell pepper confit with red onion,  
fresh herbs & garlic, micro herbs 15.95
- Rotisserie Buffalo Wings [GF]**  
fire roasted with herbs & spices, brushed with  
honey buffalo sauce, choice of blue cheese or  
ranch dressing 18.95
- Walleye Fingers Buffalo Style**  
buffalo battered, smoked pepper tartar 17.95
- Brie Fondue with Peach [V]**  
brick oven brie fondue, peach compote,  
pistachio, micro basil, grilled crostini 15.95
- Sesame Ahi Tuna \***  
seared rare, japanese slaw, crispy wontons,  
soy glaze & wasabi cream 17.95

## WOODFIRED FLATBREAD

- Margherita [V]**  
oven roasted cherry tomatoes, fresh  
mozzarella, basil pesto oil 14.95
- Hot Honey Pepperoni**  
roasted garlic tomato puree, mozzarella &  
provolone cheese, pepperoni, hot honey,  
fresh oregano 14.95
- 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 19.95
- Wine Country**  
mixed greens, romaine, roasted grapes,  
rotisserie chicken, gorgonzola, candied  
pecans, honey citrus vinaigrette 18.95
- Roasted Peach [V] [GF]**  
arugula, mixed greens, roasted red bell  
pepper, buttermilk herb dressing, toasted  
almonds, ricotta salata 17.95 / rotisserie  
chicken 18.95 / shrimp 21.95 / salmon 22.95
- Cobb Salad [GF]**  
mixed greens, romaine, rotisserie chicken,  
applewood bacon, tomato, egg, chives,  
cheddar cheese, choice of dressing 18.95
- Grilled Vegetable Panzanella [V]**  
grilled asparagus, red bell pepper, red onion &  
panino croutons, tossed with arugula, pear  
medley tomatoes, feta cheese, tomato  
vinaigrette 18.50 / rotisserie chicken 19.50 /  
shrimp 22.50 / salmon 23.50

## STEAK

Our steaks are USDA Choice

- Tenderloin of Beef \***  
8 oz beef tenderloin, rustic fire roasted  
vegetables & roasted garlic mashed  
potatoes, blue cheese crust 46.95
- Herb Crusted Hanger Steak \***  
8 oz grilled & shingled, baby french 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, grilled  
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,  
roasted garlic mashed potatoes, baby  
french green beans & red bell pepper,  
fresh herb medley 34.95

## FISH & SEAFOOD

- Salmon with Roasted Corn Sauce \***  
oven roasted with roasted garlic mashed  
potatoes, balsamic red onion marmalade,  
crispy shoestring potatoes 31.95
- Lemon Herb Barramundi \* [GF]**  
wood oven roasted australian sea bass,  
parsley buttered yukon gold potatoes,  
grilled asparagus, caramelized onion cream  
29.95
- Walleye with Smoked Pepper Tartar**  
asiago crusted, sautéed spinach, roasted  
baby red potatoes, white wine & lemon  
butter sauce, smoked pepper tartar 31.95
- Sea Scallops \* [GF]**  
pan seared scallops, garden medley of  
sugar snap peas, zucchini ribbons, medley  
of pear tomatoes, pearl onions, lemon  
cream, mint & green pea puree 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 \$3  
[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
- Pork Tenderloin**  
asiago herb crusted pork tenderloin, arugula,  
vine ripened tomatoes, caramelized onion,  
citrus herb aioli, toasted ciabatta 18.50
- Smoked Turkey Bacon & Avocado**  
warm smoked turkey, applewood bacon,  
avocado, vine ripened tomato, mixed greens,  
mayo, toasted wheat 18.95
- Chicken & Bacon Wrap**  
rotisserie chicken, applewood bacon, roma  
tomato, mixed greens, chipotle ranch, garlic  
herb tortilla 18.50
- Pastrami**  
warm smoked pastrami, red & yellow bell  
pepper confit, white american jalapeño cheese,  
horseradish aioli, toasted ciabatta 21.95
- Walleye Sandwich**  
asiago crusted walleye, roma tomato, smoked  
pepper tartar, toasted olive oil panino 21.95

## 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 \$3  
[GF] Sub Gluten Free Bun \$2

- Bacon & Cheddar \***  
cheddar cheese, applewood bacon, romaine  
chiffonade, chipotle aioli 19.50
- Goat Cheese & Arugula \***  
herbed chevre, balsamic glazed red onion,  
arugula, mayo 18.50
- Cherry Bourbon Jam \***  
cherry & brown butter bourbon jam, arugula,  
brie cheese 18.95
- Avocado & Chipotle \***  
white american jalapeño cheese, cilantro, red  
onion, romaine chiffonade, chipotle aioli 18.50

## 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
- Tortelloni with Shrimp**  
spinach & garlic stuffed tortelloni, sautéed  
shrimp, grilled asparagus, romesco parmesan  
cream sauce, basil chiffonade 24.95