

Chef's Menu

• APPETIZERS •

LOBSTER CORN FRITTERS 12 G

House made lobster and corn fritters, red tomato jam

MULLIGATAWNY SOUP CUP 5 / BOWL 8 G

• ENTREE SALAD •

STRAWBERRY SPINACH SALAD HALF 8 / FULL 14 G

Grilled gerber chicken breast, baby spinach, fresh strawberries, feta cheese, candied almonds, balsamic vinaigrette

• SEA AND LAND •

BAY SCALLOP TACOS 14

Breaded bay scallops, taco slaw, fresh fruit salsa, flour tortillas, tortilla chips, pico de gallo

CHICKEN MILANESE 22 G

Chicken cutlets, grilled lemon, heirloom tomatoes, roasted asparagus, parmigiano reggiano, side salad

PISTACHIO CRUSTED WALLEYE 36 G

Pan seared pistachio crusted walleye, roasted red pepper aioli, redskin potatoes with spinach and red onions, side salad

• DESSERT •

ITALIAN COCONUT CREAM CAKE 7 G

House made italian coconut cake, walnuts, cream cheese frosting, toasted coconut

STRAWBERRY AND CREAM MILLE-FEUILLE 8

Layers of vanilla cream, puff pastry and fresh strawberries

Suggested Wine ~ Chalk Hill Chardonnay, California 2019

Glass – 8 Quartino – 12 Bottle – 35

G DENOTES GLUTEN FREE ITEM