

Chef's Menu

• APPETIZERS •

CHICKEN LETTUCE WRAPS 14 G

Shredded gerber farm chicken, carrots, cabbage, kale, romaine lettuce, peanuts, sweet chili teriyaki sauce

CHICKEN TORTILLA SOUP CUP 5 / BOWL 8 G

• ENTREE SALAD •

CHORIZO TACO SALAD 12

Ground chorizo, romaine lettuce, fried flour tortilla, black bean and corn salsa, pico de gallo, queso fresco, cilantro, creamy salsa dressing

• SEA AND LAND •

LAMB BURGER 14

Seared lamb burger, feta yogurt sauce, arugula, red onion, brioche bun, hand-cut french fries

B.L.T. PASTA 16

Crumbled bacon, baby spinach, heirloom tomatoes, spaghetti, chives, side salad

PISTACHIO CRUSTED WALLEYE 24 G

Pan seared pistachio crusted walleye, roasted red pepper aioli, mashed yukon gold potatoes with spinach, red onion and bacon, side salad

• DESSERT •

STRAWBERRY RHUBARB COBBLER 7

Graeter's vanilla ice cream

STRAWBERRY CHEESECAKE 7

Classic new york style cheesecake, fresh strawberry topping

Suggested Wine – Domaine Paul Blanck Pinot Gris, France, 2020

Glass – 8 Quartino – 11 Bottle – 30

G DENOTES GLUTEN FREE ITEM