



Starters

Salad of the Day 3

Soup of the Day
Cup 3 | Bowl 4

Side Salad **V GF 3**
Mixed greens, iceberg, or spinach with red onion, cherry tomatoes, cucumbers, grated carrots, served with choice of dressing

Combo Plate 6
Cup of soup with your choice of side salad, salad of the day, or fresh fruit, served with a dinner roll

Shrimp Cocktail **GF 9**
Four poached shrimp served with cocktail sauce, fresh lemon

Fried Cheese Curds 6
Served with ranch

Mixed Fruit 3

Whole Fruit 1

Salads

Berry Spinach Salad **GF V 12**
Baby spinach with strawberries, blueberries, blackberries, goat cheese, candied pecans, orange-honey vinaigrette

Loaded Caesar Salad **AGF**
Small 12 | Regular 16
Romaine lettuce with cherry tomatoes, roasted artichoke hearts, hard-boiled egg, crispy garbanzo beans, kalamata olives, Parmesan cheese, croutons, served with peppery Parmesan dressing

Add protein:
Chicken 9 | Shrimp 9 | Salmon 11 | Steak 12

Sandwiches

All sandwiches are served with fries and a pickle

Patty Melt **AGF 15**
Grilled steak burger patty with sauteed onions, melted American cheese on grilled rye bread

Braised Italian Beef Sandwich **AGF 15**
Toasted hoagie with braised Italian beef, giardiniera, provolone cheese, garlic aioli, served with dipping sauce

Barbecue Chicken Sandwich **AGF 14**
Braised chicken with barbecue sauce, creamy coleslaw, sliced pickles on a toasted brioche bun

Salmon Salad Croissant **AGF 15**
Herb-roasted salmon with lemon, fresh herbs, capers, mayonnaise on a croissant with tomato, spring mix

Kielbasa and Kraut **AGF 9**
Grilled kielbasa with sauerkraut, yellow mustard on a toasted roll

Sides

- Baked potato 3
- Baked sweet potato 3
- French fries 3
- Sweet potato fries 3
- Onion rings 3
- Mashed potatoes 3
- Fresh potato chips 3
- Sweet corn 3
- Buttered carrots 3
- Broccoli 3
- Green beans 3
- Steamed mixed vegetables 3
- Cauliflower 3



Entrees

- Braised Beef Short Rib 24**
Braised beef with red wine, demi glaze, mushrooms, pearl onions over mashed potatoes, served with sauteed asparagus
- Roasted Red Pepper Chicken GF 19**
Pan-seared chicken breast with roasted red pepper sauce, served over brown rice with sauteed spinach
- Teriyaki Shrimp 22**
Stir-fried shrimp with vegetables, teriyaki sauce, served over brown rice with green onions, sesame seeds
- Strawberry Balsamic Pork Chop GF 22**
Pan-seared bone-in pork chop with balsamic strawberry sauce, served with baked sweet potato, steamed pea pods
- Liver & Onions GF 20**
Pan-seared liver with caramelized onions, bacon, served over mashed potatoes, gravy with green beans
- Chicken Saltimbocca 20**
Pan-seared chicken breast with sage, prosciutto, topped with provolone cheese, served over mashed potatoes with buttered carrots, Marsala sauce
- Grilled Vegetable Napoleon VV GF 19**
Grilled portobello mushroom layered with zucchini, yellow squash, bell peppers, red onion, artichoke hearts, served with a balsamic-dressed arugula salad
- Baked Walleye GF 23**
Baked walleye filet with butter, herbs, lemon, served with baked potato, green beans
- Lamb Curry 24**
Braised lamb in coconut curry sauce, served over jasmine rice with chili lime carrots, naan, cucumber yogurt relish

Pasta

- Fettuccine Marinara AV 12**
Fettuccine with marinara, finished with Parmesan cheese, balsamic glaze
- Ravioli Alfredo v 12**
Three-cheese ravioli in Parmesan cream sauce, finished with fresh herbs
- Add protein:**
Chicken 9 | Shrimp 9 | Salmon 11 | Steak 12