



## { APPETIZERS }

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### **PHYLLO WRAPPED CRAB** 14

Phyllo purses filled with lump crab, aged cheddar and fresh herbs with creamy black garlic sauce

*Suggested pairing - Robert Mondavi Bourbon Barrel-Aged Chardonnay*

### **VEGETABLE NAPOLEON** 10

Stacks of fried zucchini and eggplant chips with cucumber sauce

*Suggested pairing - Acrobat Pinot Gris*

### **SHRIMP COCKTAIL** 13

Chilled shrimp with lemon and cocktail sauce

*Suggested pairing - Whitehaven Sauvignon Blanc*

### **ANDOUILLE SAUSAGE** 11

Slices of grilled andouille sausage served with caramelized onions, smoked Gouda and cranberry chutney

*Suggested pairing - J Vineyards Pinot Noir*

### **STEAK ROLLS** 14

Thin slices of rib eye rolled with blue cheese and prosciutto, topped with cherry tomatoes, fresh basil and balsamic

*Suggested pairing - Josh Cellars Cabernet Sauvignon*

### **BEEF TIPS & CHIPS** 12

Chef specialty with flavors to complement the season

*Suggested pairing - Chateau Souverain Merlot*

## { SPECIALTIES }

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### **BEEF BOURGUIGNON** 25

Slow-roasted beef and vegetables simmered in hearty tomato and Burgundy wine sauce, served over mashed potatoes

*Suggested pairing - Robert Mondavi Oakville Cabernet Sauvignon*

### **CHICKEN PARMESAN** 27

Parmesan crusted chicken breast topped with house-made tomato sauce, fresh mozzarella and Parmesan, served with roasted cauliflower

*Suggested pairing - Hacienda de Arízano Chardonnay*

### **WALLEYE EN PAPILOTE** 24

Baked with tomato, onion, lemon and fresh herbs, served with wild rice pilaf

*Suggested pairing - Robert Mondavi Bourbon Barrel-Aged Chardonnay*

## { SOUPS & SALADS }

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### **FRENCH ONION SOUP** 9

Caramelized yellow onion deglazed in white wine and slowly simmered in beef and chicken broth, served with garlic croutons and melted Gruyere

*Suggested pairing - Laguna Chardonnay*

### **PRIME RIB CHILI** 10

Topped with aged cheddar and sour cream

*Suggested pairing - Charles Smith Wines Boom Boom! Syrah*

### **SOUP DU JOUR** 10

Chef's selection of freshly made soup

### **DINNER SALAD** 8

Romaine and iceberg lettuce topped with cherry tomatoes, chives and smoked Gouda with Dijon vinaigrette

### **CAESAR SALAD** 11

Romaine hearts with Parmesan, Caesar dressing and garlic bread

*Suggested pairing - Laguna Chardonnay*

### **ISLAND WEDGE** 10

Wedges of iceberg lettuce garnished with tomato, smoked bacon, crumbled blue cheese and house-made creamy vinaigrette

*Suggested pairing - Prophecy Pinot Noir*

### **BRUSSELS SPROUTS & PEAR** 12

Brussels sprouts and pear with chopped walnuts, shaved Parmesan and creamy lemon dressing

*Suggested pairing - La Marca Prosecco*

### **ITALIAN SAUSAGE RAVIOLI** 23

Italian sausage and tomato filled ravioli tossed in broccoli pesto sauce

*Suggested pairing - Da Vinci Chianti Riserva*

### **SEAFOOD LINGUINE** 28

Shrimp, scallops and clams sautéed in a garlic butter sauce, served over linguine

*Suggested pairing - Candoni Pinot Grigio*

*All entrées include your choice of one side. Specialties excluded. A \$10 charge will be added for all split plates.*



## { STEAK }

### SIGNATURE HEREFORD BONELESS RIB EYE 35

14oz cut

*Suggested pairing - Josh Cellars Cabernet Sauvignon*

### SIGNATURE HEREFORD PORTERHOUSE 49

Sirloin and tenderloin come together in this legendary 24oz bone-in steak

*Suggested pairing - Wild Horse Cabernet Sauvignon*

### SIGNATURE HEREFORD NEW YORK STRIP 34

12oz marbled cut

*Suggested pairing - Apothic Red*

### BEEF TENDERLOIN 33

A tender 8oz cut

*Suggested pairing - Alamos Malbec*

### PETITE FILET 26

A tender 6oz cut

*Suggested pairing - Alamos Malbec*

### CUSTOMIZE ANY STEAK WITH THE FOLLOWING:

#### RUBS 3 each

Sriracha, coffee, Greek or Cuban

#### ACCOMPANIMENTS 3 each

Melted blue cheese, bearnaise sauce, sautéed mushrooms, brown sugar caramelized onions or our signature beer mustard BBQ sauce

#### ADDITIONS

Lobster tail 21   Scallops 18   Shrimp 15

## { HOUSE FAVORITES }

### PORK CHOP 28

10oz bacon and mozzarella stuffed pork chop, served with raspberry BBQ sauce and wild rice pilaf

*Suggested pairing - J Vineyards Black Label Pinot Noir*

### BISON TENDERLOIN 32

A tender 6oz cut

*Suggested pairing - Josh Cellars Cabernet Sauvignon*

## { SEAFOOD }

### SEAFOOD COMBINATION DINNER 48

Your choice of two: lobster tail, shrimp or scallops

*Suggested pairing - Laguna Chardonnay*

### COLD WATER LOBSTER TAIL 30

8oz broiled lobster tail, served with vanilla butter and lemon

*Suggested pairing - Robert Mondavi Bourbon Barrel-Aged Chardonnay*

### SHRIMP TEMPURA 28

Light and crispy fried shrimp, served with spicy aioli and soy cocktail sauce

*Suggested pairing - Imagery Sauvignon Blanc*

## { LAND & SEA }

### FILET & SHRIMP 40

6oz filet with grilled shrimp

*Suggested pairing - The Prisoner*

### FILET & SCALLOPS 42

6oz filet with pan seared scallops

*Suggested pairing - Carnivor Zinfandel*

### FILET & LOBSTER TAIL 47

6oz filet with 8oz grilled lobster tail

*Suggested pairing - Robert Mondavi Oakville Cabernet Sauvignon*

### FILET & WALLEYE 41

6oz filet with pan-fried walleye

*Suggested pairing - Carnivor Zinfandel*

## { SIGNATURE SIDES }

BAKED POTATO 6

MASHED POTATOES 6

PECAN SMOKED BACON POTATOES AU GRATIN 6

WILD RICE PILAF 7

STEAMED ASPARAGUS 7

SAUTÉED BUTTON MUSHROOMS 7

ROASTED CAULIFLOWER 8

SMOKED GOUDA MAC & CHEESE 8

BACON & ONION BRUSSELS SPROUTS 8