{APPETIZERS}

**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*

{SOUPS & SALADS}

**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*

**BRUSSELS SPROUTS & PEAR** 12
Brussels sprouts and pear with chopped walnuts, shaved Parmesan and creamy lemon dressing
*Suggested pairing – La Marca Prosecco*

{SPECIALTIES}

**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 Arinzano Chardonnay*

**WALLEYE EN PAPILLOTE** 24
Baked with tomato, onion, lemon and fresh herbs, served with wild rice pilaf
*Suggested pairing - Robert Mondavi Bourbon Barrel-Aged Chardonnay*

**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*

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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

### 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

### 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 & WALLYEYE** $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