

Chef's Menu

• APPETIZERS •

CHICKEN LETTUCE WRAP 16 G

Grilled chicken, carrots, cabbage, kale, romaine lettuce, asian sauce

CORNERED BEEF AND POTATO SOUP CUP 5 / BOWL 8 G

• ENTREE SALAD •

CHORIZO TACO SALAD 14

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

• SEA AND LAND •

GRILLED VEGETABLE STACKER 14

Grilled zucchini and squash, carrots, tomatoes, pickled onions, boursin cheese, red beet bun, side salad

BLT PASTA 20

Crispy bacon, heirloom tomatoes, spinach, spaghetti, side salad

PISTACHIO CRUSTED WALLEYE 36 G

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

• DESSERT •

LEMON PAVLOVA 7 G

Meringue shell, lemon curd, fresh blueberries

HONEY LAVENDER CHEESECAKE 8

Honey lavender cheesecake, honey pear compote, honeycomb candy

Suggested Wine ~ J Vineyards Pinot Gris, California 2022

Glass – 6 Quartino – 9 Bottle – 20

G DENOTES GLUTEN FREE ITEM