

DINNER MENU

Available after 4pm

APPETIZERS

- CHISLIC** - 20
Spicy Marinated Beef Tips | Chimichurri
- BUFFALO CAULIFLOWER** - 15 (V)
Spicy Breaded Cauliflower | Celery | Buffalo Ranch
- LOADED HUMMUS** - 16 (V)
Pita Chips | Hummus | Toppings

SOUP & SALAD

- Chicken +6 | Shrimp +10 | Grilled Salmon (6 oz) +12
- THE DAILY SOUP**
Cup 3 | Bowl 6 | Seasonally Inspired
- CAESAR SALAD** - Side 6 | Entrée 14
Romaine | Croutons | Shredded Parmesan | Caesar Dressing
- HOUSE SALAD** - 4
Romaine | Cucumber | Grape Tomatoes | Shredded Carrots | Croutons | Choice of Dressing
- THE WEDGE** - 8 | Entrée 16 (GF)
Iceberg Lettuce | Bacon Bits | Grape Tomatoes | Bleu Cheese Crumbles | Ranch

STEAKS

Served with house salad and 1 side choice

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|-------------------------|---------------------|
| FILET 8oz - 44 | BISON RIBEYE |
| RIBEYE 14oz - 50 | 16oz - 55 |

GOURMET TOPPINGS

- | | |
|----------------------------|-----------------------------|
| GARLIC BUTTER - 3 | CARAMELIZED ONIONS - 8 |
| CREAMY HORSERADISH - 3 | GARLIC BUTTER MUSHROOMS - 8 |
| BLEU CHEESE MEDALLIONS - 5 | SAUTÉED SHRIMP - 10 |
| CHIMICHURRI - 6 | |

SIDES

- | | |
|-------------------|--------------------|
| WILD RICE | SEASONAL VEGETABLE |
| ONION RINGS | SUB CAESAR +2 |
| MASHED POTATO | SUB WEDGE +4 |
| FRENCH FRIES | |
| SWEET TATER PUFFS | |

CASUAL PLATES

- LUCK OF THE DRAW BURGER** - 22
Chef Inspired Burger Feature | Beef Patty or Chicken Breast | Served with 1 Side Choice
- FISH & CHIPS** - 22
Walleye (3 pieces) | Kona Beer Tempura Batter | Slaw | Fries
- STEAK FRITES** - 28
8 oz Flat Iron Steak | Garlic Herb Butter | Extra Crispy Fries

COMPOSED PLATES & PASTAS

- Served with House Salad
- OSSO BUCCO** - 38 (GF)
Smoked Pork Shank | Mashed Potatoes | Pork Jus | Herbs | Wild Mushroom Mix
- GRILLED SALMON** - 34 (GF)
Salmon | Lemon-Dill Velouté | Wild Rice | Asparagus
- ABUNDANCE BOWL** - 26 (V)
5 Way Grain Blend | Glazed Pecans | Veggie Slaw | Market Vegetables | Sundried Tomatoes | Roasted Chickpeas & Hummus | Dried Cherries | Lemon Tahini Sauce
Chicken +6 | Shrimp +10 | Grilled Salmon +12
- SHRIMP SCAMPI** - 28
Sautéed Shrimp | Angel Hair Pasta | Garlic Lemon Herb Butter | Grape Tomatoes | Spinach | Shallot
- TUACA PHEASANT** - 34
Smoked Pheasant | Penne | Microgreens | Parmesan | Sundried Tomatoes | Tuaca Cream Sauce | Wild Mushroom Mix

- PRIMAVERA** - 22 (DF)
Penne | Sautéed Vegetables | Artichoke Hearts | Garlic | Pesto | Olive Oil
Chicken +6 | Shrimp +10 | Grilled Salmon +12
- BISON TORTELLINI** - 38
4-6 oz Bison Petit Tender Steak | Cheese Tortellini | Spicy Marinara

ASK ABOUT OUR DAILY DESSERTS

Parties of 7 or more will receive one bill with a 20% gratuity added. A 4% fee applies to all credit card payments. Consuming raw or undercooked foods may increase the risk of foodborne illness. Our kitchen uses ingredients including nuts, tree nuts, eggs, wheat, soy, dairy, shellfish, fish, mustard, and other allergens; cross-contact may occur. Please inform your server of any allergies or dietary preferences.