

# APPETIZERS

## Marty's Relish Board

A sampling of artisan cheeses, meats, veggies, tapenade, jam and crostini.

23

## Cheese Curds

Hand breaded Wisconsin curds

15

## Riblets

4-bone smoked ribs, flash fried and tossed with a cranberry -gochujang Korean BBQ sauce

22

## Bavarian Pretzel

Monster pretzel, baked, salted, and served with beer cheese or grain mustard sauce

18

## Tenderloin Bites

Marinated steak morsels, dusted with our house chile rub, grilled and served with portobello mushrooms

26

## Calamari

Hand breaded pieces of calamari, flash fried, served with ginger-garlic aioli and marinara sauces

23

## Fried Brussels & Pork Belly

Brussels sprouts fried with pork belly, tossed in an Asian vinaigrette

Half 10 Full 19

## Haystacks

Thinly sliced onions, lightly battered, piled high and served with ranch dressing

14

# SOUP & SALADS

## Soup du Jour

Made in house daily, choose a cup or a bowl

4 | 8

## Chopped Salad

Mixed greens, salami, tomato, red onion, Greek olives, mozzarella pearls, and pepperoncini, tossed in a balsamic basil vinaigrette

8 | 15

## Beet Salad with Goat Cheese

Roasted beets lightly tossed in a bourbon honey vinaigrette, nestled on a bed of mixed greens with fried goat cheese wheels, and sprinkled with cornbread-pistachio crumbles.

9 | 16

## Berry Salad

Seasonal fresh berries, mixed greens, red onions, mozzarella pearls, candied pecans and croutons, in a house made berry vinaigrette.

8 | 17

## Marty's Tenderloin Salad

Marinated steak morsels on top of mixed greens, grape tomatoes, sliced peppers, red onion, Greek olives, Asiago cheese, gorgonzola cheese and croutons, tossed in our house made herb vinaigrette.

29

# TABLE SIDES

To accompany your entrees, choose per person or table sharing (3-4 people) sizes

## Classic side salad

4 | 12

## Potato of the day

4 | 13

## Seasonal vegetables

4 | 12

## Rice of the day

4 | 13

## Braised candied red cabbage

4 | 9

## Spaetzle

5 | 12

## Crinkle cut fries

4 | 10

## Orzo sautéed with pork belly

7 | 16

## Sweet potato fries

5 | 14

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# ENTREES

|  |           |   |                |
|--|-----------|---|----------------|
| <b>Chef's Signature Sturgeon</b><br>Buttery firm white fish, grilled to enhance the delicate flavors, served with beurre blanc<br><i>Rombauer Chardonnay 25 / 96</i>   | <b>46</b> | <b>Schnitzel</b><br>Tender pork medallions, lightly hand breaded and pan-seared until golden, served with braised cabbage and spaetzle<br><i>Argyle Bloomhouse Pinot Noir 15 / 56</i>       | <b>31</b>      |
| <b>Branzino Vera Cruz ala Pipian Sauce</b><br>Flaky and mild, this European seabass is pan seared and prepared in a Vera Cruz sauce of shrimp, garlic, capers, and cherries, served with a delicate puree of pumpkin seed, tomatillo and cilantro<br><i>Joseph Mellot Sancerre 25 / 96</i> | <b>39</b> | <b>8oz Filet*</b><br>Marinated in our house herbs, seasoned, grilled, and served with a veal demi-glace<br><i>Post &amp; Beam Cabernet 25 / 96</i>  | <b>48</b>      |
| <b>Walleye Shore Lunch</b><br>Hand breaded, pan-seared, and served with beurre blanc<br><i>Hand Muddled Korbel Old Fashioned 10.50</i>   | <b>33</b> | <b>14oz New York Strip*</b><br>Marinated in our house herbs, seasoned, grilled, and served with a veal demi-glace<br><i>Chappellet Cabernet 32 / 124</i>                                    | <b>53</b>      |
| <b>Seafood Pasta</b><br>Sautéed shrimp, scallops, mussels, clams, calamari, garlic, and shallots. Deglazed in a rich lobster stock and tossed with Spaghetti noodles, tomato, and spinach<br><i>Mer Soleil Chardonnay 12 / 44</i>  | <b>37</b> | <b>14oz Duroc Pork Chop</b><br>Bone-in chop, marinated in our house herbs, served with a red wine jus reduction and apple cherry chutney<br><i>Clos du Val Cabernet 25 / 96</i>             | <b>30</b>      |
| <b>Picatta A la Spaghetti</b><br>Flour dusted chicken breast, pan-seared with roasted tomato, shallots, garlic, capers and spinach over spaghetti noodles<br><i>Trapiche Medella Malbec 14 / 52</i>  | <b>33</b> | <b>Rack of Ribs</b><br>Half or full rack of pork ribs slow smoked, rubbed with garlic & black pepper, glazed with our house cherry bourbon sauce<br><i>Phantom Red Blend 12 / 44</i>        | <b>27   36</b> |
| <b>Basil Pesto Fettuccine</b><br>Fettuccine sautéed with garlic, shallots, tomato, spinach, tossed in a decadent and creamy fresh basil pesto<br><i>Santa Margherita Pinot Grigio 14 / 52</i>  | <b>27</b> | <b>Chicken Parmesan</b><br>Hand breaded chicken breast, pan seared, served over spaghetti marinara and covered in fresh mozzarella<br><i>Caymus Suisun Grand Durif Petite Sirah 18 / 65</i> | <b>29</b>      |

## ENTRÉE & SALAD ENHANCEMENTS

|                      |           |   |           |
|----------------------|-----------|---|-----------|
| <b>Shrimp (3)</b>    | <b>16</b> | <b>Steak Bites</b>                          | <b>21</b> |
| <b>Scallops (4)</b>  | <b>16</b> | <b>Sautéed Onions</b>                       | <b>5</b>  |
| <b>Meatballs (5)</b> | <b>7</b>  | <b>Sautéed wild bunch mushrooms</b>         | <b>8</b>  |
| <b>Chicken</b>       | <b>8</b>  | <b>Combo sautéed onions &amp; mushrooms</b> | <b>12</b> |

### FRIDAY NIGHT ONLY FISH FRY

Fish fry entrees come with coleslaw, baked beans, tartar sauce, lemon wedge, and your choice of sweet potato fries, French fries, or rice.

**Haddock Filet** **24**  
Lightly beer battered or baked

**Perch** **32**  
Hand breaded lake perch, dipped in a beer bath and flash fried

### SATURDAY NIGHT ONLY PRIME RIB

Carefully seasoned and slow roasted

**10oz Cut** **32**  
**14oz Cut** **46**

### SUNDAY NIGHT ONLY RIBS & BROASTED CHICKEN

**4 Pc. Broasted Chicken & 1/2 Rack of Ribs** **43**  
Your choice of fries, sweet potato fries, or rice

**4 Pc. Broasted Chicken** **27**  
Your choice of fries, sweet potato fries, or rice

## DESSERTS

**Homemade desserts daily**

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