



APPETIZERS

CALAMARI	19
Hand breaded pieces of calamari, flash fried, served with ginger-garlic-lemon aioli and marinara sauces	
RIBLETS	20
4-bone smoked ribs, flash fried and tossed with a cranberry-gochujang Korean bbq sauce, topped with bleu cheese	
STEAK BITES	22
Marinated steak morsels, dusted with our house chile rub, grilled to medium rare, with grilled portobello mushrooms	
CHEESE CURDS	13
Hand breaded Kaufhold's Kurds cheese curds	
BUTTERMILK HAYSTACKS	13
Thinly sliced, lightly battered, piled high, and served with ranch dressing	

SOUP & SALAD

SOUP DU JOUR	4/7
Made in house daily, choose a cup or bowl	
SPINACH STRAWBERRY SALAD	4/13
Baby spinach, red onion, and sliced strawberries, tossed in a berry vinaigrette, topped with feta cheese	
CHOP SALAD	8/15
Mixed greens, salami, tomato, red onion, greek olives, mozzarella pearls, and peperoncini, tossed in a balsamic basil vinaigrette	

TABLE SIDES

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

Classic side salad.....	4/12
Seasonal vegetables.....	3/12
Braised candied red cabbage.....	3/8
Crinkle cut fries.....	4/10
Sweet potato fries.....	5/14
Potato of the day.....	4/13
Rice of the day.....	3/13
Spaetzle.....	3/10
Orzo, with wild bunch mushrooms spinach, pan-fried with pork belly.....	4/15

FRIDAY FISH FRY

Ask your server about our special Friday Fish Fry menu

STEAKS & CHOPS

8OZ FILET	39
Marinated in our house herbs, seasoned, grilled, and served with a veal demi-glace	
14OZ RIBEYE	42
Marinated in our house herbs, seasoned, grilled and served with a veal demi-glace	
14OZ DUROC PORTERHOUSE PORK CHOP	28
Bone-in chop, marinated in our house herbs, served with a red wine jus reduction and apple cherry chutney	
LAMB CHOPS	34
Grilled and served with a kumara toffee puree, forest mushrooms, and red wine jus	

HOUSE SPECIALTIES

CHEF'S SIGNATURE STURGEON	39
Buttery firm white fish, grilled to enhance the delicate flavors, served with beurre blanc	
WALLEYE ALMONDINE	32
Hand breaded with almonds, breadcrumbs and seasonings, pan-seared, with beurre blanc.	
RUSTIC GARDEN FETTUCCINI	20
Fettucini tossed with garlic, shallots, roasted tomato, bell pepper, and spinach, in rustic marinara or classic alfredo sauce	
CHEESE TORTELLINI WITH MARINARA	20
Tri-colored tortellini sautéed in butter, garlic, shallots, and roasted tomato, topped with a rustic farmhouse marinara sauce	
CHICKEN PICCATA	32
Flour-dusted chicken breast, pan-seared with shallots, garlic, capers and served on fettucini with grape tomatoes, fresh herbs, and beurre blanc	
SCHNITZEL	30
Tender pork medallions, lightly hand breaded and pan seared until golden, served with braised cabbage and spaetzle	

ADD TO ANY ENTRÉE

Shrimp (3)	15
Scallops (4)	15
Chicken	6
Steak Bites	17
Italian Meatballs (5)	6
Sautéed onions	5
Sautéed wild bunch mushrooms	6
Combo sautéed onions & mushrooms	10
Buttermilk haystacks	9

DESSERTS

HOMEMADE DESSERTS DAILY

Proudly serving Eagle Rivers Roasters coffee.

