



Dinner Menu

Let's Start Here

Soup of the Day - Made fresh every day using the freshest and finest. **Cup 2.5 Bowl 3.5**

French Onion – Our signature soup treat covered in caramelized cheese served in actual onion. **4.5**

Fried Calamari – Fresh hand cut in house, hand battered, and served with a spicy sweet n' sour sauce. **8**

Shrimp Cocktail Martini – Jumbo gulf shrimp chilled and served with a spicy house cocktail sauce. **9**

Crab Cakes – Chef John's maritime secret. Pan seared to a golden crisp. **9**

Nachos the Right Way – House made tortilla chips smothered with mushrooms, Italian sausage, cheddar, and a creamy blend of three additional cheeses. **7.5**

Wings – Hand tossed in spicy buffalo or honey barbeque. **8**

Chicken Quesadilla – Tender grilled chicken, melted cheddar and jack cheeses, tomato, and side of guacamole. **7**

Fruit & Cheese Platter – Fresh seasonal fruit served with candied walnuts. **8**

Big Salads

The Rustic – Mixed baby greens, candid walnuts, strawberries, and apples with a balsamic vinaigrette. **7**

The Greek – Romaine, tomatoes, kalamata olives, crumbled feta cheese, cucumber, shaved red onion, and balsamic vinaigrette. **7**

The Chopped – Romaine, bacon, tomato, toasted pine nuts, and avocado. All tossed with shredded, jack cheese, and jalepeno ranch dressing. **7**

The Popcorn – Butter lettuce topped with crispy chicken, cheddar cheese, red onion, and tomato. Your choice of dressing. **7.25**

The Cobb – Butter lettuce, hard cooked egg, tomato, bacon, avocado, bleu cheese, and honey mustard dressing. **7.25**

The Caesar – Crispy romaine, sourdough croutons, and fresh grated parmesan tossed in a light caesar dressing. **6**

House Salad – Mixed baby greens with tomato, choice of dressing. **2.95**

To any salad add crumbled bleu cheese **1**, Grilled Chicken **3** Add Grilled Shrimp **5**,

Blackened for only a dollar more.

Sandwiches and Specialties

All Sandwiches Served with Tavern Fries or Fruit Cup.

The Black Angus Burger – A half pound of select beef fire-grilled to perfection, served on a toasted Kaiser bun. Choice of White American, Cheddar, Swiss, Provolone, or Pepper Jack.

7.25 Crumbled Bleu Cheese add a dollar.

Mushroom & Swiss – Our half pound Angus fire-grilled to perfection blanketed with mushrooms and Swiss cheese. **7.75**

The Roast Beef – Slow roasted Italian beef topped with jalepenos, melted White American, and creamy horseradish sauce. **8**

BBQ Chicken – Tender chicken breast fire-grilled, smothered with our house babeque sauce and topped off with crispy bacon and melted cheddar. Served on a toasted Kaiser bun. **7.95**

The Cuban – Shredded Cuban Pork marinated in Chef John's spices and smothered in melted mozzarella. **6.5**

The Pita – A marinated chicken breast fire-grilled wrapped in a grilled pita topped with cucumber, tomato, red onion, feta, and a side of hummus spread. **7.5**

The Toasty – A classic cheese toasty on sourdough bread topped with tomato and melted provolone cheese. **5.5**

The BLT – Apple smoked bacon, butter lettuce, tomato, avocado, and chipotle mayo on toasted sourdough. **7**

The Walleye – A kettle fried walleye filet served on a grilled hoagie roll. **8**

Grilled Chicken – Marinated chicken breast fire-grilled then tossed in honey mustard, finished with melted brie cheese. **7.25**

Calamari Po Boy – Our fresh calamari hand cut, hand battered, then fried golden brown. Served on a hoagie topped with lettuce, sliced tomato, and our house smoky tartat sauce.

8.5

Entrées

Oven Roasted Chicken – A half chicken slow roasted and deliciously seasoned. **12**

Linguine Pasta – Linguine tossed with mushrooms, asparagus, fresh grated parmesan, and basil in a roasted pepper sauce. **10**

Bacon Wrapped Pork Chops – Hand cut off the loin, marinated and fire-grilled. **13**

Short Ribs – BBQ braised boneless short ribsslow roasted and served atop garlic smashed potatoes. **18.95**

Mac n' Cheese – Fusilli pasta tossed in a smoked white cheddar sauce, baked, and covered in carmelized parmesan cheese. Full size **9.5** half order **5.5** add chicken **3** add shrimp **5**

Sea Fare

- Grouper** – A wild caught, fresh from the gulf filet, hand cut in house. This succulent fish comes grilled or blackened. **23**
- Seared Salmon** – A fresh hand cut filet pan seared and served with a rich butter sauce. **13**
- Whole Catfish** – Fresh pond raised catfish prepared perfectly under the fire broiler or deep fried. **12**
- Parmesan Broiled Tilapia** – Fire broiled filet carmelized with parmesan cheese and brushed with butter. **14**
- Dill Seared Salmon** – Fresh hand filet pan seared with dill and cracked black pepper served with lemon butter sauce. **14**
- Seafood Feast** – Pan seared deep scallops, sweet jumbo grilled gulf shrimp, and Alaskan King Crab. **28**

Steaks

- Filet of Beef Tenderloin** – Hand cut off the tenderloin, seasoned, and fire-grilled to order
8 ounce **18.95** 10 ounce **21.95**
- Choice Ribeye** – A well marbled 14 ounce cut, fire grilled to perfection. **19.95**
- New York Strip** – Hand cut in house, this full bodied favorite is fire-grilled to your desired temperature.
12 ounce **14.95** 16 ounce 19.95 22 ounce **24.95**
- Mini Filets Two Ways** – 5 ounces each, these mouthwatering medallions are hand cut and fire-grilled. One topped with horseradish crust and the other with bleu cheese. **21.95**
- Pepper Crusted New York Strip** – 12 ounces hand cut, fire-grilled to perfection, topped with port win sauce, bleu cheese, and crispy onion straws. **16.95**
- Land and Sea** – Choose any of Chef John's hand cut masterpieces and add your seafood of choice.
Alaskan King Crab add **14**, Sweet Jumbo Shrimp add **8**, Seared Sea Scallops add **7**

All of our steaks are hand cut. If you have a special request let us know. If you want a 40 ounce ribeye we will git er done!

All entrees are served with the vegetable of the day, fresh baked bread, and choice of starches: Baked Potato, Roasted Garlic Smashed Potatoes, Tavern Fries, or Crispy tater Tots. Mac N Cheese on the side add 3.

Flatbreads

Our crust is hand rolled daily, stone cooked, and topped with wild treats

- Pizza of the Day** – Ask your server about today's treats. **Priced Daily**
- The Italian** – Zesty Italian sausage, fresh mushrooms, and melted mozzarella. **9**
- The Margharita** - Sliced Roma tomatoes, basil, grated parmesan, and melted mozzarella. **8**
- The Scampi** – Sautéed shrimp tossed in garlic butter, grated parmesan, and melted mozzarella. **10**
- The Buffalo** – Tender chicken chunks tossed with buffalo sauce, sweet and smoky BBQ, and melted cheddar and jack cheese. **9**

There are risks involved in consuming anything raw or undercooked and they are greater for the very young, pregnant, or individuals with a compromised immune system. If concerned please consult a physician.

Split plate charge \$2. Gratuity will be added to parties of 8 or more. It takes extra time to split checks on larger parties.

Menu items availability and price are subject to change.

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