

Seasonal Specials

Soups

French Onion – Bowl - \$6 Cup - \$4

topped with croûton, melted Swiss cheese and Parmesan

Walleye pike and shrimp gumbo – Bowl - \$6 Cup - \$4

Appetizers

Mushroom – Andouille Risotto -\$10 (Entrée size with shrimp or chicken) \$20

with asparagus, bits of Andouille sausage, tomatoes, spinach, Asiago and sage cream

Cheese Plate Special with Fruit Compote & Candied Pecans \$11

Irish cheddar, Drunken Goat, Manchego, and Port Salut

Trio of Petite Shredded Lamb Sliders with Chile - Asiago Fries \$10

Topped with sautéed spinach, roasted peppers, and your choice of either goat cheese, or blue marble jack cheese

Entrées

Tilapia Two Ways - Either Pan Fried with Parmesan, Parsley, and

Garlic Breading or Blackened Cajun Style - \$20

served with vegetables, red potatoes or fries and lemon – basil butter sauce

Grilled Halibut with Fresh Herbs \$26

Served over garlic mashed potatoes, with grilled asparagus, Peruvian lima beans, tomato, spinach and Lime – ginger butter sauce

Char Crusted Elk Loin with Shiitake Mushrooms \$28

Served with garlic mashed potatoes, green beans, Peruvian Lima beans, spinach, and peppercorn sauce

Grilled Barbecued Pork Loin \$20

Sliced and garnished with mashed potatoes, spaghetti vegetables, green beans, spinach, tomatoes, Peruvian lima beans and peppercorn sauce

Braised Boneless Short Rib with Caramelized Onions and Poached Garlic Cloves \$20

Served with Fingerling potatoes, sweet potatoes, green beans, spinach & red wine jus

(Limited – get it while it lasts)