



Take-Out Menu

Appetizers

Coconut Shrimp | Butterflied shrimp breaded with coconut and panko served with a pina colada dipping sauce | **\$15**

Cajun Crab Dip | Creamy jumbo lump crab dip with cajun spices, served with house made sea salt crackers (serves 2) (served cold) | **\$15**

Gyro Plate | Bite sized rounds of pita bread topped with Greek style seasoned lamb, feta cheese, cucumber, red onion, and tzatziki sauce | **\$15**

Salads

GF * | **Smokehouse** | Mixed greens topped with gouda, bacon bits, and candied walnuts served with house made Honey Dijon dressing **\$8 | \$10**

VG * | **Caesar** | Chopped romaine topped with shredded parmesan and house made croutons served with house made Caesar dressing **\$7 | \$9**

GF | VG | Tossed | Mixed greens topped with cucumber, red onion, roma tomato, and cheddar cheese served with choice of dressing **\$6 | \$8**

GF * | **Blue BLT** | Chopped iceberg topped with roma tomato, blue cheese crumbles and bacon bits served with a house made blue cheese dressing **\$8 | \$10**

GF * | ****Country Club** | Chopped iceberg, sunflower seeds, tomato, bacon bits and parmesan cheese tossed with ranch dressing **\$7 | \$9**

GF * | ****Apple Salad** | Apple, radish, cucumber, bacon and aged white cheddar tossed with mixed greens and dressed with an apple cider herb vinaigrette **\$9 | \$11**

Dressings | Ranch, Blue Cheese, Honey Dijon, Balsamic, Italian, Caesar, French, Thousand Island, Apple Cider Herb Vinaigrette

Add Ons | Grilled or Crispy Chicken \$6, Grilled Salmon \$12, Shrimp \$11

****small and large only**

Soup | \$4 Cup | \$7 Bowl



Sandwiches

Philly Cheesesteak Wrap | Seasoned ribeye, grilled onions and bell peppers, choice of cheddar, provolone, or pepper jack cheese in a grilled plain or cheddar jalapeno tortilla wrap | **\$17**

Chicken Caesar Wrap | Grilled or fried chicken tossed with romaine lettuce, parmesan cheese, red onions, and house made Caesar dressing in a plain or spinach tortilla wrap | **\$13**

Cubano | Braised Cuban pork, carved pit ham, dill pickles, swiss cheese and yellow mustard on a toasted French hoagie roll | **\$15**

Tenderloin | Hand breaded pork tenderloin pounded thin and coated in panko served with lettuce, tomato, onion and pickle on a toasted brioche bun | **\$15**

Club Sandwich | Shaved ham and turkey, bacon strips, mayo, leaf romaine lettuce and sliced tomato served on toasted Texas toast | **\$13**

Chicken Salad Croissant | House made with celery, onion, toasted almonds, oregano, mayo and lemon zest served on a toasted croissant with lettuce and tomato | **\$12**

Hamburger | House ground steak burger served with lettuce, tomato, onion and pickle on a toasted brioche bun | **\$13**

Add Cheese | Provolone, Pepper Jack, Blue Cheese, American, Swiss, and Cheddar | **\$1**

Burger Toppings | Bacon, Grilled Onions, and Grilled Mushrooms | **\$2**

Lunch Side Options | French Fries, Sweet Potato Fries, Potato Chips, Fried Brussel Sprouts, Fresh Fruit, Cottage Cheese, and Applesauce



Entrees

All entrees served with a choice of starter tossed salad or cup of soup.

GF | Filet | Grilled 8 oz choice tenderloin filet topped with compound butter, choice of potato and veg du jour | **\$39**

GF | Ribeye | Grilled 12 oz choice ribeye topped with compound butter, choice of potato and veg du jour | **\$35**

Steak Toppings | Grilled Mushrooms, Grilled Onions, or Parmesan Crust \$2

Scallop and Saffron Risotto | Seared U10 sea scallops on a bed of creamy saffron infused risotto with chives and pine nuts, served with grilled asparagus | **\$34**

VG | \$22

Miso Glazed Salmon | Atlantic salmon filet grilled and smothered in a miso glaze served on a bed of ginger scented rice noodles, scallions, and red bell peppers and sauteed broccolini | **\$24**

Pork Chop | 8 oz grilled hickory salt rubbed center cut pork chop served with an apple fennel slaw, roasted potatoes and veg du jour | **\$22**

Walleye | 14 oz deep fried wild Canadian walleye, served with house made tartar sauce, lemon wedges, choice of potato and veg du jour | **\$30**

Grouper | Pan fried grouper filet topped with a brown butter pecan sauce, choice of potato and veg du jour | **\$27**

Lobster Mac-n-Cheese | 4 cheese macaroni and cheese loaded with butter poached lobster topped with toasted herbed panko bread crumbs | **\$26**

VG | Linguini Alfredo | Linguini pasta tossed in a house made alfredo sauce. Served with garlic bread | **\$17**

Add Ons | Grilled or Crispy Chicken \$6, Grilled Salmon \$12, Shrimp \$11

Chicken Marsala | Lightly breaded and seared chicken breast topped with a mushroom marsala sauce, choice of potato and veg du jour | **\$23**

Dinner Side Options | French Fries, Sweet Potato Fries, Parmesan Roasted Potatoes, Potato Chips, Baked Potato, Potato Puree, Sweet Potato Puree, Fried Brussel Sprouts, Fresh Fruit, Cottage Cheese, and Applesauce

Loaded Baked Potato | Bacon, cheddar, scallions, sour cream | **\$3**

GF Gluten Free | **VG** Vegetarian | * Vegetarian or Gluten Free Available Upon Request

Split Plate Charge Of \$5 Will Apply

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



Kids Menu | Ages 12 & Under | \$8

Mini Corndogs

Chicken Tenders

Chicken Quesadilla

VG | Cheese Quesadilla

VG | Mac n Cheese

VG | Grilled Cheese

Kids Side Options | French Fries, Applesauce, Cottage Cheese, Fresh Fruit, and Chips