



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**

Cheese Sticks | (5) house made, 3 cheese and bacon blended cheese sticks, panko breaded, deep fried and served with honey dijon or ranch | **\$10**

Smokehouse Beef Tips | 8oz of grilled choice filet chunks served with house made smokehouse sauce | **\$16**

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 | ** Chef Salad | Blend of Romaine and iceberg lettuce topped with ham, turkey, bacon, cheddar, tomato, avocado, and hard boiled egg **\$10 | \$15**

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

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

Asian Chicken Wrap | Grilled or fried chicken, shredded cabbage, carrots, scallions, and cilantro tossed in a house made sweet chili sauce in a plain or spinach tortilla wrap | **\$16**

California Turkey Wrap | Sliced turkey, bacon, avocado, lettuce, tomato, gouda tossed in house made avocado ranch sauce | **\$16**

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**

Ribeye Steak Sandwich | 8oz choice ribeye steak, grilled to order, topped with grilled onions, smokehouse aioli, and choice of provolone or smoked gouda on a toasted hoagie roll | **\$21**

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 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

GF | Shrimp Orzo | Lemon and herb scented orzo pasta tossed with chopped asparagus and roasted red pepper and cajun seasoned Gulf shrimp | **\$23**

GF | Lobster Risotto | Creamy fire roasted tomato risotto, tossed with chunks of butter poached lobster tail, and finished with chive oil | **\$32**

GF | Honey Bourbon Glazed Salmon | Atlantic salmon filet grilled and smothered in a honey bourbon glaze served with choice of potato and veg du jour | **\$24**

GF | Pork Chop Duo | 2 4oz grilled barbecue spice blend rubbed center cut pork chops served with choice of potato and veg du jour | **\$21**

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 | Blackened, pan seared grouper filet topped with a roasted cherry tomato coulis, served with choice of potato and veg du jour | **\$27**

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, Maple Bourbon Glazed Carrots, 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