



Shareables

- Cheese Curds, From Ellsworth WI, Batterfried with San Marzano Tomato and Basil Coulis **9**
- Pork Belly Burnt Ends with Cranberry Honey Glaze **9**
- Griddled Shrimp with Bourbon Bacon Jam **11**
- Calamari, Spiced and Fried Crispy with Serrano Lime Tartar Sauce **10**
- Southwest Pulled Pork Potato Boats, Melted Cheddar, Pico de Gallo and Sour Cream **9**

Salads

- Steakhouse Chop with Cherrywood Bacon, Red Onion, Tomato, and Gorgonzola Dressing **13**
- Grilled Chicken Caesar Artisan Romaine with Cheese Shards and Seasoned Panko Crumbs **14**

Soup Bowls

- Smoked Beef and Vegetable **8**
- Roasted Potato Cheddar (Vegetarian & Gluten Free) **7**
- SOTM, Check with your Server on this Month's Featured Soup **7**

Sandwiches

- Griddled Chicken Melt, Cherry Bacon, Mozzarella and Cheddar on Griddled 8 Grain Bread **15**
- Carnitas Roll, Seasoned Shredded Pork, Cheddar Cheese and Pico de Gallo on a Hoagie **11**
- PBLT Pork Belly, Lettuce and Tomato with Chipotle Mayo on a Grilled Kaiser Roll **12**
- Chuck Angus Burger* on a Soft Kaiser Roll **12**
- Make it a Curd and Bacon Burger **15**
- Or a Wild Mushroom Swiss Burger **14**

All Sandwiches are served with Seasoned Fries

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Smoker

- Pulled Pork, Pork Shoulder Smoked Hours Using Local Hickory. Raspberry Chipotle BBQ **17**
Crispy Pork Belly with Asian BBQ Sauce **18**
Beef Brisket Burnt Ends, Glazed with Butter, Brown Sugar and Bourbon BBQ (while they last) **24**
Smokin' Combo, Pulled Pork, Pork Belly and Burnt Ends **24**

Broiler

- 8 oz Filet Mignon*, Center Cut High Choice with Home Made Bearnaise Sauce **42**
12 oz NY Strip* with Bacon Crumbles and Melted Blue Cheese **32**
16 oz Ribeye* Hand Cut with Wild Mushrooms and Our Famous Steak Butter **34**

Seafood

- Atlantic Salmon* Brushed with Korean Lacquer and Twin Sesame Seeds **26**
Batterfried Cod with Serrano Lime Tartar Sauce **19**
Griddled Canadian Walleye with Frosted Flake Crust, Chipotle Aioli and Arugula **25**

Specialties

- Buttermilk Fried Chicken, Boneless Thighs in Seasoned Flour with Brown Gravy **18**
Beef Tenderloin Tips* Hand Cut with Bacon, Wild Mushrooms and Cabernet Sauce **22**
20 oz Smoked and Grilled Prime Rib* with Bacon Horseradish and Au Jus **42**

All Entrees are Served with Whipped Sour Cream Yukon Gold Potatoes
Sub a Salt and Pepper Loaded Baked Potato **4**

Add on Our Fresh Seasonal Vegetable **4**

Pasta

- Chicken Pesto, Bowtie Pasta with Pesto 3 Cheese Alfredo Sauce **17**
Vodka Shrimp, w/ Bacon, Wild Mushrooms and San Marzano Cream Sauce over Linguini **21**

All Entrees are served with a House Salad and Dressing or a Cup of Soup and a Breadstick
Substitute a side Steakhouse Chop Salad **4** or Artisan Caesar Salad **3**

An **\$8** plate charge will be added to all entrée's that are split

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