



Shareables

- Cheese Curds, From Ellsworth WI, Batterfried with San Marzano Tomato and Basil Coulis **9**
- Asian Glazed Boneless Chicken Wings **10**
- Fried Cherry Wood Bacon Wrapped Chicken Strips with Chipotle Ranch Dipping Sauce **10**
- Calamari, Spiced and Fried Crispy with Serrano Lime Tartar Sauce **9**
- Southwest Pulled Pork Potato Boats, Melted Cheddar, Pico de Galo and Sour Cream **8**

Salads

- Wedge with Cherrywood Bacon, Red Onion, Tomato, and Gorgonzola Dressing **12**
- Grilled Chicken Caesar Artisan Romaine with Cheese Shards and Brioche Croutons **13**
- Oriental, Greens Tossed with Our Tangy Dressing, Topped with Spiced Almonds & Wild Mushrooms **11**

Soups

- Prime Rib and Oven Roasted Vegetables **6**
- Roasted Potato Cheddar (Vegetarian & Gluten Free) **5**
- SOTM, Check with your Server on this Month's Featured Soup **6**

Sandwiches

- Crispy Chicken Melt, Cherry Wood Bacon, Mozzarella and Cheddar on Artisan Bread **14**
- Southwest Pulled Pork with Chipotle Ranch Dipping Sauce on Hard Roll **11**
- Shaved Smoked Pork Loin French Dip with Sauteed Cipollini Onions, Swiss and Au Jus **11**
- Chuck Angus Burger* **12**
- Make it a Curd and Bacon Burger **14**
- Or a Wild Mushroom Swiss Burger **13**

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**
- Boneless Pork Chops, Thick Cut Pork Chops Grilled to Perfection, Bourbon BBQ **17**
- Beef Brisket Burnt Ends, Glazed with Butter, Brown Sugar and Bourbon BBQ (while they last) **24**
- Smokin' Combo, Pulled Pork, Center Cut Pork Chop and Burnt Ends **23**

Smoked Entrees are Served with Twice Baked Au Gratin Potatoes

Broiler

- 8 oz Filet Mignon*, Center Cut High Choice with Home Made Bearnaise Sauce **42**
- 12 oz Center Cut Super Trimmed New York* with Creamy Blue Cheese and Panko Crust **31**
- 16 oz Ribeye* Hand Cut with Wild Mushrooms and Our Famous Steak Butter **32**
- Add 6 Bourbon Bacon Jam Glazed Shrimp to Our Steaks **8**

Steaks are Served with a Loaded Salt and Pepper Baked Potato

Seafood

- Atlantic Salmon* Brushed with Korean Lacquer and Twin Sesame Seeds **25**
- Fresh Mahi Mahi* and Shrimp Adobo Seared with Cilantro Lime Chimichurri **27**
- Coconut Batterfried Cod with Honey Chipotle Dipping Sauce **18**

Seafood Entrees are served with Rice, Black Pearl Barley and Daikon Seed Pilaf

Specialties

- Buttermilk Fried Chicken, Boneless Thighs in Seasoned Flour with Sage Gravy **17**
- Pork Belly Confit Seared Crispy and Drizzled with an Asian Fusion Honey Soy Reduction **21**
- Meatloaf, Smoked and Grilled with Cabernet Reduction Sauce **17**
- Chicken Fried Sirloin Steak Medallions with Classic Pepper Sauce **20**

Specialties are Served with Garlic Sour Cream Whipped Yukon Gold Potatoes

Pasta

- Chicken Pesto, Bowtie Pasta with Pesto 3 Cheese Alfredo Sauce **16**
- Vodka Shrimp, w/ Bacon, Wild Mushrooms and San Marzano Cream Sauce over Linguini **20**

All Entrees are served with a House Salad, Choice of Dressing and a Breadstick
Substitute a side Wedge **4**, Artisan Caesar **3**, Oriental **2** Cup of Soup **2**

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