



SHARED PLATES

CRAB CAKES | 20

lump crab, seasonings, corn butter, remoulade, frisée slaw

CALAMARI | 19

tomato confit, banana peppers, roasted red peppers, white balsamic butter sauce, parmesan, balsamic glaze

TUSCAN DIP | 17

pureed white beans, goat cheese, panko parmesan crust, grilled naan bread, tortilla chips, vegetable crudité

WILD MUSHROOM CROSTINI | 17

Pebble Creek mushrooms, brandy cream sauce, pesto brushed crostini

AHI TUNA | 17

spice rubbed & seared tuna, vegetable slaw, siracha

MUSSELS CASINO | 19

cold water mussels, garlic, roasted red peppers, onion, butter, spinach

BRUSSELS SPROUTS | 15

bacon, balsamic, parmesan

BURGERS & HANDHELDS

served with house-made chips

SUBSTITUTE FRENCH FRIES, WAFFLE FRIES, SWEET POTATO FRIES, FRUIT CUP, OR HOUSE-MADE COLESLAW + 3

CLASSIC BURGER | 16

lettuce, tomato, onion, brioche bun

ADD CHEESE OR EGG + 1 EACH | ADD BACON + 2

50/50 BURGER | 17

blend of house ground short ribs and smoked applewood bacon, onion jam, melted white cheddar, lettuce, tomato, toasted brioche bun

CLUB WRAP | 16

chicken, bacon, tomato, lettuce, cheddar

SALMON BLT | 19

tomato, smokey bacon, bleu cheese dressed arugula, grilled bread

LAKE PERCH SANDWICH | 17

spicy remoulade, frisée slaw, toasted brioche bun

GOURMET GRILLED CHEESE | 15

swiss, white cheddar, tomato, spinach, artisan bread

FRIED EGG BLT | 13

thick sliced bacon, over-hard egg, cheddar, tomato, lettuce, garlic aioli, grilled artisan bread

SIDES

COLE SLAW | 4

FRUIT CUP | 3

MARKET VEGETABLE | 3

WHIPPED POTATOES | 4

FRENCH FRIES | 4

SOUPS

SOUP OF THE DAY

CUP | 4, BOWL | 6

PUMPKIN BISQUE

CUP | 5, BOWL | 7

candied pecans

SALADS

ADD ON PROTEINS:

SAUTEED OR BLACKENED SHRIMP + 10 | GRILLED OR BLACKENED CHICKEN + 6 | GRILLED SALMON + 15 | SESAME ENCRUSTED AHI TUNA + 16

CAESAR | 13

parmesan, tomatoes, house caesar dressing

WEDGE | 14

iceberg lettuce, tomatoes, gorgonzola, crispy prosciutto, bleu cheese dressing

SPINACH & FRISÉE | 15

golden beets, pickled red onion, sunflower seeds, cinnamon cider vinaigrette

BALSAMIC GRILLED STEAK | 18

grilled prime sirloin, artisan lettuce, sliced pears, red onion, goat cheese, heirloom tomatoes, walnuts, honey balsamic

MARTHA'S VINEYARD | 16

artisan mixed greens, goat cheese, granny smith apples, cashews, golden raisins, candied pecans, red onions, balsamic glaze, berry vinaigrette

ENTREES

available after 4PM

ADD TO ENTREE:

CUP OF SOUP + 3 | SIDE GARDEN OR CAESAR SALAD + 3

WALLEYE | 29

dijon-rubbed, pretzel-crust and pan-seared walleye, hot honey, wild rice pilaf, house vegetable, grilled lemon

SALMON RISOTTO | 34

roasted red peppers, red onion, asparagus, creamy risotto, grilled salmon

PORK PORTERHOUSE | 26

ginger-apple chutney, spinach, whipped potatoes

FILET MIGNON | 41

6oz hand-selected and grilled filet mignon, Pebble Creek mushroom demi, whipped potatoes, asparagus

LAKE PERCH | 28

breaded and flash-fried, fries, house slaw, grilled lemon

SEAFOOD PASTA | 36

mussels, shrimp, scallops, linguine, tomato-saffron broth

VEGETABLE RISOTTO | 21

carrots, golden beets, brussel sprouts, parmesan

CHICKEN FARFALLE | 28

chicken, bowtie pasta, pesto cream, roasted red peppers, red onion, parmesan

NEW YORK STRIP | 42

14oz new york strip, house vegetable, whipped potatoes, three lily butter

SCALLOPS | 32

spice-rubbed and seared scallops, saffron risotto, petite arugula salad

SNAPPER | 36

pan-seared snapper, lobster-macadamia butter, wild rice pilaf, vegetable

FRESH CATCH

ask your server for today's fresh catch options



VEGETARIAN



VEGAN



GLUTEN FREE

NOTICE: ask your server about menu items that are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 8 or more will be subject to an 20% automatic gratuity.