

## SHAREABLES

**HOUSEMADE KETTLE CHIPS**  
with french onion dip  
\$6

**TAVERN FRIES OR TATER TOTS**  
fancy sauce & seasoned sour cream  
\$6

**COLOSSAL ONION RINGS**  
buttermilk ranch  
\$8

**LOADED TOTS**  
cheddar, bacon, cajun ranch sauce, green onion  
\$12

**CHEESE CURDS**  
tomato jam & buttermilk ranch  
\$10

**GIANT PRETZEL**  
with beer cheese sauce & ale mustard  
\$13

**BRUSSEL SPROUTS**  
bacon, goat cheese & honey  
\$15

**WINGS**  
choice of: dry rub, buffalo or whiskey glazed  
served with: ranch or blue cheese  
\$16

**BLACKENED SHRIMP**  
jumbo shrimp in sweet, tangy hot sauce  
\$17

**CAJUN STEAK BITES\***  
whiskey glaze, horseradish cream  
\$17

**GARLIC CHEESE FLATBREAD**  
with marinara sauce  
\$10

**PESTO CHICKEN FLATBREAD**  
mozzarella, aioli, balsamic glaze, red onion  
\$13

**PEAR & PROSCIUTTO FLATBREAD**  
goat cheese, candied walnuts & arugula  
\$14

## SOUPS & SALADS

**CHICKEN NOODLE SOUP**  
cup - \$6 | bowl - \$9

**SOUP DU JOUR**  
cup - \$6 | bowl - \$9

**MUSHROOM WILD RICE SOUP**  
cup - \$6 | bowl - \$9

**MIXED GREENS**  
carrot, cucumber, onion, tomato, choice of dressing  
\$6

**PEAR & FENNEL SALAD**  
mixed greens, goat cheese with honey thyme vinaigrette  
\$7

**CAESAR\***  
hearts of romaine, croutons, parmesan  
side - \$6 | full - \$13  
add grilled chicken \$3 | add salmon, shrimp or steak \$5

**WEDGE**  
iceberg, tomato, bacon, amablu, choice of dressing  
\$8

**FARMER'S MARKET**  
rotisserie chicken, butternut squash, apples, dried cranberries,  
amablu, candied walnut, aged sherry vinaigrette  
\$16



## WOOD FIRED MEATS

accompanied with seasonal vegetables and choice of starch:  
autumn rice, mashed potatoes, baked potato or daily potato  
all steaks served with herbed butter.

Please note that smoked rotisserie cooking may impart a slight pink color.

**RIBEYE\***  
14oz - \$42

**CENTERCUT FILET\***  
6oz - \$40

**PRIME SIRLOIN\***  
6oz - \$24 | 9oz - \$30

**PORTERHOUSE\***  
20oz - \$41

**BONE-IN  
DUROC PORK CHOP**  
whiskey glazed  
12oz - \$22

**ROTISSERIE CHICKEN**  
\$20

**SKEWER OF THE DAY**  
seasonal accompaniments  
\$22

### STEAK ADDITIONS

caramelized onions, amablu cheese or whiskey glaze \$2 each  
onion rings, roasted mushrooms \$4 each

## MAINS

**SALMON**  
seasonal vegetables and starch choice  
\$26

**WALLEYE**  
seasonal vegetables and starch choice  
\$30

**FISH AND CHIPS**  
hand breaded, tartar sauce, fries, cole slaw  
\$18

**POT PIE**  
homemade, rotisserie chicken  
\$16

**MAC 'N' CHEESE**  
housemade, cheddar, smoked gouda  
\$14

**CHICKEN TENDERS**  
cole slaw, french fries, honey mustard  
\$18

**CHICKEN FETTUCCINI**  
rotisserie chicken, mushrooms, spinach,  
garlic thyme cream  
\$22

**PASTA OF THE DAY**  
ask your server for daily selection  
\$22

**BRAISED POT ROAST**  
wild mushroom bordelaise  
and mashed potatoes  
\$32

## SIDES

**MASHED POTATOES** \$6

**AUTUMN RICE** \$6

**BAKED POTATO** \$6

**ASPARAGUS** \$8

**MAC N CHEESE** \$8

**LOADED BAKER** \$8

## HANDHELDS

choice of french fries, tots, fruit, kettle chips or cole slaw

**TAVERN BURGER\***  
lettuce, tomato, raw onion  
\$13

add sharp cheddar, horseradish cheddar, swiss, american, pepper jack,  
muenster, gouda, amablu, sauteed mushrooms,  
caramelized onions, fried egg, or bacon  
\$2 each

Substitute impossible burger patty \$2

**CHICKEN BACON WRAP**  
bacon, pepperjack, lettuce, tomato, ranch, spinach wrap  
\$14

**SMOKEHOUSE BURGER\***  
bacon, smoked gouda, caramelized onion, tomato jam  
\$16

**ROTISSERIE CHICKEN MELT**  
bacon, smoked gouda, aioli, toasted sourdough  
\$16

**TURKEY CLUB**  
turkey, thick cut bacon, lettuce, tomato & mayo  
on toasted sourdough  
\$16

**ITALIAN MELT**  
capicola, ham, salami, provolone, lettuce,  
tomato, red onion, mayo & Italian vinaigrette  
\$17

**WHISKEY GLAZED BURGER\***  
bacon, cheddar, lettuce, tomato, onion, aioli  
\$17

**WALLEYE**  
lettuce, tomato, tartar sauce, ciabatta  
\$18

**PRIME FRENCH DIP**  
with swiss cheese, au jus & creamy horseradish sauce  
\$18

## DESSERTS

**MOCHA MOUSSE JAR**  
cookie crust, yellow cake, white chocolate mousse and coffee mousse  
\$6

**HONEY & APPLE JAR**  
graham cracker crust, honey fondant,  
white chocolate mousse & spiced apple compote  
\$6

**CRÈME BRULEE**  
classic vanilla bean  
\$6

**CHOCOLATE LAVA CAKE**  
molten center, vanilla bean ice cream  
\$6

**HOUSEMADE CHEESECAKE**  
changes monthly  
\$7

**RED VELVET CAKE**  
with cream cheese icing  
\$8

\*consumer advisory: items are served raw, undercooked or contain  
raw or undercooked ingredients. consuming raw or undercooked meats,  
poultry, shellfish or eggs may increase your risk of foodborne illness.

dinner 10.02.2023

