

Dinner Menu

Served in the Evening after 5:00pm

Appetizers

Baked Bay Scallops \$6

Bay Scallops Baked in Lightly Spiced Cream Sauce with Fried Flatbread

Steamed Clams \$9

Steamed to order and served
with White Wine Garlic Butter

Spinach Artichoke Dip \$7

Served with Fried Flatbread

Grilled Artichokes \$9

Freshly Grilled Long Stem Artichokes
with Parmesan Cheese, Sherry
Vinaigrette and Slow Roasted Tomatoes

Chef's Antipasti \$7

Salami, Kalamata, Green Olives,
Pepperoncinis, Pickle Chips and
Roasted Tomatoes

Crab Roll \$8

With Sweet Chili Aioli

Soups

Soup Du Jour \$3

Our Chef's Daily Featured Soup

Baked Onion \$4

Sweet Onion, Parmesan Crusted Crouton topped with Swiss Cheese

Salads

Roasted Beet Salad \$9

Red and Yellow Beets with Goat Cheese,
and Candied Almonds
with Balsamic Vinaigrette Drizzle
Half Size \$6 - Add Chicken \$4

Wedge Salad \$8

Served with Tomatoes, Pickled Sweet
Onions, Candied Pecans
and Bleu Cheese topped
with Bleu Cheese Dressing

Classic Caesar Salad \$8

Chopped Romaine Lettuce with Croutons, Parmesan Cheese and Caesar Dressing
Half Size \$5 - Add Chicken \$4 - Add Salmon \$7

Entrées

*All Entrées served with a Spring Mix Salad or Soup with Warm Bread and Butter
Seasonal Vegetables and your choice of Starch unless otherwise specified*

*Australian Lamb Chops \$29

Roasted Garlic and Herb Rubbed Lamb
Chops with Lemon Olive Oil and
Feta Gremolata, Served with Roasted
Potatoes and Vegetable du Jour
Pairing Suggestion: Bogle Merlot

Chicken Parmesan \$17

Over Pasta with House made Mozzarella
topped with Marinara Sauce
Your choice of
Breaded or Grilled Chicken
Pairing Suggestion: Kendall Jackson
Grand Reserve Chardonnay

Pasta Primavera \$14

A traditional Italian pasta with Peas, Mushrooms, and Vegetable du Jour
topped with your choice of Marinara, Alfredo, or Olive Oil Garlic Sauce
Add Chicken \$4
Add Salmon \$7

Pairing Suggestion: Blackstone Pinot Noir or Altos del Plata Malbec

Parmesan Crusted Walleye \$25

Served with Chablis Tomato Relish
Vegetable du Jour and Your Choice of Side
Pairing Suggestion: Butter Chardonnay

Barbecue Beef Shortrib \$26

Served with Mashed Potatoes
**Try it over Creamy Coleslaw!*
Pairing Suggestion: Murphy Good Red Zinfandel

Flat Iron Steak \$22

USDA Choice Beef
With Mushrooms, Caramelized Onions
Wilted Spinach, Roasted Potatoes
and Sauce Demi-Glace

Add Bleu Cheese \$1

Pairing Suggestion: William Hill Cabernet

Homemade Meatloaf \$16

Matt's Special Recipe Meatloaf
Served with Mashed
Potatoes and Gravy

Pairing Suggestion: Murphy Good Zinfandel
or Bogle Merlot

New York Strip Steak \$26

Served with Bleu Cheese Demi-Glace
Vegetable du Jour and
Your Choice of Side

Pairing Suggestion: Arnold Palmer Cabernet

Honey Mustard Pecan Chicken \$17

Pecan Crusted Chicken with
Honey Mustard Drizzle
Served with Vegetable du Jour

Pairing Suggestion: Chateau St. Michelle Riesling or
Blackstone Pinot Noir

***Seared Scallops \$23**

Three Pan Seared Scallops
Served with House Made Red Pepper
Spätzle and Sherry Cream

Pairing Suggestion: Stellina di Notte Pinot Grigio

Grilled Pork Chop \$18

Served with Apple Chorizo Gravy
and Vegetable du Jour

Pairing Suggestion: Coppola "Sante" Pinot Noir

Grilled Portobello

Mushroom \$17

Served with Grilled Artichokes, Roasted
Tomatoes and Bell Peppers,
topped with Basil Pesto

Pairing Suggestion: Souverain Chardonnay

Pan Seared Atlantic Salmon \$22

Served over Mushroom Risotto with
Smoked Lemon Compound Butter

Pairing Suggestion: Stone Cellars Chardonnay

Executive Chef, Matt Smith

Menu designed by:

****These items are subject to availability.***