

THE MIXED GRILLE

Main Entrees

Vegetable Pankara Cake | \$18 *V, GF
cucumber yogurt raita, chickpea curry, cilantro chutney

Puttanesca | \$18 *V
angel hair pasta, tomato, olive, caper, oregano, toasted baguette

Wiener Schnitzel | \$24
breaded cutlet of veal, braised red cabbage, black peppercorn spaetzle, lemon caper sauce

Coconut Chicken | \$18
purple yam french fries, baby carrots, sweet chili sauce

Pan Seared Walleye | \$26 *GF
purple yam french fries, sautéed spinach, bacon maple cream sauce

Pan Fried Perch | \$30
caper remoulade, mashed potatoes, sautéed spinach

12oz Creekstone New York Strip | \$38 *GF
rosemary pearl onion & mushroom, baked potato, zucchini, summer squash

Creekstone Filet | 6oz \$34 10oz \$46 *GF
port demi, gratin potato, baby carrots

Garlic Thyme Roasted Lamb Rack | \$42 *GF
blackberry ketchup, garlic goat cheese hasselback potatoes, baby carrots

Lighter Fare

Shepherds Pie | \$16
seasoned ground beef, carrot, pea, beef gravy, mashed potatoes

Maple Glazed Cedar Plank Salmon | \$22 *GF
mashed potato, baby carrots, poached pear relish

Blackened Broiled Cod | \$18 *GF
lemon burr blanc, okra dirty rice, zucchini, & summer squash

Egg Plant Parmesan | \$16
fried eggplant, marinara, mozzarella, zucchini, summer squash

Chicken Saltimbocca | \$18
prosciutto sage chicken breast, lemon beurre blanc, sautéed spinach, mashed potatoes

All Entrees/ lighter fare come with soup or salad

***Gluten free items are prepped and cooked in a kitchen that also handles gluten products*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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SPECIALS FROM THE WINE CELLAR

Pinot Noir Tasting California's Finest
Meomi, Carmente
Lemilson, Theo's selection
Flight Tasting \$15

APPETIZERS

Pan Fried Blackened Diver Scallop | \$16
mango compote, sambal aioli

*GF

Goat Cheese Stack | \$14

*V

roasted red peppers, roasted garlic, pesto,
pine nut, toasted croustade

Steak Bites | \$20

GI zip sauce, fried onions, blue cheese, toast
points

Middle Eastern Braised Lamb Belly | \$18

hummus, cucumber mint yogurt

Pretzel Bites | \$8

beer cheese

Fried Brussel Sprouts | \$10

*V, GF

toasted almonds, raspberry red wine glaze,
dehydrated blueberries

Fried Calamari | \$14

buttermilk battered calamari steak,
marinara, black truffle aioli

Tater Tots | \$8

coney chili, red onion, bacon bits, beer
cheese

SIDE SOUPS & SALADS

Soup Du Jour

CUP | \$3.50 BOWL | \$5

White Bean & Ham

CUP | \$3.50 BOWL | \$5

*GF

Tomato Basil

*V

CUP | \$3.50 BOWL | \$5

Caesar Salad | \$10

with chicken \$18 with salmon \$22

romaine, croutons, parmesan, house dressing

GI Fall Salad | \$10

with chicken \$18 with salmon \$22

butter bib lettuce, fire roasted beets, spiced pumpkin seeds,
goat cheese, dried cherries, red wine dijon dressing

Warm Spinach Salad | \$12

with chicken \$20 with salmon \$24

spinach, arugula, apple, pear, feta, pecan, warm bacon
maple vinaigrette

*GF

Panzanella Salad | \$10

with chicken \$18 with salmon \$22

toasted baguette, kalamata olive, grape tomatoes,
cucumbers, arugula, balsamic dressing

*GF

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