

THE MIXED GRILLE

ENTREES

APPLE CIDER

SMOKED SALMON \$26

Rosemary oil, red wine reduction, gouda tater tot, rapini

JERK CHICKEN \$22

Mango pineapple salsa, coconut rice, baby bok choy

VEGETABLE STIR FRY \$18

Baby bok choy, rapini, carrots, celery, watered chestnut mushrooms, honey chili soy red reduction, coconut rice
*w/ Chicken \$24 w/ Shrimp \$28

WALLEYE \$32

Whipped yukon gold potato, rapini, tartar sauce, lemon wedge

*Available Flash Fried

MUSHROOM

RAVIOLI \$28

Mushroom ravioli, pesto cream, sundried Tomatoes, artichoke hearts

Filet Mignon

6 oz. \$36 10 oz. \$46

Red wine demi, gouda tater tot, rapini

SHORT RIB \$48

16oz bone in short rib
Natural jus, parsnip puree, sautéed spinach, baby carrot

CONFIT DUCK

LEG & DUCK

BREAST DUET

\$38

Honey soy apricot glaze, grilled baby bok choy & carrot, coconut rice

SMALL PLATES

SAGE BUTTERNUT

WONTONS \$16

Pecan maple brown butter, parsnip puree, cranberry gastrique

PASTRAMI DUCK \$18

Blueberry compote, pickled red onion, frisee

LAMB CHOP \$20

Rosemary oil, cranberry gastrique, warm pistachio goat cheese cake, roasted baby carrots

PIZZA

Build your own Large \$18

Your choice of pepperoni, ham, bacon, mushroom, tomato, black olives, onion, sausage, green olives, yellow pepper, red pepper, or banana pepper rings

SANDWICH BOARD

Choice of fruit or fries

GI BURGER \$14

Ground angus burger, lettuce, tomato, pickle, onion, brioche bun

BRISKET SANDWICH \$14

Open face bourbon brown sugar BBQ, fried onions, cheddar cheese, brioche

REUBEN \$12

Corned beef, sauerkraut, swiss, rye, thousand island dressing

NASHVILLE CHICKEN SANDWICH \$14

Brioche bun, pickle, mayonnaise

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COCKTAILS

CLASSIC MARTINI \$12

Chilled Titos vodka with a drop of dry vermouth, blue cheese olive garnish

REVOLVER \$10

Makers Mark with splash of Tia Maria and bitters garnished with orange peel

APEROL NEGRONI \$9

Bombay Sapphire Aperol sweet vermouth served on the rocks

SMOKED JEFFERSON

RESERVE MANHATTAN \$16

Traditional manhattan served in a hickory smoke dome, luxardo cherry garnish

CHOCOLATE ESPRESSO

MARTINI \$12

Vanilla stoli, Kahlua, espresso served in chocolate rimmed glass

LEMON MERINGUE

MARTINI \$12

Absolut Vanilla Vodka, Caravella limoncello, cream served up with sugared rim

BOTTLED BEERS

BUDWEISER

BUD LIGHT

AMSTEL LIGHT

MILLER LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

LABATT BLUE

LABATT BLUE LIGHT

MILLER GENUINE DRAFT

KILLIAN'S

STELLA ARTOIS

HEINEKEN

GUINNESS

MODELO

MOLSON

BELL'S TWO HEARTED

MICHELOB ULTRA

STROH'S

LEINENKUGEL

SUMMER SHANDY

WHITE CLAW

HIGH NOON

NON ALCOHOLIC BEERS

O'DOULES

HEINEKEN 0.0

DRAFT BEERS

ALASKAN AMBER \$6

ALT STYLE ALE 5.3%

ATWATER DIRTY BLONDE \$6

LIGHTLY SWEET WITH ADDED WHEAT 4.5%

BLUE MOON \$6

BELGIAN WHITE WITH CITRUS AROMA 5.4%

TWO HEARTED ALE \$7

BELL'S PERFECTLY BALANCED IPA 7%

OLD NATION M-43 \$8

CITRUSY AND TROPICAL 6.8%

GRIFFIN CLAW RAGGEDY ASS \$7

PINEY, CITRUSY, FRUITY HOPS 7.35%

New! Make any draft a 'Jumbo' 24oz pour for just \$2 more!

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APPETIZERS

BRAZILIAN CHICKEN CROQUETTES \$12

Garlic sauce

STEAK BITES \$20

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

PRETZEL BITES \$8

Beer cheese

WINGS \$16

Choice of BBQ sauce, mango
habanero, buffalo, or honey Dijon

FRIED CALAMARI \$14

Buttermilk battered calamari
steak, marinara, black truffle aioli

*GF, V

GOAT CHEESE TART \$12

Cherry Tomato, pesto, tart,
balsamic glaze, frisee

FRIED BRUSSEL SPROUTS \$10

Toasted almonds, red wine
reduction, dehydrated blueberries

SIDE SOUPS & SALADS

BUTTERNUT BISQUE \$4/ 6

Apple butter, cinnamon
Creme Fraiche

NEW ENGLAND CLAM CHOWDER \$4/8

Traditional New England Style

GRILLED ROMAINE CAESAR SALAD \$12

Croustade, grated parmesan, oven dried tomato

WINTER CITRUS SALAD \$14

Grapefruit & Orange segments, pickled red onion,
chickpea, pecan, feta, frisee, honey Dijon dressing

WEDGE SALAD \$12

blue cheese, tomato, bacon, egg, choice of
dressing

*Add Chicken \$6 or Salmon \$10