

# THE MIXED GRILLE

## APPETIZERS

### Calamari \$14

Marinara, truffle aioli

### Brussel Sprouts \$14

Dried cherries, pickled red onion, pine nuts, maple balsamic glaze \*GF,V

### Cajun Steak Bites \$24

Zip sauce, fried onion, crumble blue cheese

### Pretzel Bites — \$8

Beer cheese

### Wild Mushroom Crostini \$11

Truffle oil, parmesan, marsala cream mushrooms, micro beet green

### Shrimp Cocktail \$14

5 jumbo shrimp with spicy cocktail sauce

## SOUPS & SALADS

### French Onion Soup — \$6

### Soup of the day— \$4/\$6

### Caesar Salad — \$10

Croutons, grated parmesan, Caesar dressing

### Garden Salad— \$10

Cucumber, tomato, carrot \*GF

### Arugula Beet Salad \$12

Arugula, pine nuts, goat cheese, red and golden beets, picked red onion \*GF

ADD CHICKEN \$6

ADD SALMON \$12

## WEEKLY SPECIALS

### BEVERAGE SPECIALS

#### CALIFORNIA RED WINE FLIGHT (3OZ)

EMOLLO MERLOT, MEOMI PINOT NOIR, CONUNDRUM RED BLEND \$18

#### SCOTCH TASTING (1.5OZ) CHIVAS REGAL, GLENLIVET 12, LAPHROAIG \$24

#### KENTUCKY BOURBON TRAIL FLIGHT (1.5OZ)

RD ONE- BRAZILIAN AMBURANA  
WOOD FINISH, FLAT BOAT- “SPIRIT  
OF THE RIVER, WOODFORD  
RESERVE- KENTUCKY’S FINEST 3  
\$22

ALL FLIGHTS WILL BE SERVED WITH  
CHEESE & CRACKERS

OLD SMOKY- TENNESSEE  
MOONSHINE 2OZ SERVED NEAT  
\$8.50

### APPETIZERS

#### Caprese Bruschetta \$12

Creamy burrata, confit tomatoes,  
balsamic redux, basil, toast points

### ENTRÉES

#### Walleye Amandine \$34

Pan fried walleye, whipped yukons,  
haricot verts, brown butter & toasted  
almond sauce

#### Creole Snapper \$38

Blackened snapper, creamy polenta,  
spicy tomato sauce with bell peppers &  
onions, haricot verts

#### Fish & Chips \$16

Beer battered fresh cod, fries, served with  
lemon & tartar sauce

# THE MIXED GRILLE

## CLUB CLASSICS

### Boeuf Bourguignon \$20

Beef stew, crusty bread bowl

### Chicken Piccata \$24

#### Half Order \$18

Seared chicken breast, lemon caper sauce, wild rice pilaf, green beans

### Three Cheese Mac \$16

Cavatappi noodle, smoked gouda cream cheese sauce, shaved beemster, fried onion

### Spaghetti & Meatballs \$14

Classic spaghetti, red sauce, wagyu meatball, parmesan

## SANDWICH BOARD

\*We offer gluten free bread

### Smashed Wagyu Burger \$16

Bistro sauce, shredded lettuce, American cheese, pickle chip, buttered brioche bun

\*Add bacon \$3

### Sirloin French Dip \$15

Roasted sirloin, provolone, toasted hoagie bun, au jus

### Smoked Salmon BLT \$17

Toasted rye, smoked salmon, bacon, lettuce, tomato, dijon mayo

### Fried Hummus Burger \$12

Chickpea hummus patty, pickled red onions, garlic aioli, tomato, shredded lettuce, buttered brioche bun \*V

All Sandwiches come with fruit or fries

## ENTREES

### New Zealand Rack of Lamb \$48

Rosemary panko crusted lamb rack, yukon potato puree, roasted root vegetables, blackberry demi

### Maple Farms Duck Breast \$36

Seared Au Poivre duck breast, red beet & cherry puree, haricots verts, pomegranate orange pan sauce, micro beet green \*GF

### Filet Mignon \$40

8oz. filet, yukon potato puree, haricots verts, zip butter \*GF

### Norwegian Salmon \$26

Honey soy glazed salmon, coconut sticky rice, grilled pineapple, baby carrots \*GF

## PIZZA

Build your own Large with two toppings \$18

\$2 for each extra topping

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

Meatlovers Pizza \$22

Add on an individual side Garden, beet, or Caesar Salad \$4

# THE MIXED GRILLE

## COCKTAILS

### Smoked Manhattan \$14

Woodford reserve, sweet vermouth, cherry

### Spicy Cucumberita \$14

Cuervo Gold, St. Germaine, lime juice, simple syrup, fresh cucumber, jalapeno slice, tajin rim with a dash of sugar

### French Martini \$10

Grey Goose Vodka, chambord, pineapple juice

### Black Eyed Susan \$12

Basil Hayden Bourbon, Titos Vodka, Peach Schnapps, orange juice, sour mix, garnished with orange slice & cherry

### Smoked Citrus Bourbon Sidecar \$16

Bulliet Bourbon, Cointreau, fresh squeezed lemon, splash of OJ

### Grapefruit & Rose Spritz \$8

Ketel One Botanicals vodka, club soda, splash of sprite

## DRAFT BEER

### Alaskan Amber \$6

ALT style 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%

### Kona-Big Wave \$6

Kailua-Kona Brewery Hawaii's Big Island 4.4%

### New Belgium Holiday Ale \$6

Tis the season for flavors of cranberry & orange, cinnamon & spice

## BOTTLED BEER

Amstel Light

Bell's Two Hearted

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Corona Premier

Guinness

Heineken

High Noon

Killian's

Labatt Blue

Labatt Blue Light

Michelob Ultra

Miller Genuine Draft

Miller Light

Modelo

Molson

Stella Artois

Stroh's

White Claw

### Non Alcoholic Beers

Heineken 0.0

Labatt Blue

Stella

Athletic- Hazy IPA



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Bulliet Bourbon, Cointreau, fresh  
squeezed lemon, splash of OJ

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## UPCOMING EVENTS

**March 24th**

**Pre Easter Brunch**

**March 29th**

**Lobster Dinner Special**

**March 31st**

**Easter Brunch**

## **DINING HOURS**

**MONDAY-WEDNESDAY: CLOSED**

**THURSDAY-SATURDAY:**

**5:00PM-8:30PM**

**SUNDAY: CLOSED**