

THE MIXED GRILLE

ENTREES

SEARED SALMON \$26

Dijon herbs de provence seared salmon, farro risotto, balsamic reduction, asparagus

JERK CHICKEN \$22 *GF

Mango pineapple salsa, coconut rice, sautéed spinach and baby carrots

THAI VEGETABLE

BUDDHA BOWL \$18 *V

Spicy peanut sauce, carrot, cilantro, cucumber, farro, cabbage, bean sprout, wonton crisp

*w/ Chicken \$6 w/ Shrimp \$10

WALLEYE \$32

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

*Available Flash Fried

MEDITERRANEAN PASTA \$20

Rotelle, tomato, artichoke, kalamata olive, spinach, mushroom, lemon garlic cream, chiffanade basil

Filet Mignon *GF

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

Red wine demi, gouda tater tot, broccolini

WAGYU SIRLOIN

\$36 *GF

8 oz. blueberry demi, thyme sea salt, gouda tatar tot, asparagus

ROASTED LAMB RACK \$56 *GF

Mint chimichurri, whipped yukon potato, grilled asparagus

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

SMALL PLATES

EGGPLANT

INVOLTINI \$14

Thin eggplant stuffed with farro, basil, mozzarella, marinara

PETITE CRAB CAKE & SHRIMP SKEWER DUET \$16

Pesto lemon aioli, oven dried tomato

LAMB CHOP \$20

Crispy goat cheese, charred lemon scented broccolini, blueberry thyme gastrique

SANDWICH BOARD

Choice of fruit or fries

GI BURGER \$14

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

COWBOY BURGER \$16

Bacon, cheddar, BBQ, pickled jalapeno, onion ring, pretzel bun

HOT TURKEY BACON SANDWICH \$14

Turkey, cheddar cheese, bacon, pretzel bun, whole grain mustard aioli

CHICKEN PARMESAN SANDWICH \$14

Fried chicken cutlet, marinara, mozzarella, hoagie bun

REUBEN \$12

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

CAESAR WRAP \$14

Spinach wrap, romaine, crouton, Caesar dressing, fried chicken tender

GRILLED CAPRESE SANDWICH \$10 *V

*add chicken \$14

Brioche, tomato, fresh mozzarella, basil pesto, balsamic glaze, grilled chicken

SHRIMP PO BOY \$16

Hoagie bun, battered shrimp, tartar sauce, lettuce, tomato

BUFFALO WRAP \$14

Spinach wrap, romaine, blue cheese, buffalo sauce, fried chicken tender

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COCKTAILS

**GREY GOOSE DIRTY
MARTINI \$12**

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

**TROPICAL RASPBERRY
LEMONADE \$10**

Malibu rum and raspberry lemonade mixture, truly refreshing

APEROL NEGRONI \$9

Bombay Sapphire Aperol sweet vermouth served on the rocks

**WHITE SANGRIA
\$11 GLASS \$42 PITCHER**

Special blend of sparkling prosecco, triple sec, gin, enjoy with an array of fresh fruit

**CHOCOLATE ESPRESSO
MARTINI \$12**

Vanilla stoli, Kahlua, espresso served in chocolate rimmed glass

**SMOKED WOODFORD
RESERVE OLD FASHION \$16**

Traditional muddled old fashion served in a hickory smoke dome, luxardo cherry, orange garnish

BOTTLED BEERS

BUDWEISER
BUD LIGHT
AMSTEL LIGHT
MILLER LIGHT
COORS LIGHT
CORONA
CORONA LIGHT
LABATT BLUE
LABATT BLUE LIGHT
CARONA PREMIER

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

**ARTICHOKE
SPINACH DIP \$10**

Served with flatbread

STEAK BITES \$20

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

FRIED CALAMARI \$14 *GF, V

Buttermilk battered calamari
steak, marinara, black truffle aioli

WINGS \$16

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

GOAT CHEESE TART \$12

Cherry Tomato, pesto, tart,
balsamic glaze

PRETZEL BITES \$8

Beer cheese

**FRIED BRUSSEL
SPROUTS \$12**

Orange honey glaze, dried cherries,
pistachio

**BANG BANG SHRIMP
\$12**

Battered shrimp, bang bang sauce

SIDE SOUPS & SALADS

**SOUTHWEST TORTILLA SOUP
\$4 / 6**

**SPLIT PEA & HAM SOUP
\$4 / 6 *GF**

**SOUP DU JOUR
\$4 / 6**

CAESAR SALAD \$12

Crouton, grated parmesan, Caesar dressing

SOUTHWEST SALAD \$12

Romaine, corn, black beans, queso cheese,
tomato, avocado, fried tortilla, chipotle ranch

WEDGE SALAD \$12 *GF

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

Add Chicken \$6 Add Salmon \$10