

# 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