

### **FONDUE PLATTER**

Melted swiss cheeses marinated in white wine with an assortment of salami, cornichons, and marinated vegetables. Served with crostini.

\$16

### **DEVILED SCOTCH EGG**

A deep fried hard boiled egg wrapped with seasoned sausage and lightly breaded. Filled with mustard whipped egg yolk and served with chipotle dipping sauce.

\$12

### **SMOKED WINGS**

Eight slow smoked wings, deep fried for a crispy finish. Served with a trio of wing sauces.

\$12

**SOUPS & SALADS** 

#### **CHILI**

Bowl of classic beef chili topped with diced onions and cheddar cheese. Served with oyster crackers and sour cream.

\$6

### **PETITE SPRING GREENS**

Fresh spring greens topped with sliced strawberry, bleu cheese, and candied pecans. Served with poppyseed dressing.

\$10

#### **CHEF'S SALAD**

Mixed greens, sliced turkey, ham, swiss, cheddar, eggs, cucumber and tomato. Served with a pesto ranch dressing.

\$14

### **STEAK CUT CALAMARI**

Deep fried strips of calamari, served with julienne vegetables and spicy Thai chili sauce.

\$16

### **BAJA NACHOS**

Oven baked tortilla chips topped with seasoned shredded chicken, melted cheese, shredded lettuce, tomato, and red onion. Drizzled with a key lime sour cream and served with pico de gallo.

#### **BAKED CRAB DIP**

Warm artichoke, crab, and spinach melted with creamy cheese. Served with fried naan chips and topped with diced tomato.

\$12

### **SOUP DU JOUR**

Bowl of the soup of the day served with oyster crackers.

\$5

#### **BLACK AND BLEU CAESAR**

Romaine lettuce, crumbled bleu cheese, parmesan cheese, and croutons topped with a blackened 6oz sirloin steak prepared to order. Served with Caesar dressing.

\$20

### **SOUTHWEST CHICKEN**

Spring mix, tomatoes, diced peppers, and a black bean corn medley. Topped with fresh avocado over seasoned shredded chicken and served with chipotle ranch dressing.

\$16

# HANDHELDS

### **MUSHROOM SWISS BURGER**

Half pound fresh ground beef grilled to order topped with Swiss cheese and sautéed mushrooms. Served with lettuce, tomato, and red onion with Pub chips.

\$14

### **BACON BLEU BURGER**

Half pound of fresh ground beef grilled to order with crumbled bleu cheese, bacon, and sautéed mushrooms topped with an onion ring. Served with lettuce, tomato, and red onion with Pub chips.

14

#### PRIME RIB QUESADILLA

Flour tortilla stuffed with shaved prime rib, caramelized onions, green pepper and three cheese blend. Served with horseradish cream sauce.

\$14

### MAPLE CHICKEN SANDWICH

Grilled chicken breast with Cheddar cheese, bacon, and sliced apples with a maple aioli. Served with lettuce, tomato, and red onion on a pretzel bun with Pub chips.

\$14

### **TACO PLATE**

Two corn tortillas topped with shredded lettuce, pico de gallo, and chipotle aioli. Served with tortilla chips and salsa. Choice of shredded chicken, ground beef, beer battered cod or vegetarian.

\$13

# **VEGETARIAN QUESADILLA**

Flour tortilla stuffed with a mixture of three cheese blend and a black bean corn medley. Served with roasted red pepper relish and sour cream.

\$12

# PUB FARE

# TERIYAKI SALMON

Grilled salmon topped with teriyaki glaze. Served with wild rice and steamed vegetables.

\$28

### **FISH AND CHIPS**

Choice of fried Walleye or Bluegill lightly dusted and fried. Served with apple coleslaw and Pub chips.

\$18

### **BISON MEATLOAF**

Slow cooked and topped with tomato puree and served with potato wedges, carrots and broccoli.

\$24

### **WET BURRITO**

Beef or shredded chicken burrito stuffed with beans and rice. Topped with shredded lettuce, diced tomato, black olives, jalapenos, and burrito sauce. Served with tortilla chips and salsa.

\$16

## **BEEF PASTY**

Oven baked homemade root vegetable beef pasty topped with gravy.

\$16

# RIBEYE

Fourteen ounce ribeye prepared to order topped with caramelized onions and mushrooms served with mashed potatoes and green beans.

\$32

## **BABY BACK RIBS**

Full or Half rack of baby back ribs with a cherry bourbon barbeque glaze. Served with maple bacon baked beans and corn on the cob.

\$28 / \$22

### FRIED CHICKEN

Four piece fried chicken platter served with mashed potatoes and gravy along with corn and peas.

\$18

### **BLACKENED CHICKEN PENNE**

Penne noodles tossed with sundried tomatoes, spinach, zucchini and asparagus in an Alfredo sauce.

\$24

### **BAKED MACARONI**

Oven baked smoked gouda béchamel with peas and bacon.

\$16