



Shareables

NACHOS

Tortilla Chips, Queso, Jalapeños, Diced Tomatoes, Black Olives, Sour Cream, Salsa / 13
Add Seasoned Chicken or Ground Beef / 5

SRIRACHA CHICKEN WINGS

Sriracha powder, teriyaki, toasted sesame, green onion / 15

BEEF SLIDERS

Beef sliders, cheddar cheese, crispy onions, horseradish cream / 13

CHEESE CURDS

Sweet Thai chili, ranch / 9

SPINACH DIP

Crispy Parmesan pita chips, carrots, celery / 11

CHICKEN QUESADILLA

Cheddar Jack cheese, green chili, shredded chicken, sour cream, salsa / 13 Substitute steak / 4

CHEF'S CHOICE CHARCUTERIE BOARD

Chef's choice of artisan cured meats and cheeses, crostini, mustard, and accompaniments / 24

Soup & Salad

Add: Salmon* / 8 Chicken* / 6 Shrimp* / 8
Sliced 6 oz. New York Strip* / 12

HOUSE GREENS

Mixed lettuce, grape tomatoes, red onion, kalamata olives, feta, citrus vinaigrette Half / 5 Full / 8

CAESAR

Romaine, Spanish citrus Caesar dressing, croutons, roasted cherry tomatoes, crispy curry chickpeas
Half / 6 Full / 9

CHICKEN, SHRIMP, BACON, AND CORN CHOWDER

Grilled chicken and shrimp in a sweet cream corn chowder with bacon. Served with garlic toast / 8

VERY BERRY SALAD

Fresh garden spring mix, strawberries, blackberries, blueberries, and goat cheese crumbles. Tossed in our house-made sweet pepper vinaigrette and topped with sweet-glazed pecans / 10

Sides

CHEDDAR MASH

House-made cheddar whipped potatoes / 8

FRENCH FRIES / 5

HOUSE SALAD

Half / 5 Full / 8

MIXED VEGETABLES / 5

CHEESY CAULIFLOWER

Roasted cauliflower, Mornay sauce, lemon panko / 8

Knife & Fork

BONE IN CHOP*

Cider brined, grilled Frenched pork chop, whiskey peppercorn cream sauce, cheddar mash, roasted Brussels / 36

CENTER CUT SIRLOIN*

Garlic and herb grilled Sirloin served with mashed potatoes and fresh vegetables / 32

PAN ROASTED SALMON

Salmon filet served over a blend of sautéed tomatoes, arugula, kale, green beans, herb roasted potatoes, mustard vinaigrette / 29

NEW YORK STRIP*

12 oz. Iowa New York Strip, cheddar mash, seasonal vegetables / 38

ROASTED CHICKEN*

Brined half chicken, herb demi-glace, glazed rainbow carrots, sunflower gremolata, cheddar mash / 25

WALLEYE FISH AND CHIPS

Craft beer battered walleye and fries. Served with a side of coleslaw / 19

CHICKEN TENDERS

Hand breaded and served with our homestyle french fries, kicked-up coleslaw and smoky honey Dijon dressing / 18

Handhelds

CHICKEN SANDWICH*

Grilled chicken, Jack cheese, avocado, tomato, and lemon pepper mayo on Rotella's Brioche Bun / 14

BACON CHEESE BURGER*

Grilled beef patty, cheddar, tomato, lettuce, hickory-smoked bacon on a Rotella's Brioche Bun / 16

TURKEY CLUB

Roasted turkey, tomato, lettuce, hickory smoked bacon, lemon pepper mayo on toasted wheat berry bread / 13

THE KICKER BURGER*

Pepper Jack cheese, avocado, jalapeño, onions, pico de gallo, and freshly made chipotle garlic mayo / 16

BLT AVOCADO EGG SANDWICH

Bacon, lettuce, tomato, fresh avocado, fried egg on whole wheat bread with chipotle mayo / 15

CLASSIC REUBEN

Corned beef, grilled rye bread, sauerkraut, swiss cheese, and Russian dressing / 15

IMPOSSIBLE BURGER

8 oz. Impossible meat patty, served on a vegan/gluten-free bun with lettuce, tomato, and onions / 17

Flatbreads

ROASTED MUSHROOM

Beets, arugula, baby kale, goat cheese, basil oil, balsamic reduction / 12

GRAZIANO SAUSAGE FLATBREAD

Mozzarella cheese, house made marinara, banana peppers / 12

SHRIMP RANGOON

Crispy shrimp, sweet chili lime, cream cheese, scallions, mozzarella cheese / 13

Gluten free Vegetarian  Vegan  Dairy Free  Contains Tree Nuts  Contains Sesame Seed or Sesame Oil

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team. 12/23//2023. 20% Gratuity automatically applied for parties of 8 or more.