

SPRING 2022 MAIN DINING ROOM MENU

starters

CHEESE CURDS - 13
marinara, acc sauce

CRISPY CALAMARI AND CLAMS - 14
tartar sauce, sriracha cocktail sauce,
sweet chili, charred lemon

DEVILED EGGS OF THE MOMENT - 7

YELLOW FIN TUNA TARTARE - 12
avocado, wasabi, soy caramel, wonton chips

CRISPY WINGS - 2 each
choice of greek, garlic parmesan, buffalo,
sweet thai chili or bbq
served with celery

DAILY SOUP
cup - 5 / bowl - 7

salads

add choice of protein to any salad
chicken-7 / blackened shrimp-6 / ♣ beef tenderloin-8
♣ salmon-8 / ♣ yellow fin tuna - 8

+ **CLASSIC WEDGE - 12**
baby iceberg, amablu blue cheese, heirloom tomato,
scallion, hormel® honey cured bacon

+ **CAESAR - 12**
revol farms™ romaine crunch, kalamata olives,
oven roasted tomatoes, capers, parmesan, croutons

+ **BURRATA - 13**
revol farms™ arugula, heirloom tomato, prosciutto,
red onion, white balsamic reduction, chili flake

sandwiches

served with choice of
salted house cut fries, sweet potato fries, onion rings,
coleslaw or house fried potato chips

♣ **BUILD YOUR OWN 8 OZ. ANGUS BURGER - 14**
7 OZ. JENNIE-O® TURKEY BURGER - 13
served with toasted brioche bun,
revol farms™ lettuce, onion, tomato, pickle
add hormel® honey cured bacon - 1
additional toppings .50 each - choose from:
swiss, cheddar, american, provolone, pepper jack,
amablu® blue cheese, peppers, ♣ fried egg
caramelized onions, jalapeños,
tobacco onions, avocado, sautéed mushrooms

+ **ITALIAN GRINDER - 15**
hormel® hard salami, dry chorizo & genoa salami, soppressata,
provolone, revol farms™ arugula, tomato, red onion, pepperoncini,
pesto mayo, foccacia bread

BEER BATTERED COD SANDWICH - 13
coleslaw, acc sauce, hinged loaf

+ **SMOKED CHICKEN & HAM CLUB SANDWICH - 14**
hormel® smoked ham & honey cured bacon, avocado,
revol farms™ lettuce, tomato, pesto mayo, sourdough bread

SHAVED BEEF SANDWICH - 15
roasted peppers, caramelized onion, swiss cheese, giardiniera,
creamy horseradish, hinged loaf

+ **PIMENTO GRILLED CHEESE - 13**
hormel® honey cured bacon, tomato, pickled jalapeño, foccacia bread

pizza

FLATBREAD - 12
12 INCH - 14
16 INCH - 20

gluten free crust - 14
choose up to three toppings:
additional toppings .50 each
fontanini® italian sausage, meatballs, hormel® smoked ham,
spam®, hormel® pepperoni, hamburger, artichokes,
mushrooms, black olives, green olives, tomatoes,
red onions, roasted red bell peppers, pineapple, green peppers

signatures

served with choice of house garden salad,
caesar salad or cup of soup

LOADED WHITE CHEDDAR MAC & CHEESE - 21
hormel® honey cured bacon, andouille sausage,
caramelized onions, roasted mushrooms, scallions, breadcrumbs

♣ **TOP SIRLOIN OSCAR - 37**
blackened shrimp, grilled asparagus, confit garlic mashed
potatoes, bearnaise, red wine demi

BROWN SUGAR GLAZED MEATLOAF - 21
confit garlic mashed potatoes,
seasonal vegetables, demi

PECAN SMOKED HALF CHICKEN - 21
cheddar and jalapeño polenta, roasted carrots, bbq chicken jus

♣ **ROASTED CAULIFLOWER STEAK - 17**
five grain blend, sunny egg, roasted vegetables,
pesto hummus, pepitas

♣ **GINGER & SOY GLAZED SALMON - 25**
charred bok choy, sweet chili fried rice, herb and radish salad,
sesame seeds

a la carte

♣ **6 OZ FILET MIGNON - 35**

(5) GARLIC ROASTED SHRIMP - 15
served with charred lemon

♣ **BLACKENED YELLOW FIN TUNA - 18**
served with charred lemon

choice of sauce: acc steak sauce, béarnaise
creamy horseradish or chimichurri

sides - 7

CHEDDAR AND JALAPEÑO POLENTA
CONFIT GARLIC MASHED POTATOES
SEASONAL VEGETABLES
SALTED HOUSE CUT FRIES
SWEET POTATO FRIES
HOUSE FRIED CHIPS
served with blue cheese dressing

+ = features locally sourced items

♣ = note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness