



Appetizers

Northeast Beer Battered Sea Bass & Matchstick Chips with roasted jalapeno tartar.....15

Lump Crab Cakes traditional Maryland style, gently pattied blue crab, with spicy citrus aioli.....15

Calamari lightly breaded, then sauteed with a rainbow of marinated peppers.....14

Barrel-of-Monkeys home smoked whole wings, rubbed with Kosher salt and seven herb blend, stone ground mustard.....13

Spinach & Artichoke Spread with pressed crispy Parmesan toast.....13

Home Smoked Salmon chilled, with giant schmear of fresh dairy cream cheese .....featured.....14

Pepperoni Flatbread light red sauce, bell peppers, smoked mozzarella, imported pepperoni discs.....15

Italian Sausage Flatbread crosscut sweet links & spicy hot crumble, red sauce, fresh mozzarella .....15

Flatbread Blue fresh Basil & toasted pine nut pesto, pulled Rotisserie chicken, roma tomatoes and Amish bleu .....15

Vegetarian Flatbread yellow squash, red onions, roma tomatoes, feta, brushed with herbed olive oil.....14

Bruschetta marinated tomatoes blanketed with shaved “off the wheel” superior aged Parmesan.....14

Artisan Cheese Board five European-style specialty cheeses crafted in Green County, WI.....15

Soups & Salads

Rotisserie Chicken Soup.....6 Soup of the Day Chef Doug Pittman’s fresh daily recipe.....6

House Salad preserved berries, raisins, fruits, field greens, Havarti, Muenster, Gouda, with mango pineapple vinaigrette.....14

Caesar Salad with creamy homemade dressing, choose flaked home smoked salmon or pulled rotisserie chicken.....15

Calamari Salad field greens with pan-fried calamari, and a jumpy ginger sesame dressing.....15

Greek Chopped fresh lettuce trio, feta, Kalamata, Greek black, and Country Greek olives.....featured.....14

Angry Thai Chopped glass noodles and greens dance with our wicked peanut citrus dressing.....14

“BLTA” Salad crispy bacon, salad greens, grape tomatoes & avocado, with a dijon-pepper vinaigrette & shaved asiago.....14

Entrees

Enjoy our daily fresh vegetable, and choose creamy sweet slaw, caramelized onion mashed, Parmesan matchstick fries or Idaho baker

\* Steak entrees served with choice of: Sauce Bernaise, Demi Glace or Amish bleu cheese crusted

Cajun Ribeye 12oz marinated overnight and grilled.....26

Ribeye 12oz .....26

Filet Mignon 8oz wrapped in Minnesota raised smoked bacon.....30

New York Strip 12oz.....27

T-Bone 16oz buried in mushrooms.....29

Pork Osso Buco on a bed of caramelized onion mashed.....27

Salmon broiled with white wine butter.....23

Crab Stuffed Walleye broiled fresh water fillet, stuffed with lightly seasoned lump blue crab.....29

Shore Dinner hand breaded pan fried Walleye fillet with cast iron skillet shore potatoes.....featured .....25

Whole Rotisserie Chicken generously rubbed with seven herb blend and spit roasted .....23

Vic’s Smoked Ribs baby back, dry rubbed, home smoked and mopped in BBQ sauce.....25

R.V. Plate rotisserie chicken and home smoked ribs.....25

Chicken Fettuccine Alfredo pulled Rotisserie Chicken simmered in roasted garlic & sundried tomato.....20

Scallop Pappardelle seared scallops, pine nut basil pesto with grape tomatoes, roasted peppers & Parmesan.....22

Burgers & Sandwiches

Choose creamy sweet slaw or Parmesan matchstick fries

“V” Burger 8 oz U.S.D.A. choice ground chuck, basted in our rich Demi Glace..... featured.....15

Kobe Beef Burger 8 oz with smoked Mozzarella and fresh crispy red onion .....16

Bison Burger 8 oz with Muenster and Minnesota raised bacon squares.....15

Chicken Sandwich home smoked chicken breast with a salsa of avocado, red onion, lime, and cilantro .....14

Tenderloin Sandwich seared steak, stone ground mustard, sauteed portabella’s, Gruyere cheese on toasted ciabatta square.....16

Walleye Sandwich home breaded fillet, Swiss cheese, Jalapeno tarter on an egg bun.....16

Desserts

Key Lime Meringue nestled in a graham, walnut, and pecan crumble.....1.....6.....7

Chocolate Birthday Cake piled high with dark chocolaty mousse frosting, vanilla ice cream.....6.....7

Vanilla Sundae choose topping: chocolate, blackberry, or fresh strawberry.....5