
Mike's Hot Picks

Syltbar / Prosecco / San Simone / 14- Spritz your prosecco N/C
Inception / Pinot Noir / Willamette Valley / 15-

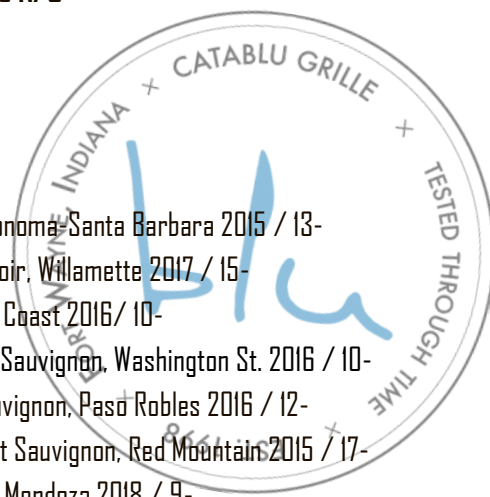
GLASS

Whites

Maschio, Prosecco, Italy **Split** / 8-
Stella, Moscato, Italy 2017 / 9-
Pacific Rim, Riesling, Columbia Valley 2016 / 9-
Château de Campuget, Rosé, Rhône Valley 2018 / 9-
Caposaldo, Pinot Grigio, Italy 2017 / 9-
Giesen, Sauvignon Blanc, Marlborough 2017 / 10-
Benziger "Organic", Chardonnay, Sonoma 2016 / 10-
Mer Soleil "Reserve, Chardonnay, Saint Lucia Highlands 2015 / 12-

Reds

Meiomi, Pinot Noir, Sonoma-Santa Barbara 2015 / 13-
Four Graces, Pinot Noir, Willamette 2017 / 15-
Hahn, Merlot, Central Coast 2016 / 10-
Boomtown, Cabernet Sauvignon, Washington St. 2016 / 10-
Treana, Cabernet Sauvignon, Paso Robles 2016 / 12-
Canvasback, Cabernet Sauvignon, Red Mountain 2015 / 17-
Condor Peak, Malbec, Mendoza 2018 / 9-
Paydirt, Zinfandel, Paso Robles 2017 / 14-
Gravel Bar, Red Blend, Columbia Valley 2015 / 12-



ROCKS

BLU BUFFALO ~ Buffalo Trace / Blueberry Preserve / Lemon / Basil / Maple Syrup / 10-
GRAPEFRUIT OLD FASHIONED ~ Buffalo Trace / Muddled Grapefruit / Luxardo Cherries / Grapefruit Bitters / 10-
BEETNIK ~ Mezcal / Aperol / Beet Juice / Lime Juice / Celery Bitters / 9-
RARE PEPE ~ Mezcal / Aperol / Grapefruit juice / Lemon Juice / Grapefruit Bitters / Soda Water / 9-
MAI TAL.P.A. ~ Aged Rum / Orgeat / Orange Curacao / Fresh Lime Juice / I.P.A. / 10-
THE MOMO ~ Gin / Aperol / Lemon / Grapefruit / Blood Orange / Bitters / Champagne / Soda / 11-
MANGO MARGARITA ~ Silver Tequila / Fresh Lime / Mango / 10-
AVOCADO MARGARITA ~ Silver Tequila / Fresh Lime / Fresh Lemon / Cointreau / Avocado / 10-
RICE WINE FIZZ ~ Saki / Peach Schnapps / Prosecco / 10-

UP

Stonewashed

The Botanist Gin / Ginger Beer / Luxardo
Syrup / Crème de Violette / Lime / 10-

Pineapple

House Made Pineapple-Vanilla Bean Infused Vodka /
Pineapple Juice / 11-

Pomegranate

Pearl Pomegranate Infused Vodka / Pama
Pomegranate Liqueur / Fruit Juice / 11-

Espresso Martini

Kahlua / Baily's / Frangelico / 12-

Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 11-

Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps /
Agave / Fresh OJ / Fresh Lime / 10-

X Rated

X Passion Fruit Infused Vodka Liqueur / Svedka
Vodka / Splash Pineapple / 11-

Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur /
Chambord / Cream / 11-

HOPS

Ask Your Server About Our **Seasonal** and **Draft Selections**

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Amstel, Sam Adams, New Castle, Stella Artois,
Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter

STARTERS

Ancho Chile Smoked Salmon

frisee / red cabbage / pickled mustard seeds / red onion / radish / grilled pineapple sour cream / 18-

Fried Maine Lobster Tail Bites

rosemary-honey mustard mayo / 20-

Rice Fried Jumbo Firecracker Shrimp

sweet hot chili sauce / green onion / 14-
add shrimp 3.5- ea.

Crispy Brussels Sprouts

miso glaze / scallion / sesame togarashi spice /
ginger / shiitake bacon / 10- GF

Roasted Mushroom Flatbread

sweet corn / melted leeks / goats cheese /
truffled arugula / 12-

gluten free flatbread available +3-

GREENS

**add: fried lobster +21 / shrimp +8 /
salmon +8 / grilled chicken +6 /**

Apple Blueberry Salad

romaine / apple / blueberry / almonds / goat cheese /
honey Gravenstein apple vinaigrette / 7- GF

Watermelon Salad

arugula / frisse / jicama / mint / feta / sunflower
seeds / shishito pepper vinaigrette / 8- GF

Chop Chop Salad

carrots / cucumbers / garbanzo beans / tomato /
provolone cheese / balsamic vinaigrette / 6- GF

DESSERTS

Warm Apple Tart

cinnamon ice cream / caramel sauce / 7-

Banana Cream Pie in a Jar

chocolate coated almond granola crunch /
vanilla pastry cream / salted caramel /
whipped cream / cocoa nibs / 7-

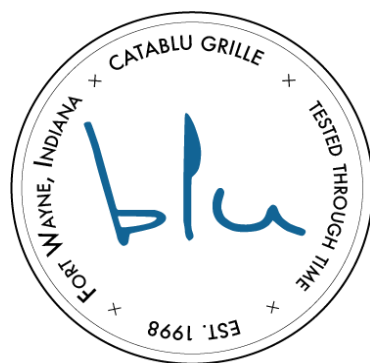
Beignets

chocolate / raspberry / banana fosters
caramel dipping sauces / 9-

Chocolate Brownie Sundae

vanilla ice cream / hot fudge / caramel /
sugared pecans / whipped cream / 6-

Seasonal Sorbet / 5- GF



ADDS

**Hand Cut Fries 5- / Truffle Parmesan Fries 7-
/ Spicy Onion Rings 5- /**

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

MAIN

Giant Shrimp Crab Cake

sweet corn / shiitake mushroom / fingerling potato /
red swiss chard / lemon chardonnay glaze / 28-

Spiced Pan Roasted Faroe Island Salmon

wild rice / golden beets / baby zucchini / basil leaves / caramelized
fennel-orange drizzle / black lava sea salt / 26- GF

Hot Garlic Fried Walleye Pike

fingerling potato / Tuscan kale / red onion / shishito peppers /
smoked paprika aioli / 25-

Cauliflower Cashew Stir Fry

bok choy / carrot / peppers / shiitake mushroom / honey chile glaze /
sesame seeds / 18- GF

grilled chicken +5- / shrimp +8- / salmon +7-

Italian Chicken Meatloaf

dried apricot agro dolce / casarecce pasta / prosciutto / Brussel sprout
leaves / sundried tomato / black truffle pecorino cream/ / 22-

Grilled Grouper Sandwich

Grilled Beef Filet Mignon

marble potatoes / roasted mushrooms / rainbow carrots /
tuscan kale / red wine veal jus / crisp carrot strings

6oz 28- / 8oz 36- Larger Custom Cuts Available

2oz. Increments / 5- per oz. GF

14oz. Char Grilled Dry Aged Ribeye

hand cut fries / bacon cheddar butter / 42- GF

Dry Aged Black & Blu Ribeye

blackened / blue cheese / spicy onion rings / fingerling potato /
red wine veal jus / 44-

Add: *Fried Main Lobster Tail* / rosemary-honey mustard / 20-

Tony Valenza Executive Chef

Fletcher Brown Sous Chef