



SHARE

Lobster Street Tacos

mango radish relish / roasted poblano crema / 17-
add a taco 5.50- each GF

Rice Fried Jumbo Firecracker Shrimp

sweet hot chili sauce / green onion / 13-

Crispy Brussels Sprouts

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

Smoked Paprika Grilled Filet Mignon Skewers

English cucumber / heirloom tomato /
romesco verde / 13- GF

Chicken Mac-n-Cheese

roasted poblano peppers / sriracha white cheddar /
BBQ sauce / spicy onion rings / 8-

Prosciutto Flatbread

caramelized onion garlic cream / sundried tomato /
basil / fontina cheese / truffled arugula / 12-

Crab Flatbread

crab meat / sweet corn / scallion / white cheddar /
pickled red onion / avocado lime aioli / smoked
tomato chipotle sauce / 14-

gluten free flatbread available +3-

ADDS

Hand Cut Fries 5- / Truffle Parmesan Fries 7-

/ Spicy Onion Rings 5- /

Foie Gras and Truffle Salt Fingerling Potato 9-

GREENS

add: grilled chicken +5- / shrimp +8- / salmon +7- / beef skewers +7-

Romaine Heart Caesar

sundried tomato / manchego cheese / red onion / peppered bacon /
creamy lemon garlic dressing / smoked paprika toasted crumbs / 8-

Arugula

roasted cauliflower / rainbow carrot / honey yogurt /
fried chick pea / mint / golden raisin /
smoked almond / harissa vinaigrette / 9- GF

Shaved Tuscan Kale

rainbow carrot / blueberry / pecorino cheese / pine nut prosciutto
gremolata / lemon oil / chardonnay vinegar / 7-

Chop Chop Salad

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

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

Tony Valenza Executive Chef

Fletcher Brown Sous Chef

DAILY FEATURES

Martini Monday 2- off any martini / Tuesday Pad Thai / chicken / beef / shrimp
Wednesday 20% off Bottle Wine / Thursday Wagyu Beef / Friday Dessert Souffle

MAIN

Crab Cake

watercress / white cabbage / sweet corn / heirloom carrot / haricot verts / citrus pink peppercorn vinaigrette /
lemon rosemary aioli / 28-

Spice Roasted Faroe Island Salmon

kimchi fried black rice / sweet corn / scallion / ginger cilantro drizzle / cucumber sesame seed salad / 24- GF

Buttermilk Fried Walleye Pike

crisp home fried potato / bell pepper / green bean / jalapeno aioli / 22-

Cauliflower Stir Fry

pepper / bok choy / mushroom / rainbow carrot / red onion / toasted sesame seed /
cashew / honey chili drizzle / 16- GF
grilled chicken +5- / shrimp +8- / salmon +7-

Baby Back Ribs

house B.B.Q. glazed ribs / smoked sweet potato salad / haricot verts / pickled red onion /
bacon / black benne seed / 23- GF

Rosemary Lemon Grilled Natural Airline Chicken Breast

Tuscan kale / fingerling potato / prosciutto / honey lemon drizzle / 22- GF

Grilled Filet Mignon

asparagus / roasted carrot / fingerling potato / caramelized shallot / red wine veal jus / 6oz 25- / 8oz 33-
Larger Custom Cuts Available 2oz. Increments / 4- per oz. GF

14oz. Char Grilled Dry Aged Rib Eye

hand cut fries / bacon cheddar butter / 40- GF

Dry Aged Black & Blu Ribeye

blackened / blue cheese / spicy onion rings / fingerling potato / red wine veal jus / 42-

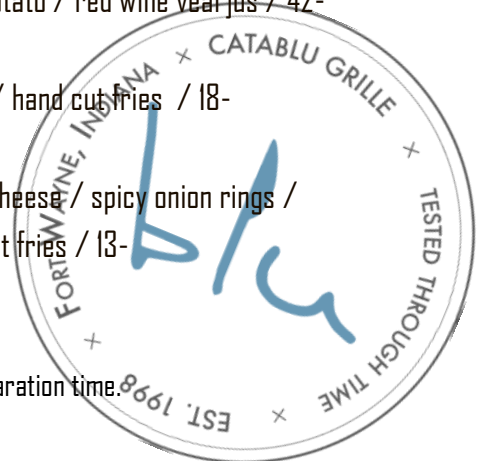
Bison Burger

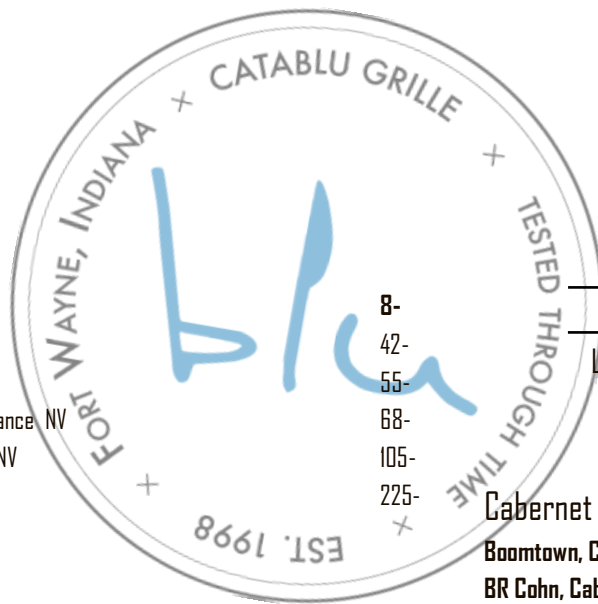
dried cherry B.B.Q. / goat cheese / brioche bun / hand cut fries / 18-

B.B.Q. Ranch Burger

all natural beef patty / apple smoked bacon / cheddar cheese / spicy onion rings /
ranch dressing / B.B.Q. sauce / hand cut fries / 13-

+5- Split entree charge / Special requests may take additional preparation time.





Sparkling / Champagne

Zonin, Prosecco, Italy Split

Mondoro, Asti, Italy NV
 Moet Chandon, France NV
 Taittinger Cuvee Prestige, Brut, France NV
 Veuve Clicquot, Brut Rose, France NV
 Dom Perignon, France 2006

8-
 42-
 55-
 68-
 105-
 225-

Lighter Whites

Stella, Moscato, Italy 2016

Pacific Rim, Riesling, Columbia Valley 2015

Dr L, Dry Riesling, Mosel 2015

Villa Wolf, Pinot Noir Rose, Pfalz 2016

Caposaldo, Pinot Grigio, Italy 2016

Swanson, Pinot Grigio, Napa 2015

Marlborough "Estate Reserve", Sauvignon Blanc, Marlborough 2016

Charles Krug, Sauvignon Blanc, Napa 2016
 Robert Mondavi "Oakville", Fume Blanc, Napa 2013
 Caymus, "Conundrum", California 2014

9-/32-
 8-/30-
 32-
 9-/32-
 9-/32-
 40-
 9-/32-
 44-
 62-
 46-

Chardonnay

Benziger "Organic", Chardonnay, Sonoma 2014

Mer Soleil "Reserve", Chardonnay, Saint Lucia Highlands 2014

Sequoia Grove, Chardonnay, Carneros 2015
 Franciscan "Cuvee Sauvage", Chardonnay, Napa 2013
 Cakebread Cellars, Chardonnay, Napa 2015
 Krupp Brothers, Chardonnay, Napa 2014
 Pahlmeyer, Chardonnay, Napa 2013

10-/34-
 12-/38-
 52-
 56-
 64-
 80-
 95-

Pinot Noir

Roco, Pinot Noir, Willamette 2014

Meiomi, Pinot Noir, Sonoma-Santa Barbara 2016

Wildhorse, Pinot Noir, Central Coast 2015
 Erath "Estate", Pinot Noir, Willamette 2015
 Artesa "Estate Reserve", Pinot Noir, Napa 2014
 Merry Edwards, Pinot Noir, Sonoma County 2014
 Belle Glos "Clark and Telephone" Pinot Noir, Santa Barbara 2016
 Cuvaision "Spire", Pinot Noir, Carneros 2014/2015

12-/38-
 13-/40-
 42-
 51-
 54-
 60-
 70-
 78-

Merlot / Syrah / Carmenere

Hahn, Merlot, Central Coast 2016

Liberty School, Merlot, Central Coast 2014
 Duckhorn Vineyards "Decoy", Merlot, Napa 2015
 Thorn, Merlot, Napa, 2014
 Terrunyo "Block 27", Carmenere, Cachapoal 2015
 Shafer "Relentless", Syrah, Napa Valley 2013

10-/34-
 34-
 45-
 55-
 54-
 100-

Mike's Hot Picks

La Pettegola / Vermentino / Toscana 2016 / 12-/38-
 Casa Capriolo / Rosso / Toscana 2014 / 15-/45-

Cabernet Sauvignon

Boomtown, Cabernet Sauvignon, Washington State 2015

BR Cohn, Cabernet Sauvignon, Sonoma County 2015

Canvasback, Cabernet Sauvignon, Red Mountain 2014

Black Stallion, Cabernet Sauvignon, Napa 2014
 Starmont, Cabernet Sauvignon, Napa 2012
 J Lohr "Hilltop", Cabernet Sauvignon, Paso Robles 2015
 Flora Spring, Cabernet Sauvignon, Napa 2014
 Freemark Abbey, Cabernet Sauvignon, Napa 2013
 Quilt, Cabernet Sauvignon, Napa Valley 2015
 Brandlin, Cabernet Sauvignon, Mount Veeder 2012
 Faust, Cabernet Sauvignon, Napa 2014
 Mount Veeder, Cabernet Sauvignon, Napa 2014
 Caymus, Cabernet Sauvignon, Napa 2015
 Dunn Vineyards, Cabernet Sauvignon, Howell Mountain 2011
 Nickel & Nickel "C.C. Ranch", Cabernet Sauvignon, Rutherford/Napa 2014
 Somerston, Cabernet Sauvignon, Napa 2015
 Staglin, Cabernet Sauvignon, Rutherford/Napa 2012

9-/32-
 13-/42-
 17-/52-
 48-
 50-
 55-
 66-
 78-
 80-
 80-
 82-
 85-
 120-
 125-
 136-
 160-
 280-

Red Blends

Le Volte, Red Blend, Tuscany 2014
 Balbio, Super Tuscan Red Blend, Tuscany 2014
 Franciscan "Magnificat", Meritage, Napa Valley 2013/2014
 Gaja, Red Blend, Bolgheri Tuscany 2014
 Priest Ranch "Coach Gun", Red Blend, Napa 2012
 I Selvatici, Super Tuscan Red Blend, Tuscany 2008
 Cain Five, Red Blend, Napa 2010/2011
 Quintessa, Red Blend, Rutherford 2008/2010

50-
 51-
 86-
 90-
 100-
 105-
 190-
 192-

Zinfandel / Malbec / Grenache

Cosentino Winery "The Zin", Zinfandel, Lodi 2014/2015
 Mauritson, Zinfandel, Dry Creek Valley 2013/2014
Mountain Door, Malbec, Mendoza 2015
 Acheval Ferrer, Malbec, Mendoza 2015
 Kaiken Ultra, Malbec, Mendoza 2015
 Orin Swift "D66", Grenache, Cotes Catalanes 2014

43-
 52-
8-/30-
 44-
 55-
 65-

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 / 8-

RARE PEPE ~ Mezcal / Aperol / Grapefruit juice / Lemon Juice / Grapefruit Bitters / Soda Water / 8-

MAI TAI.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-

STRAWBERRY FIELDS ~ Hendrick's Gin / St. Germain / Balsamic Vinegar / Fresh Strawberry Muddle / Lime Twist / 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-

Italian Stallion

Vodka / Lemon Juice / Aperol / St. Germain / 10-

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

