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## SHARE

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### 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

### Mediterranean Grilled Filet Mignon Skewers

smoked artichoke lemon spread / English cucumber /  
heirloom tomato / pita bread / 14- 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-

### Roasted Mushroom Flatbread

porcini crema / sweet corn / scallions / goat cheese /  
rosemary lemon aioli / 12-

gluten free flatbread available +3-

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## ADDS

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

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## GREENS

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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-

### Harvest Chop Salad

romaine / granny smith apple / dried cranberry / goat cheese /  
toasted almond / gravenstein apple honey vinaigrette / 7- GF

### Shaved Tuscan Kale

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

### 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

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# DAILY FEATURES

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

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## MAIN

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### 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-

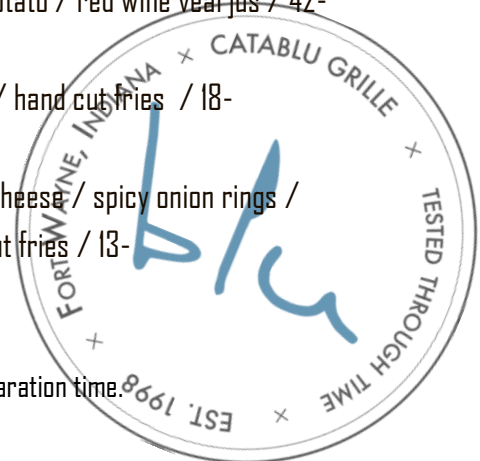
### Bison Burger

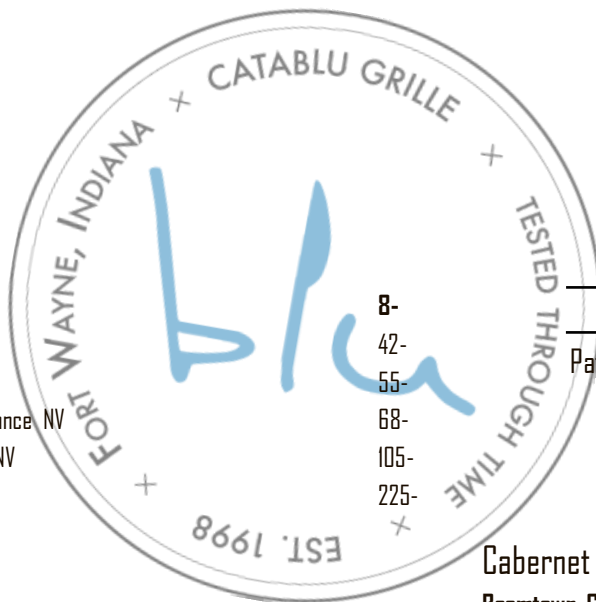
dried cherry B.B.Q. / goat cheese / brioche bun / hand cut fries / 18-

### 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 2017

### Pacific Rim, Riesling, Columbia Valley 2016

Dr L. Dry Riesling, Mosel 2015

### Villa Wolf, Pinot Noir Rose, Pfalz 2017

### Caposaldo, Pinot Grigio, Italy 2017

Swanson, Pinot Grigio, Napa 2015

### Marlborough "Estate Reserve", Sauvignon Blanc, Marlborough 2017

Charles Krug, Sauvignon Blanc, Napa 2016  
 Robert Mondavi "Oakville", Fume Blanc, Napa 2013  
 Caymus, "Conundrum", California 2015

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

## Chardonnay

### Benziger "Organic", Chardonnay, Sonoma 2016

### Mer Soleil "Reserve", Chardonnay, Saint Lucia Highlands 2015

Sequoia Grove, Chardonnay, Carneros 2015  
 Franciscan "Cuvee Sauvage", Chardonnay, Napa 2013  
 Cakebread Cellars, Chardonnay, Napa 2015/2016  
 Krupp Brothers, Chardonnay, Napa 2014  
 Pahlmeyer Jayson, Chardonnay, Napa 2014

10-/34-  
 12-/38-  
 52-  
 56-  
 64-  
 80-  
 82-

## 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 2013/2014/2015

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

Patient Cattot / Sauvignon Blanc / Loire Valley / 10-/34-  
 Caymus / Red Blend / Suisun Valley / 18-/54-

## Cabernet Sauvignon

### Boomtown, Cabernet Sauvignon, Washington State 2016

### BR Cohn, Cabernet Sauvignon, Sonoma County 2016

### Canvasback, Cabernet Sauvignon, Red Mountain 2014

Black Stallion, Cabernet Sauvignon, Napa 2014  
 Starmont, Cabernet Sauvignon, Napa 2012/2015  
 J Lohr "Hilltop", Cabernet Sauvignon, Paso Robles 2015  
 Auros, Cabernet Sauvignon, Napa 2015  
 Flora Spring, Cabernet Sauvignon, Napa 2014  
 Red Mare, Cabernet Sauvignon, Napa 2013  
 Freemark Abbey, Cabernet Sauvignon, Napa 2013/2014  
 Quilt, Cabernet Sauvignon, Napa Valley 2016  
 Brandlin, Cabernet Sauvignon, Mount Veeder 2012  
 Faust, Cabernet Sauvignon, Napa 2015  
 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 2012  
 Staglin, Cabernet Sauvignon, Rutherford/Napa 2012

9-/32-  
 13-/42-  
 17-/52-  
 48-  
 50-  
 55-  
 62-  
 66-  
 75-  
 78-  
 80-  
 80-  
 82-  
 85-  
 120-  
 125-  
 136-  
 160-  
 280-

## Red Blends

### Line 39, Red Blend, Lodi 2016

Red Mare, La Vaquera Red Blend, Napa 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

9-/32-  
 80-  
 90-  
 100-  
 105-  
 190-  
 192-

## Zinfandel / Malbec / Grenache

### Mountain Door, Malbec, Mendoza 2016

Cosentino Winery "The Zin", Zinfandel, Lodi 2014/2015  
 Mauritson, Zinfandel, Dry Creek Valley 2012/2013/2014  
 Acheval Ferrer, Malbec, Mendoza 2015/2016  
 Kaiken Ultra, Malbec, Mendoza 2015  
 Orin Swift "D66", Grenache, Cotes Catalanes 2014

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

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# ROCKS

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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-

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# UP

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## 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-

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# HOPS

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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

