

Hours

DINE - IN & CURBSIDE PICK - UP
TUESDAY - THURSDAY 4PM - 9PM
FRIDAY - SATURDAY 4PM - 10PM
CLOSED SUNDAY - MONDAY



Celebration Promotions

ASK YOUR SERVER ABOUT OUR BIRTHDAY & ANNIVERSARY CELEBRATION SPECIALS.

Soups

●●● **FRENCH ONION** ^{GF}
9.95 à la Carte ~ 7.95 with Entrée

Salads

MIXED GREENS ^{GF}
Radish, Fennel, Onion, Cucumber,
Tomatoes & Herb Vinaigrette
9.95 à la Carte ~ 6.95 with Entrée

CAESAR ^{GF}
Parmesan & Garlic Crouton
9.95 à la Carte ~ 6.95 with Entrée

●●● **BEET** ^{GF}
Roasted Red & Golden Beets,
Frisée, Goat Cheese,
Candied Pistachios,
White Balsamic-Honey Vinaigrette
10.95 à la Carte ~ 7.95 with Entrée

Appetizers

ESCARGOT ^{GF}
Butter, Cognac, Garlic, Parsley, Shallot & Baguette 11.95

●●● **BRUSSELS SPROUTS** ^{GF}
Fried with Peppadew, Smoked Paprika Aioli & Bacon Crumbles 11.95

SPINACH & ARTICHOKE DIP ^{GF}
Toasted Garlic Baguettes 11.95

POUTINE
Braised Beef, White Cheddar Curds, Demi-Glace & Mozzarella 13.95

MUSSELS
Andouille Sausage, White Wine, Garlic, Shallots, Butter & Parsley 15.95

●●● **WALLEYE FINGERS**
Cucumber Remoulade 15.95

CRAB CAKE
Citrus Aioli 17.95

Lighter Fare

PRIME TOP SIRLOIN SALAD * ^{GF}
Mixed Greens, Asparagus, Onion,
Peppers, Grape Tomato,
Bleu Cheese, Fried Onions
& Horseradish Vinaigrette 27.95

CHICKEN SANDWICH ^{GF}
Provolone, Candied Bacon,
Baby Kale, Peppadew Peppers
& Spicy Remoulade 15.95

●●● **BACON CHEDDAR BURGER** * ^{GF}
Candied Pepper Bacon,
Tillamook Cheddar,
Crispy Fried Onions
& Heinz 57 Aioli 17.95

BEEF BOURGUIGNON SLIDERS
Pickled Shallots,
Horseradish Sauce
& Béarnaise 17.95

Seafood

●●● **CRAB CAKES**
Sweet Corn Succotash & Citrus Aioli 29.95

COLDWATER LOBSTER TAIL ^{GF}
4oz Tail, Drawn Butter & Baked Potato or Creamy Leek Potatoes
One Tail 31.95 ~ Two Tails 41.95

Fish

●●● **WALLEYE** ^{GF}
Haricot Verts, Roasted Radish, Shallots & Beurre Noisette 29.95

GRILLED NORWEGIAN SALMON * ^{GF}
Beluga Lentil Pilaf, Arugula,
Roasted Corn Purée & Chive Oil 31.95

Casual Classics

●●● **CHICKEN POT PIE**
A Classic ~ Served Piping Hot 19.95

PORK CHOP * ^{GF}
Bourbon Glazed, Apple Fig Chutney
& Garlic Mashed Potatoes 25.95

●●● **BEEF BOURGUIGNON** ^{GF}
Aromatic Vegetables, Shallot Demi-Glace,
Garlic Mashed Potatoes
& Crispy Fried Onions 29.95

Pasta

FETTUCINE ALFREDO ^{GF}
Parmesan Cheese 17.95
with Chicken 19.95

●●● **LOBSTER SPAGHETTI**
Bisque, Onion,
Bacon & Chives 39.95

Steaks

Choice of House-Cut Fries, Creamy Leek Potatoes,
Garlic Mashed or Baked Potato

TOURNEDOS

STEAK DIANE * ^{GF} Wild Mushroom Demi-Glace 41.95

AU POIVRE * ^{GF} Peppercorn Crusted with Brandy Cream 43.95

●●● **OSCAR** * ^{GF} Jumbo Lump Crab & Béarnaise 45.95

CLASSIC CUTS

PRIME TOP SIRLOIN * ^{GF} Steak Butter 8oz 29.95

FILET MIGNON * ^{GF} Steak Butter 4oz 31.95 ~ 6oz 39.95 ~ 8oz 45.95

●●● **RIBEYE** * ^{GF} Steak Butter & Fried Onions 14oz 49.95

Surf & Turf

4oz Petite Filet, Baked Potato or Creamy Leek Potatoes & Choice of:

WALLEYE FILLET ^{GF} 41.95 | **CRAB CAKE** 43.95

LOBSTER TAIL ^{GF} 49.95

Poultry

Choice of Creamy Leek Potatoes,
Garlic Mashed or Baked Potato

●●● **CHICKEN FRANÇAISE**
Capers, Fine Herbs
& Lemon Beurre Blanc 23.95

DUCK BREAST * ^{GF}
Blackberry Gastrique & Baby Carrots 29.95

Sides

^{GF} Garlic Mashed Potatoes 5.95

^{GF} Baked Potato 5.95

^{GF} Creamy Leek Potatoes 5.95

House Cut Fries with Béarnaise 5.95

^{GF} Haricot Verts 7.95

^{GF} Lentil Pilaf 7.95

^{GF} Grilled Asparagus 10.95

* **CONSUMER ADVISORY:** Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.
An 18% service charge will be added to parties of 9 or more.

A 4% surcharge has been added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience.
The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.

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Catering & Events

MEETINGS, WEDDINGS & MORE!
 PLEASE ASK FOR OUR CATERING MENU
 & EVENT BROCHURES.

Group & Private Dining

BIRTHDAYS, ANNIVERSARIES & MORE!
 PLEASE ASK FOR A PERSONAL TOUR
 & OUR GROUP & PRIVATE DINING BROCHURE.

Signature Cocktails

WHITE SANGRIA

Fortified White Wine, Seasonal Fruit 10

MORGAN'S PUNCH No. 2 *

Whistle Pig Piggyback Rye,
 Housemade Sour, Egg White,
 Red Wine Float 12

PINEAPPLE MULE

Vodka, Pineapple, Cardamom,
 Lime, Ginger Beer 12

FRENCH MARTINI

Titos Vodka, Raspberry Liqueur,
 Pineapple, Lime 10

BLACKBERRY THYME

OLD FASHIONED

Jim Beam Bourbon,
 Blackberry Thyme, Angostura 10

GREEN MACHINE

Housemade Dill Aquavit, Snap Peas,
 Mint, Lemon, Lime 10

GUAVA CHILI MARGARITA

Chili-Infused Tequila, Guava, Lime 12

SALTY POOCH

Absolut Ruby Red, Grapefruit,
 Applewood Smoked Sea Salt 12

GATSBY

Beefeater, Absolut, Elderflower,
 Lime, Sparkling Wine 12

SMOKED NEGRONI

Gin, Campari, Dolin Rouge,
 Cinnamon Smoke 12

N/A JUST BEET IT

Golden Beet Shrub, Lemon,
 Ginger Beer 6 ~ add Gin 12

N/A PEACHY KEEN

Habanero Peach Shrub,
 Orange Juice, Ginger Beer 6
 add Bourbon 12 ~ Mezcal 14

Draught Beer

Michelob Golden Light 6
 Summit Extra Pale Ale 8
 Lift Bridge Mango Blonde 8
 Seasonal Craft Selections

Bottled Beer

Budweiser, Miller Lite,
 Coors Light or O'Doul's 5.50

Omission Gluten Free, Sam Adams Lager,
 Lift Bridge Farm Girl, Fulton Lonely Blonde,
 Stella Artois, Amstel Light
 or Loon Juice Cider 6.50

White Claw 6.50
 High Noon 7

Guinness, Surly Furious
 or Big Wood Jack Savage 8

Wine by the Glass

SPARKLING WINE

La Marca, Prosecco, ITA 11
 Le Grand Courtège, Brut Blanc de Blancs, FRA 12
WHITE
 Pavão, Vinho Verde, PRT, 8
 Fattoria Santa di Terrossa, Pinot Grigio, ITA 8
 Kungfu Girl, Riesling, WA, 9
 Latour Ardeche, Chardonnay, FRA 9
 Campuget, Syrah/Grenache, Rosé, FRA 9
 La Perlina, Moscato, ITA 10
 Seven Terraces, Sauvignon Blanc, NZL 10
 La Crema, Chardonnay, CA 12
 DeLille Cellars Chaleur Blanc, Sauv Blanc/Sémillon WA 16
 Beringer Private Reserve, Chardonnay, CA 20

RED

Sterling, Merlot, CA 8
 Grounded, Cabernet Sauvignon, CA, 10
 Tenet "The Pundit", Syrah, WA 11
 Kin & Cascadia, Pinot Noir, OR 12
 Altos Ibéricos, Tempranillo, Rioja, ESP 13
 Brancaia "Tre", Tuscany Blend, ITA, 14
 Susana Balbo, Malbec, ARG, 15
 Beringer, Cabernet Sauvignon, Knights Valley, CA 15
 Ridge Three Valleys, Zinfandel Blend, CA 16
 Migration, Pinot Noir, CA, 18
 Red Schooner Transit, Shiraz, AUS 20
 L'Ecole No.41, Cabernet Sauvignon, WA 22

Wine by the Bottle

SPARKLING WINE

La Perlina, Moscato, ITA, NV 38
 La Marca, Prosecco, ITA, NV 42
 Roederer Estate, Brut, Anderson Valley, CA, NV 48
 Argyle, Brut, Willamette Valley, OR, 15 58
 Veuve Clicquot, Yellow Label, Reims, FRA, NV 116
 Perrier Jouet, Grand Brut, Epernay, FRA, NV 86
 Nicolas Feuillatte, Rose Brut, Chouilly, FRA, NV 106
 Pierre Peters, Grand Cru Brut, FRA, NV 110

RIESLING

Lucien Albrecht Réserve, Alsace, FRA, 18 42
 Kung Fu Girl, Columbia Valley, WA, 20 34
 Maximin Grünhaus, Abtsberg, Mosel, GER, 17 80
 Forge Cellars, Finger Lakes, NY, 17 40

PINOT GRIGIO

Hugel, Alsace, FRA, 16 48
 Santa di Terrossa, Delle Venezie, ITA, 20 30
 Kris, Delle Venezie, ITA, 20 38
 Jermann, Friuli, ITA, 16 56
 Erath, OR, 19 34
 Boomtown, Columbia Valley, WA, 18 40

CHARDONNAY

Louis Jadot, Steel, Burgundy, FRA, 18 38
 Louis Michel, Premier Cru, Chablis, FRA, 18 80
 Chateau Souverain, CA, 19 42
 Sonoma-Cutrer, Sonoma, CA, 19 46
 Louis Latour Ardèche, FRA, 18 34
 Les Tourelles de la Créé, Premier Cru, Montagny, FRA, 18 62
 Gran Moraine, Yamhill-Carlton District, OR, 16 90
 Jordan, Russian River Valley, CA, 18 76
 La Crema, Sonoma, CA, 19 46
 Beringer Private Reserve, Napa, CA, 16 78
 Cakebread, Napa, CA, 18 76

SAUVIGNON BLANC

Monmousseau, Sancerre, FRA, 19 46
 Ferrari Carano, Fumé Blanc, Sonoma, CA, 20 38
 Seven Terraces, Marlborough, NZL, 21 38
 Kim Crawford, Marlborough, NZL, 20 48
 Twomey, Sonoma, CA, 18 60
 Francis Blanchet Calcite, Pouilly Fumé, FRA, 20 54

OTHER INTERESTING WHITES

Chateau Guiraud, Sauternes, FRA, 14 (375ml) 66
 Royal Tokaji, 5 Puttonyos Aszú, HUN, 13 (500ml) 80
 Campuget Rosé, Costières de Nîmes, FRA 20 34
 DeLille Cellars Chaleur Blanc, Sauv Blanc/Sémillon, WA 16 62
 Conundrum, Napa, CA, 19 48
 Louis Laurent, Vouvray, FRA, 17 32
 Atea "The Choir", Viognier/Roussanne, CA, 15 48
 Pavão, Vinho Verde, PRT, 20 30

PINOT NOIR

Faiveley, Burgundy, FRA, 18 46
 Kin & Cascadia, Willamette, OR, 20 46
 Willamette Valley Vineyards, Willamette, OR, 19 56
 Migration, Sonoma Coast, CA, 19 70
 Etude, Grace Benoist Ranch, Carneros, CA, 18 74
 J Vineyards, Russian River Valley, CA, 18 70
 Domaine Serene Evenstad Reserve, OR, 17 136
 Oyster Bay, Marlborough, NZL, 18 42
 Cloudy Bay, Marlborough, NZL, 18 76
 Domaine Lecheneaut, Nuits-St-Georges, FRA, 08 126

MERLOT

Thunevin, Le Clos Beau-Pere, Pomerol, FRA, 10 110
 Sterling Vinter's Collection, CA, 18 30
 Kenwood, Sonoma, CA, 18 36
 Trig Point, Alexander Valley, CA, 18 66
 Emmolo, Napa, CA, 19 58
 Northstar, Columbia Valley, WA, 13 66
 Duckhorn, Napa, CA, 16 96

CABERNET SAUVIGNON

Chateau Souverain, CA, 18 44
 Roth Estate, Alexander Valley, CA, 18 48
 B.R. Cohn, Silver Label, Sonoma, CA, 19 46
 Beringer Knights Valley, Sonoma, CA, 18 58
 L'Ecole No.41, Columbia Valley, WA, 17 86
 Chateau Grand-Puy-Lacoste, Grand Cru, Pauillac, FRA, 12 140
 Alexandria Nicole A Squared, Horse Heaven Hills, WA, 17 52
 Dusted Valley, Columbia Valley, WA, 16 88
 Round Pond Kith & Kin, Napa, CA, 19 60
 Montes Alpha, CHI, 17 42
 Caymus, Napa, CA, 19 130
 Jordan, Alexander Valley, CA, 16 116
 Faust, Napa, CA, 18 88
 Duckhorn, Napa, CA, 16 86
 Robert Craig Affinity, Napa, CA, 14 120

SYRAH/SHIRAZ

Cline, CA, 18 32
 Tenet "The Pundit", Columbia Valley, WA, 19 42
 Hedges Cuvée Marcel Dupont, Red Mountain, WA, 15 60
 Chateau Saint Cosme, Côtes du Rhône, FRA, 18 38
 Stephanie Ogier, Côte Rôtie Mon Village, FRA, 16 126
 Pride, Sonoma, CA, 17 98
 d'Arenberg "The Footbolt", McLaren Vale, AUS, 16 46
 Red Schooner Transit, Barossa Valley & McLaren Vale, AUS, 19 78

ZINFANDEL

Brady, Paso Robles, CA, 19 44
 Cosentino, Lodi, CA, 19 32
 Frog's Leap, Napa, CA, 17 62
 Saldo, CA, 19 62

RED BLENDS

Hahn, GSM Blend, Arroyo Seco, CA, 20 54
 Ridge, Three Valleys, Sonoma, CA, 19 62
 Brancaia Tre, Tuscany, ITA, 18 54
 Antinori Tignanello, Tuscany, ITA, 17 190
 Santa Duc Les Garancieres, Gigondas, FRA, 12 76
 Famille Perrin, Chateauneuf-du-Pape, FRA, 18 78
 DeLille Cellars D2, Columbia Valley, WA, 18 68
 Spring Valley, Uria, Walla Walla, WA, 15 94
 Beaulieu Vineyard, Tapestry, Napa, CA, 14 100

OTHER INTERESTING REDS

Tenuta di Arceno, Chianti Classico, ITA, 19 50
 Allegrini, Valpolicella Classico, Veneto, ITA, 18 38
 Valdicava, Rosso di Montalcino, ITA, 11 86
 Altos Ibéricos, Crianza, Rioja, ESP 16 50
 Cucco, Barolo, ITA, 13 106
 Domaine Des Ouches, Cabernet Franc, FRA, 15 42
 Stags' Leap Winery, Petite Sirah, Napa, CA, 18 70
 Red Schooner Voyage, Malbec, Mendoza, ARG, 19 76
 Altos Las Hormigas, Malbec, Mendoza, ARG, 18 32
 Sartori di Verona, Amarone della Valpolicella, ITA, 15 78
 Campogiovanni, Brunello di Montalcino, ITA, 14 116

