



### BUBBLES & WHITE

- FREIXENET CORDON NEGRO CAVA (.187mL) 7**  
penedes, spain
- ASTORIA PROSECCO (.187mL) 7**  
italy
- MASO CANALI PINOT GRIGIO 9 / 34**  
trentino, italy
- EMMOLO SAUVIGNON BLANC 8 / 30**  
napa valley, california
- SUBSTANCE "CH" CHARDONNAY 10 / 38**  
columbia valley, washington
- A LA CARTE CHARDONNAY 9 / 34**  
north coast, california
- MARYHILL RIESLING 8 / 30**  
columbia valley, washington

### RED

- ACROBAT PINOT NOIR 10 / 38**  
oregon
- DISRUPTION CABERNET SAUVIGNON 9 / 34**  
columbia valley, washington
- TENUTA DI SESTA TOSCANA ROSSO CAMPONOVO 8 / 30**  
(sangiovese - colorino)  
tuscany, italy
- VINA COTERRO RIOJA CRIANZA 11 / 42**  
(tempranillo - graciano - garnacha)  
rioja, spain
- DARK HORSE HOUSE WINES 7.5 / 26**  
PINOT GRIGIO ▪ CHARDONNAY  
MERLOT ▪ CAB SAUVIGNON  
california

### SMALL PLATES

**PANKO CRUSTED JUMBO BUFFALO SHRIMP 15.5**

#### WILD WINGS

spicy plum - buffalo - dry rub **11.5**

#### CHEESE QUESADILLA 10

STEAK - CHICKEN - SHRIMP **12.5** PLANT BASED STEAK BARBACOA **14**

#### BASKETS

ONION RINGS - SWEET POTATO FRIES - FRENCH FRIES **6.5**

#### FLATBREAD 12.5

SMOKED CHICKEN - roasted apple, golden beats, ricotta, mozzarella & pomegranate glaze

ITALIAN SAUSAGE - sweet bell pepper & tomato cream

WILD MUSHROOM - caramelized onion, goat cheese & basil oil

(sub GF cauliflower crust **2.5**)

#### SEARED FRENCH MUSTARD BEEF BITES (\*)


bleu cheese dipping sauce **13** 

#### BAKED BRIE


buttery puff pastry, lingonberry compote & crostini **14**

### SALADS

#### GRILLED STEAK SALAD (\*)

grilled sirloin, winter greens, roasted red beets, goat cheese,  
pickled red onion & roasted shallot vinaigrette **17** 


#### CHOPPED CHICKEN SALAD

grilled coleman natural chicken, bacon, revol greens, roasted pecans, diced tomatoes,  
craisins, toasted pumpkin seeds, hardboiled egg, feta & sweet onion vinaigrette **15.5** 

#### CAESAR

artisan romaine, parmesan cheese, cherry tomatoes & house made croutons **12.5**

#### WARM PEAR SALAD

frisee, pomegranate, candied walnuts, bleu cheese, roasted pears & honey-herb vinaigrette **15.5** 

add protein to any salad: chicken breast **4** 4oz steak **5** 4oz salmon **5**

## CHICKEN & BURGERS

- ALL BURGERS SERVED WITH LETTUCE,  
TOMATO, ONION & PICKLE -

### BUTTERMILK RANCH CHICKEN SANDWICH

pepper jack cheese, fried onions,  
bacon, chipotle mayo & egg bun **14**

### WILD RICE VEGGIE BURGER

roasted garlic aioli **13**

### BYOB - BUILD YOUR OWN BURGER

hand formed chuck-brisket blend **13 (\*)**  
(1 per additional ingredient)

bacon ▪ sautéed mushrooms ▪ caramelized onion ▪  
fried egg ▪ avocado ▪ pico de gallo  
american ▪ pepper jack ▪ smoked cheddar ▪ swiss

## SANDWICHES

### CANADIAN WALLEYE HOAGIE

broiled or beer battered **19**

### OPEN FACED TUNA MELT

tuna, tomato, sharp american cheese,  
red onion & texas toast **12**

### TURKEY & CRANBERRY SANDWICH

fire roasted turkey breast,  
cranberry-onion jam, aged cheddar,  
dijon & toasted ciabatta bun **14**

### CLASSIC REUBEN

corned beef, swiss cheese, 1000 island,  
sauerkraut & marble rye **14**

### MEATBALL HOAGIE


provolone, spicy italian relish, warm marinara sauce  
and sautéed peppers & onions **13**

### BURGERS & SANDWICHES SERVED WITH CHIPS OR COLESLAW

SUBSTITUTE: FRENCH FRIES 1 SWEET POTATO FRIES 2 ONION RINGS 2 HOUSE SALAD 2

## ENTREES (AVAILABLE AFTER 4PM)

- SERVED WITH SOUP OR HOUSE SALAD, STARCH & VEGETABLE -


**BONE-IN BEEF SHORT RIB** smoked gouda whipped potatoes, vegetable du jour & demi-glace **20** 

**PAN SEARED ATLANTIC SALMON** shrimp & champagne sauce **23 (\*)** 

**PAN FRIED ALMOND CRUSTED WALLEYE** lemon butter, vegetable du jour & harvest rice blend **22**

**CHICKEN POT PIE** sautéed chicken, buttery puff pastry, carrots, celery & onions **16**

**INDEED BREWING BEER BATTERED FISH & CHIPS** haddock, coleslaw & french fries **15.5**


**FARRO BOWL** red & golden beets, grilled artichokes, navy beans & cherry tomatoes **14**   
add: chicken breast **4** steak **5** salmon **5**

### CHICKEN MARSALA RISOTTO

sautéed coleman natural chicken, parmesan risotto, onion, mushroom & marsala wine sauce **16**

### SIRLOIN TIPS & WILD MUSHROOM PAPPARDELLE

butternut squash & brandy demi-glace **18**

**BONE-IN CHICKEN BREAST** bourbon-maple pecans, black pearl rice pilaf & pan sauce **19** 

**SEARED FILET MIGNON** 7oz hand cut iowa premium family farms beef tenderloin  
béarnaise OR au poivre **28 (\*)**

- SERVED WITH EUROPEAN BAKED BREAD & BUTTER UPON REQUEST -

## NOTES

WHENEVER POSSIBLE, WE SOURCE OUR INGREDIENTS FROM REGIONAL FAMILY FARMS,  
ARTISAN PRODUCERS AND DEDICATED SUPPLIERS COMMITTED TO ETHICAL & SUSTAINABLE PRACTICES.

COLEMAN NATURAL ▪ FRANKLIN STREET BAKERY ▪ SVIHEL FARMS ▪ COMPART FAMILY FARM ▪  
INDEED BREWING ▪ PAHL FARMS ▪ REVOL GREENS ▪ H. BROOKS ▪ PORTICO SEAFOODS ▪ EST. 8 ANGUS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(\*) THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS