

APPETIZERS

Warm Cranberry Jalapeño Dip 17

Fresh cranberries and jalapeño tossed with cream cheese and Belgioioso American grana, topped with fried jalapeños served with country bread and carrot sticks

Date Bruschetta 13

Sliced grilled baguettes topped with date purée, goat cheese, honey glazed crushed walnuts, sliced dates and microgreens

***Fried Calamari 19**

Tossed with American Grana served with a side of garlic Thai citrus aioli, sliced lemons, and chopped herbs

Winter Cheese Board 24

Hook's two year white cheddar, Kindred Creamery smoked Gouda, Wood River Creamery cracked pepper gruyere, soppressata, prosciutto, cubed sweet potato, Yellow Dog Farm roasted garlic, country bread and microgreens

House Made Soup of the Day Cup 5/Bowl 6

Served with grilled country bread. All soups made from scratch using a classic technique to build flavor...slow cooking and fresh local ingredients are the core philosophy of our kitchen

Side Salad with Choice of Dressing 5

Mixed greens with your choice of house made dressing: Cranberry Balsamic Vinaigrette, Lemon Vinaigrette, Creamy Bacon, Ranch, and Hook's Blue Cheese served with grilled country bread

ENTRÉES

***Grilled Tenderloin Filet 50**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter and served with fried au gratin sweet and russet potatoes and mixed greens tossed in lemon vinaigrette

***Great Lakes Pan Seared Walleye 23**

Pan seared and served over roasted potatoes and greens dressed in a lemon vinaigrette served with a side of white wine butter

***Braised Lamb Shank 39**

Pinn-Oak Farms red wine braised lamb shank, served over American Grana polenta, topped with lamb jus, pickled carrots and mint gremolata

***Local Pork Chops 43**

Local thick cut pork chops served over creamy garlic mashed potatoes with red wine mushroom cream sauce

***Roast Chicken Breast with Creamy Risotto 31**

Bell and Evans airline chicken breast served over creamy American Grana risotto, carrot top pesto, and a side of white wine butter sauce

Vegan Mujadara 21

Brown Basmati rice and riced cauliflower tossed with caramelized onions, green lentils, diced sweet potato, sautéed mushrooms and topped with carrot top pesto

***Grilled Shrimp and Grits 28**

Garlic and rosemary marinated gulf shrimp served over creamy polenta topped with shaved Belgioioso American grana, served with bacon bits and microgreens

ENTRÉE SALADS & SANDWICHES

***Cranberry and Grilled Chicken Salad 24**

Grilled Bell and Evans boneless chicken breast, spring mix, fresh whole cranberries and red onions, tossed in cranberry balsamic vinaigrette, topped with feta cheese and rosemary croutons

***Frisée Salad 18**

Curly endive tossed with creamy bacon dressing, croutons, local bacon, BelGioioso American Grana cheese topped with Yuppie Hill poached egg

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 grilled shrimp **12**

***Bison Burger 24**

Pierson Farms 100% ground Bison burger, served on broche bun, topped with Kindred Creamery smoked Gouda, River Valley cremini mushrooms and garlic aioli

***Beef Burger 21**

Wisconsin grass fed beef, Wood River Creamery cracked pepper cheddar gruyere, garlic Thai citrus aioli, fried jalapenos and frisée greens

Grilled Cheese 17

Country bread, Hooks two year white cheddar, Kindred Creamery smoked Gouda, caramelized onions, and creamy bacon dressed frisée

***Pulled Pork & Sprecher's BBQ Sauce Sliders 19**

Slow roasted, local pulled pork tossed with house made spicy Sprecher's root beer BBQ sauce topped with coleslaw and served on brioche slider buns

SIDES TO SHARE

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Garlic Parmesan Mashed Potatoes 12

Parmesan Risotto 12