

APPETIZERS

Warm Parmesan Kale Dip 17

Chopped kale mixed with Wisconsin American Grana, cream cheese and roasted garlic, topped with crispy kale served with grilled sliced baguettes and carrot sticks

Lox Crostini 15

Smoked Scottish style salmon served on grilled sliced baguettes with house made avocado tzatziki and topped with feta cheese, capers and dill

Pineapple and Prosciutto Flatbread 17

Kindred Creamery smoked gouda, feta cheese, prosciutto, diced pineapple, sliced red onion, fresh chopped rosemary and balsamic reduction served on house made garlic brushed flatbread

Great Lakes Whitefish Mousse with Mango Salsa 20

House smoked Whitefish, cream cheese and horseradish dip topped with mango jalapeño salsa and served with gluten free almond chips

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: Balsamic Vinaigrette, Lemon Vinaigrette, Pineapple Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled country bread

ENTRÉES

Roast Chicken Breast with Saffron Risotto 32

Bell and Evans airline chicken breast served with saffron risotto, sautéed greens, and mango tossed in chili powder with white wine butter sauce

Grilled Tenderloin Filet 50

8oz filet with sautéed cremini mushrooms, red wine and mushroom reduction sauce topped with butter served with roasted red potatoes and sautéed glazed carrots

Vegan Chickpea Curry 21

Curried chickpeas, pearled couscous and cremini mushrooms served with basmati rice, coconut milk curry sauce and cilantro topped with sesame seeds

Ham Mac & Cheese 28

Cavatappi tossed with a four-cheese and Wisconsin beer sauce, Orchard Pasture Pigs cubed ham and sautéed greens topped with chopped herbs, onions and browned parmesan panko topping

Lamb Meatballs with Couscous 33

Pinn Oak Farms lamb meatballs with pearled couscous, onions and lamb jus topped with goat cheese and mint tzatziki

Hanger Steak Frites 38

Garlic and rosemary marinated Hanger steak topped with caramelized onions and served with parmesan twice cooked fries, chimichurri and lime aioli

Great Lakes Whitefish with Parmesan Risotto 34

Whitefish cooked on a cedar plank, served over BelGioioso American Grana risotto, with white wine butter sauce and topped with house made mango jalapeño salsa

ENTRÉE SALADS & SANDWICHES

All Sandwiches served with your choice of side salad, soup, or hand cut twice cooked fries

Citrus Salad 17

Sliced oranges, limes and lemons tossed with pine nuts, red onions, avocado, mixed greens, and balsamic vinaigrette served with grilled country bread

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10**

Grilled Chicken Breast and Blue Cheese Salad 24

Bell and Evans grilled chopped chicken breast and diced pineapple served over mixed greens and tossed with pineapple vinaigrette dressing and blue cheese crumbles served with grilled country bread

Ground Tenderloin Sliders with Mango Salsa 21

Two ground tenderloin sliders topped with Hooks two-year white cheddar and house made mango salsa served on grilled brioche slider buns

Bison Burger 24

Pierson Farms bison burger topped with Kindred Creamery smoked gouda, River Valley Ranch sautéed cremini mushrooms and garlic aioli served on a grilled brioche bun

Grass Fed Beef Burger with Grilled Pineapple 21

Wisconsin grass-fed beef burger topped with grilled pineapple, Hooks two year white cheddar, and lime aioli served on a grilled brioche bun

Brie Grilled Cheese 17

Grilled Rustic bread, melted triple crème brie cheese and Amarena black cherry syrup

FRIDAY FISH FRY

***Beer Battered or Baked Cod 19**

Served with house made roasted applesauce, twice cooked fries, and cabbage and carrot slaw

*Baked cod served with side of white wine butter. Add 1 extra piece 5

***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

***Wisconsin Beer Battered Great Lakes Walleye 23**

Served with house made roasted applesauce, twice cooked fries and cabbage and carrot slaw

SIDES TO SHARE

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Mac and Cheese 12

Parmesan Risotto 12