



HOUSE SALAD

Iceberg, romaine, & spring mix with tomatoes, cucumber, sliced red onion, & croutons.

ICEBERG WEDGE

Bleu cheese crumbles, applewood bacon & diced tomatoes topped with our famous bleu cheese dressing.

ENTREES

FILET MIGNON

8 oz. Barrel-cut, finished with chef's herb butter and topped with toasted onions.

RIBEYE

14 oz. Finished with chef's herb butter. Served with Marsala cremini mushrooms.

NEW YORK STRIP

14 oz. Center cut, finished with chef's herb butter.

ITALIAN PASTA

Parmigiano Reggiano-breaded chicken breast with fresh spinach, bruschetta, & our famous chardonnay sauce, tossed with fettuccine. (Substitute grilled portobello or fresh grilled salmon)

WALLEYE PIKE

8 to 10 oz. crispy fried or lightly seasoned and broiled, with house-made tartar sauce.

PECAN CRUSTED PORK TENDERLOIN

A house favorite, sautéed tenderloin, Maker's Mark apple chutney, & maple chipotle butter.

SOUTHERN FRIED CHICKEN

White, dark or mixed, half a bird, we hand bread every piece with love. We're famous for it!

FRESH ALASKAN HALIBUT

Pistachio crusted with citrus beurre blanc.

FRESH CANADIAN SALMON

Delicately broiled with dill hollandaise drizzle.

MEDITERRANEAN CHICKEN

Grilled tender breast with grilled squash, red onion, & fresh bruschetta, balsamic drizzle.

BERKSHIRE FRENCH BONE-IN PORK CHOP

12 oz. Center cut rib chop. Topped with hickory bacon, red onion, and cranberry compote with a hint of Woodford reserve.

ENTRÉES ARE SERVED WITH A CHOICE OF TWO:

House salad or iceberg wedge salad; Southern green beans; Merrick's corn pudding; heirloom carrots; stewed tomatoes; baked potato; crispy fries; or roasted asparagus.