	"On The Greens"
Dressing c	options: House Sweet Diion, Italian V

First Courses &	Finger Foods
-----------------	--------------

caramelized onion and Minnesota grown tomato

Guacamole and Chips	\$9	Dressing options: House Sweet Dijon, Italian Vinaigrette, Bleu Cheese, Catalina, Ranch, Balsamic Vinaigrette add marinated chicken breast or salmon to any salad \$7/9	
Beer Battered Onion Rings	\$9		
BBQ ranch			
Chicken Wings sesame, Szechuan	\$11	Classic Caesar house dressing, romaine, garlic croutons, parmesan	\$9
Wisconsin Cheese Curds smoked ketchup	\$9	Fresh Garden Salad organic greens, tomatoes, cucumber, radish, carrot,	\$9 choice of
Shrimp Cocktail	\$14	dressing	
lemon, cocktail sauce		Super Grain Salad peas, carrot, onion, celery and shredded spinach with roasted garlic red wine vinaigrette	\$12
	The 1	Main Courses	
BBQ Ribs coleslaw, shoe string potatoes			\$21/28
Fried Chicken & Waffles half chicken, coleslaw, hot sauce, ma	aple syrup		\$24
Snake River Wagyu Sirloin			\$32
shoestring potatoes, green peppercon	rn sauce		
Pan Roasted Halibut asparagus, potato croquettes, béarna	ise aioli		\$28
	Sa	andwiches	
All sandwiches are se		cole slaw, cottage cheese, fruit, kettle chips, or French fries peet potato fries, onion rings or tots \$2	
Walleye Sandwich hand breaded fillet, lettuce, Bushel I	Boy tomato, house t	tartar sauce	\$16
WBYC Reuben house corned Revier beef, Swiss chee grilled pumpernickel bread	ese, house-made sau	uerkraut and 1000 Island dressing on	\$13
Yacht Burger Revier Cattle Company ground beef	, brioche bun, Old	Smokehouse sugar cured bacon, Swiss cheese,	\$13

We serve sustainably raised and harvested products, and are committed to sourcing the best seasonal, local and organic ingredients.

^{*}Consuming undercooked fish, shellfish, egg, poultry, or meat products may increase the chance for food borne illness.

We serve sustainably raised and harvested products,

and are committed to sourcing the best seasonal, local and organic ingredients.