

DINNER FEATURES

ALASKAN HALIBUT

Simply Grilled with Spring Pea Risotto, Braised Spinach, and Lemon Relish 29

LAMB MEATBALL CURRY

Lamb Meatballs Stewed in a House Curry over Cauliflower Rice with Grilled Naan and Topped with Almonds, Dried Fruit, and Cilantro 17

ROASTED CAULIFLOWER & QUINOA GRAIN BOWL

Arugula, Pea Shoots, and Watercress Tossed with a Coconut Mint Dressing with Herbed Quinoa, Peppadew Peppers, Cashews, Red Grapes, Roasted Cauliflower, Radish, Shaved Red Onion, and Avocado 14
add Chicken 5.5 Salmon 7.5, or Shrimp 10.5

SMOKED RIBEYE CAP STEAK

Grilled with Yellowfoot Chantarelle Mushrooms, Veal Demi-Glace, Potato Croquette, and Roasted Tomato 34

SEARED SEA SCALLOP

Pan Seared Sea Scallop served over Melitzanosalata (*Greek Roasted Eggplant Dip*) with Black Lentils and Tzatziki 32

SOUPS

SOUP OF THE DAY 4/6

FRENCH ONION Crostini, Swiss, Parmesan, Gruyère, and Mozzarella Cheese 7

BUTTERNUT SQUASH BISQUE Spiced Apples, Roasted Mushrooms, Chili Oil, and Grilled Chicken 9/16

APPETIZERS

THAI PORK POTSTICKERS Pan Seared and Steamed with Coconut Curry Broth with Basil and Cilantro, Rice Noodles and Sprout Salad 11

HOUSE FRIED PICKLES House Made Horseradish Pickles Tempura Fried and Served with Cajun Dipping Sauce 9

HEIRLOOM TOMATO CAPRESE Sliced Heirloom Tomatoes, Burrata, Basil, Balsamic Reduction, Olive Oil, and Grilled Focaccia 16

QUESADILLA Crispy Flour Tortillas, Black Beans, Sautéed Onions, Pepper Jack, Roasted Red Bell Peppers, Sour Cream, and Pico de Gallo 12 | *Add Chicken 3 / Shrimp 4*

TRUFFLE FRIES Black Truffle-Herb Butter and Tarragon-Parmesan Aioli 9

CRAB CAKE Lemon Butter and Grilled Corn Salsa 14

CHICKEN LETTUCE WRAPS Ginger-Chili Marinated Chicken, Bibb Lettuce, Bell Peppers, Carrots, Red Onions, Scallions, Peanut Sauce, and Ponzu Vinaigrette 13

GRILLED CHICKEN WINGS One Pound, Sesame Marinated, with Pineapple-Chili Salsa 9

SPICY BEEF NACHOS Beef Tenderloin Tips, Fresh Corn Chips, Cheddar Jack, Shredded Lettuce, Queso, Sour Cream, and Pico de Gallo 15 | *Substitute Tater Tots 3*

PIZZA

BUILD YOUR OWN HAND TOSSED PIZZA One Topping 14 | Additional topping 1.50 each
Pepperoni, Sausage, Soppresata, Bacon, Mushroom, Green Olive, Black Olive, Serrano Peppers, Bell Peppers, Caramelized Onions, Spinach, Tomato, Fresh Milk Mozzarella

FLATBREADS

Substitute Cauliflower Crust 1

MEAT LOVERS Italian Sausage, Charred Pepperoni, Caramelized Onions, Goat Cheese, and Mozzarella 14

HEIRLOOM CAPRESE Heirloom Tomatoes, Burrata Cheese, Torn Basil, and Chile Oil 14

PASTA

RAVIOLI House-made Pasta stuffed with Mozzarella, Ricotta, and Cream Cheese in a Meatless Tomato Sauce 14

ZITI Tubular Pasta tossed in a Zesty Meat Sauce of Italian Sausage, Tomatoes, Garlic, and Herbs 13

COCONUT RED CHILI SHRIMP Rice Noodles tossed in Coconut Red Chili Sauce with Bell Peppers, Carrots, Onions, Daikon, and Pea Pods 16

STARTER SALADS

CAESAR

Romaine, Shaved Parmesan, Croutons, Anchovies, tossed with Caesar Dressing 5

ICEBERG WEDGE

With Blue Cheese Crumbles, Tomatoes, Bacon, Green Onions, and Maytag Blue Cheese Dressing 5

GREEN GODDESS

Bibb Lettuce with Sliced Avocado, Red Onions, Tomatoes, Cucumbers, and Shaved Fennel 5

MAYTAG

Romaine tossed with Blue Cheese Dressing, Toasted Almonds, and Blue Cheese Crumbles 5

ROASTED BEET & APPLE

Mixed Greens, Candied Walnut, Stickney Hill Farms Goat Cheese, and White Balsamic 6

ENTRÉE SALADS

GRILLED ROMAINE Grilled Asparagus, Tomato Bruschetta, Shaved Parmesan with Balsamic Reduction, and Caesar Dressing 14
Add Chicken 5.5 / Salmon 7.5 / Shrimp 10.5

ARGENTINE STEAK* Grilled Marinated Beef Tenderloin with Chimichurri, Sweet Peppers, Roasted Tomatoes, Red Onions, Green Olives, Manchego, and Mixed Greens tossed with White Balsamic 16

AHI TUNA POKE BOWL* Ahi Tuna, Sliced Avocado, Japanese Quick Pickled Cucumbers, Edamame, Fresno Peppers, and Sticky Rice over Ponzu Greens 18

BEEF TINGA BOWL Slow Braised Beef with Mixed Greens, Chile Lime Dressing, Quinoa Salad, Pico De Gallo, Jalapeno, Roasted Tomatillo, Black Beans, Avocado, and Queso Fresco 15

MEDITERRANEAN SALMON BOWL Marinated Salmon, Quinoa, Mixed Greens, Cucumber, Garbanzo Beans, Tomato, Kalamata Olives, Feta cheese, Avocado, and Tzatziki Sauce 15

ENTRÉES

CHICKEN PICCATA

Seared Flour Dusted Chicken with Zucchini Pasta, Roasted Tomatoes, Capers, and Lemon 19

CEDAR PLANK SALMON*

Sesame and Ginger Marinated Salmon on a Cedar Plank with Quick Pickled Cucumbers and Cauliflower Rice 29

HERB CRUSTED HAWAIIAN TUNA*

Seared and Sliced over Braised Kale, Sweet Potato, Baby Heirloom Tomatoes, Farro, and Sicilian Salsa 32

SPANISH PAELLA

With Blackened Chicken, Shrimp, Andouille Sausage, Peas, Peppers and Paprika-Spiked Rice 21

ALMOND CRUSTED WALLEYE*

Wild-Wehani Rice Blend, Green Beans, and Chardonnay Cream Sauce 29

FILET* 6 OZ / 10 OZ

Mashed Potatoes, Grilled Asparagus, and Bordelaise 29/38

BABY BACK RIBS

Kansas City BBQ, Cole Slaw, French Fries, and Grilled Corn 19

PISTACHIO CRUSTED CHILEAN SEA BASS*

With English Pea and Roasted Mushroom Salsa, Risotto, and Lemon Beurre Blanc 36

GRILLED WAGYU HANGAR STEAK*

Sliced and Served over Grilled Corn, Morita Pepper Mole, Achiote Rice, Roasted Mushrooms, and Chimichurri 27

CHICKEN CHOW MEIN

Slow Cooked Chicken in a Classic Chow Mein Sauce with Bamboo Shoots, Sliced Water Chestnuts, Baby Corn, with Crunchy Noodles and Basmati Rice 15

SANDWICHES

Served with Choice of Fries, Fruit, Cottage Cheese, Coleslaw or House Chips

CLASSIC BURGER* Grilled Brioche Bun 14
Add Cheese / Bacon / Fried Egg 1

TURKEY BURGER* Handcrafted Turkey Burger with Smoked Gouda, Crisp Iceberg Lettuce, Tomatoes, Sliced Avocado, and Dijon Mustard Mayo on a Grilled Brioche Bun 15

FRENCH DIP Shaved Prime Rib on a Hoagie served with Horseradish Cream and Au Jus on side 15

MAINE LOBSTER ROLL Lobster Salad and Shredded Lettuce on a Grilled Split-Top Bun 17

BEER BATTERED WALLEYE Shredded Iceberg Lettuce, House-made Coleslaw and Lemon Aioli on a Hoagie 16

SMOKED BEEF BRISKET SANDWICH

12 Hour Braised Beef Brisket, Sweet Onion BBQ, Smoked Tillamook Cheddar, and Red Chili Slaw on a Hoagie 15

WCC REUBEN House-made Corned Beef on a Pretzel Bun with Gruyère, Thousand Island Dressing, and Stone Ground Mustard Sauerkraut 15

SMOKEHOUSE CHICKEN SANDWICH

Grilled Chicken with BBQ Sauce, Smoked Cheddar, Bacon, Crispy Onion Strings, Lettuce, and Tomatoes 13.5

CORAL COD SANDWICH Cajun Spiced with Tartar Sauce, Lettuce, Tomato, Pickled Peppers on a Pretzel Bun 15

*Gluten Free Menu Upon Request. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

WINES

SPARKLING

PROSECCO – Belstar – Prosecco, Italy.....	9 32
ROSÉ – Kopal – Haloze Hills, Štajerska, Slovenia.....	10 34

ROSÉ

Miraval “Studio” – France	10 34
---------------------------------	---------

WHITE

SAUVIGNON BLANC - Mt Beautiful – North Canterbury, New Zealand.....	9 32
ALBARIÑO – Neboa – Galicia, Spain	10 38
PINOT GRIGIO – Scarpetta – delle Venezie, Italy	9 32
PINOT BLANC – Elk Cove – Willamette Valley, Oregon	11 38
CHARDONNAY – Novellum – Côtes Catalanes, Languedoc-Roussillon, France.....	8 28
CHARDONNAY – Frank Family – Carneros, California	16 60

RED

PINOT NOIR – Jules Taylor – Marlborough, New Zealand.....	9 30
PINOT NOIR – Cloudline – Willamette Valley, Oregon.....	11 34
CALIFORNIA BLEND – Cline Cashmere – Contra Costa/Oakley/Sonoma, California.....	10 32
MERLOT – Chateau Moron-Lafite – Bordeaux, France.....	12 35
CABERNET SAUVIGNON – Revelry – Columbia Valley, Washington.....	11 34
SANGIOVESE – IL Grigio Da San Felice Chianti Classico – San Felice, Italy.....	15 52
RED BLEND – Tuck Beckstoffer Mad Hatter – Napa, California.....	20 66

BEERS

TAP

Coors Light | Guinness | Stella Artois | 1919 Root Beer
Ask Your Server About Our Rotating Taps

CRAFT

Fulton ‘Lonely Blonde’ Blonde Ale | Surly ‘Furious’ IPA
Inbound “Hazy Shades” IPA | Elysian “Space Dust” IPA

MACRO

Blue Moon ‘Belgian White’ | Coors Light | Grainbelt ‘Northeast’
Samuel Adams ‘Boston Lager’ | Sierra Nevada Pale Ale
Summit Extra Pale Ale

IMPORT

Amstel Light | Corona ‘Extra’ | Corona ‘Light’ | Heineken
New Castle Brown Ale

GLUTEN FREE

Angry Orchard ‘Crisp Apple’Cider | Red Bridge Gluten Free Beer

HARD SELTZER

White Claw (Black Cherry | Mango)

ALCOHOL FREE

Clausthaler ‘Original’ | O’Douls ‘Amber’

SEASONAL COCKTAILS

HABANERO MANGO MARGARITA 11

Tequila | Lime | Mango | Three-Chile Reduction

SMOKEY ARROYO 11

Mezcal | Grapefruit | Lime | Rosemary Infused Syrup

BLOOD ORANGE WHISKEY COCKTAIL 12

Bulleit Whiskey | Nonino Amaro | Blood Orange Nectar

BEE'S KNEES 10

Tanqueray | Lemon Juice | Honey Syrup

BOOTLEG 9

Secret Housemade Bootleg Recipe | Vodka | Club Soda

VANILLA CHAI OLD FASHIONED 11

Bourbon | Chai Syrup | Lemon | Bitters

MINT HOT CHATA 10

Rumple Minze | RumChata | Hot Chocolate

ALCOHOL FREE

BERRY PUNCH SELTZER 5

Fruit Punch Herbal Tea | Lemonade | CO2

POMEGRANATE MULE 5

Pomegranate Juice | Lime Juice | Ginger Beer