

LUNCH FEATURES

GRILLED SUZUKI SEA BASS SANDWICH
Grilled Suzuki Sea Bass on Grilled Sourdough Bread with Romaine Lettuce, Tomato, Prosciutto Ham, and Garlic Mustard Aioli; Served with Choice of Side 15

APPLE, WHITE CHEDDAR, & BACON MONTE CRISTO
Egg Batter Dipped Sandwich Griddle Fried with Apple, White Cheddar, and Bacon; Served with Choice of Side 13

LAMB MEATBALL CURRY
Lamb Meatballs Stewed in House Curry Sauce 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 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

SOUPS

SOUP OF THE DAY 4/6

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

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

STARTER SALADS

CAESAR
Romaine, Shaved Parmesan, Croutons, and 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

PIZZA

BUILD YOUR OWN HAND TOSSED PIZZA
One Topping 14 | Additional topping 1.50 each
Pepperoni, Sausage, Soppressata, 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

TACOS

All Tacos served with Flour Tortillas, Cilantro Rice, and Charro Beans

FRIED COD TACO
Jicama Slaw, Grilled Corn Salsa and Cilantro-Jalapeno Pesto 14

PORK CARNITAS TACOS
Refried Beans, Fire Roasted Salsa Caliente, Queso Fresco, and Pico De Gallo 13

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

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

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

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

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

APPETIZERS

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

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

CRAB CAKE
Lemon Butter and Grilled Corn Salsa 14

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

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

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

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

BEES 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