

# DINNER

3pm-9pm Sunday-Thursday



## Starters

- TUNA CRUDO\* (GF) 17**  
avocado, pineapple, tain, thai lime oil
- CRISPY SPRING ROLLS 18**  
ground pork, chicken, butter lettuce, mint, sweet and sour, peanut hoisin
- BURRATA (V) 16**  
cantaloupe, prosciutto, saba, olive oil
- WHIPPED FETA CHEESE (V) 15**  
crushed pistachios, hot honey, grilled country bread, pita chips
- BEEF TENDERLOIN TIPS\* 18**  
garlic butter, herb croutons, crispy onions
- CRISPY CHICKEN QUESADILLA 17**  
chili cheese, mashed avocado, queso fresco, taco sauce
- SPROUTS & CAULIFLOWER (V) 10**  
crispy brussels sprouts, roasted cauliflower, herb dressing
- YUCA FRIES 12**  
chicken seasoning, avocado aioli, queso fresco, cilantro, scallions
- TOMATO BASIL SOUP (V) 7**  
croutons, basil oil
- SOUP OF THE DAY 7**

## Salads

add to any salad: salmon 12, ny strip 17  
chicken 9, or shrimp 11

- MELON SALAD (GF, V) 17**  
watermelon, cantaloupe, cucumber, jalapeño, mint, queso fresco, honey vinaigrette
- COBB SALAD 18**  
romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumbs, herb dressing
- KALE CAESAR (V) 16**  
baby kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing
- CHICKEN TORTILLA SALAD 17**  
romaine lettuce, black beans, tomato, avocado, queso fresco, cumin lime dressing, taco sauce

## Woodfired Pizza

gluten-free crust available upon request

- PEPPERONI 18**  
red sauce, fresh oregano, whole milk mozzarella
- HAM & PINEAPPLE 18**  
red sauce, whole milk mozzarella, canadian bacon, jalapeño, cilantro, green onion
- CHICKEN BACON RANCH 17**  
white sauce, whole milk mozzarella, arugula, ranch cream
- MARGHERITA (V) 16**  
red sauce, fresh mozzarella, basil, extra virgin olive oil

## Sandwiches

choice of fries, soup, or house salad;  
gluten-free bun available upon request

- THE CHEESEBURGER 17**  
double meat & cheese, caramelized onion, lettuce, tomato, pickle, spread  
**substitute plant based burger (V) +2**
- TURKEY BURGER 17**  
herb aioli, sweet & sour onion jam, arugula, shoestring potatoes
- CRISPY CHICKEN 17**  
lettuce, pickled green tomato, mayonnaise, hot honey
- WALLEYE SANDWICH 18**  
lettuce, tomato, jalapeño tartar sauce
- FILET MIGNON SLIDERS\* 19**  
potato roll, worcestershire glazed onions, horseradish aioli

## Pasta

- GEMELLI POMODORO (V) 22**  
heirloom tomatoes, shaved garlic, basil, burrata
- RICOTTA GNOCCHI (V) 23**  
roasted oyster mushrooms, pea tendrils, peas, garlic herb butter
- CALABRIAN RIGATONI 23**  
italian sausage, calabrian chili sauce, herb pistou
- CHICKEN CAMPANELLE 24**  
tomatoes, roasted peppers, shaved garlic, chili flake, arugula, pine nuts
- Chili Crunch Bowls**  
jasmine rice, chili crunch oil, red cabbage, cucumber, avocado, daikon, radish, carrots, yum yum sauce, ginger soy
- SPROUTS & CAULIFLOWER (V) 18**
- CHICKEN 22**
- AHI TUNA\* 25**
- SHRIMP 23**
- SALMON 25**

## Entrees

- PLANCHA SEA BASS (GF) 31**  
street corn salad, salsa macha, crispy garlic
- FILET MIGNON\* (GF) 42**  
mashed potatoes, parmesan garlic broccoli
- PORK BELLY AL PASTOR 19**  
flour tortillas, pineapple salsa, pickled red onion, avocado, rice
- COCONUT CURRY**
- SEAFOOD STEW (GF) 27**  
mussels, shrimp, scallops, fresh fish, red curry broth, jasmine rice, thai basil, scallions, peanuts
- GRILLED CHICKEN (GF) 23**  
vegetable caaponata, calabrian chili tomato sauce, basil oil

## Cocktails

- CUCUMBER SMASH 14**  
kettle one botanical cucumber mint vodka, green tea mango, lime, cucumber
- MOSQUITO BITE 13**  
red locks irish whiskey, chambord, ginger beer, lime
- CHILI PUNCH 14**  
redbull red (watermelon), bacardi mango chili rum, pineapple juice
- RASPBERRY 75 14**  
beefeater gin, raspberry demerara, prosecco, lemon
- THE MARGARITA 13**  
el jimador tequila, dry curacao, lime
- CHANDON GARDEN SPRITZ 14**  
chandon sparkling wine, bitter orange, herbs and spices

## Wine

- LA CONTESSA PROSECCO 9**
- RIFF PINOT GRIGIO 10/32**
- MOHUA SAUV BLANC 13/44**
- CHATEAU DE CAMPUGET ROSÉ 11/39**
- CLOUDLINE PINOT NOIR 14/50**

## Beer

- COORS LIGHT 6**
- CORONA 7**
- PRYES MIRACULUM IPA 8**
- PRYES MAIN SQUEEZE 8**
- MICH GOLDEN LIGHT 6**
- MODIST DREAMYARD 8**
- GUINNESS ZERO NA 7**
- ATHLETIC IPA NA 7**
- DRAFT BEER — 1 rotating tap**

## Seltzers & THC

- HIGH NOON (rotating flavors) 9**
- SIMPL 10MG 12**
- SQUOZE 5MG 9**

Join us for  
**BRUNCH**  
Saturdays & Sundays  
11am-3pm

V = Vegetarian GF = Gluten Friendly

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us if you have any allergies; not all ingredients are listed.

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. 18% gratuity will be added to all unsettled checks.