



SMALL PLATES

Artisan Cheese Board | 16

Chef's Selection of 4 Cheeses, Grapes, Marcona Almonds, Lambrusco Wine Jelly & Toasted Bread

Pull Apart Bread | 13

Pepperjack Cheese, Bacon, Green Onions, Garlic Butter & Jalapeno Ranch

Firecracker Shrimp | 14

Crispy Shrimp, Sesame Seeds, Micro Cilantro & Firecracker Sauce

Oysters on the Half Shell gf | 3ea

Cocktail Sauce, Horseradish, Tabasco, Mignonette & Lemon

Beijing Duck Roll | 15

Korean Pancake, Five Spice Hoisin, Cabbage, Scallions, Shiitake Mushrooms, Duck Confit & Cilantro

Beef Barbacoa Street Tacos gf | 13

Pickled Red Onion, Micro Cilantro, Salsa Verde & Corn Tortillas

Serrano Ham & Spring Vegetable Flatbread gf | 17

Pesto Cream, Mozzarella, Provolone, Serrano Ham, Green & White Asparagus, Spring Onions & Mushrooms

Truffle Pommies Frites gf | 11

Truffle Oil, Parmesan, Parsley, Garlic Aioli & Ketchup

Ahi Tuna Tostada* gf | 16

Crispy Corn Tortilla, Avocado, Mexican Slaw, Shaved Radish, Tomato, Scallion, Chipotle Aioli, Cilantro & Lime

Shrimp Scampi | 18

Five Whole Head on Shrimp, Garlic, Shallot, White Wine, Parsley Leaves, Lemon Juice, Butter & Crust Bread

SOUPS

Soup of the Day – cup | bowl | 4 | 7

French Onion – cup | bowl | 5 | 8

Chili GF – cup | bowl | 5 | 8

Chilled Spring Pea & Ramp – cup | bowl | 5 | 8

SALADS & SANDWICHES

Nutty Chicken Salad gf | 15 | 19

Grilled Chicken, Mixed Greens, Feta, Dried Cranberries, Toasted Walnuts & Balsamic Vinaigrette

Carribbean Shrimp Salad | 18 | 23

Romaine, Iceberg, Radicchio, Grilled Pineapple, Red Pepper, Scallions, Tomatoes, Cilantro, Jamaican Jerk Crispy Shrimp & Passion Fruit Vinaigrette

North Shore Wedge | 12 | 16

Iceberg, Diced Tomatoes, Croutons, Bacon, Bleu Cheese, Julienne Carrots, Shaved Radish & House 1000 Island Dressing

Make it a Steakhouse Wedge with Steak & Onion Strings 12

Southern Chopped Salad gf | 12 | 16

Arugula, Spinach, Romaine, Granny Smith Apples, Bacon, Pecans, Dried Cranberries, Blue Cheese & Southern Vinaigrette

Caesar* | 9 | 13

Romaine Lettuce, Shaved Parmesan Cheese & Croutons

Cobb gf | 15 | 19

Grilled Chicken, Romaine Lettuce, Diced Tomato, Red Onion, Cucumber, Blue Cheese, Bacon, Hard-Boiled Egg & Choice of Dressing

Salad Additions

Grilled Chicken 6, Grilled 4oz Salmon 9, Tofu 4
Grilled 5oz Skirt Steak 12, Four Grilled Shrimp 12

Grilled Steak Sandwich* | 22

French Bread, Arugula, Shaved Parmesan, Crispy Onions, Roasted Shallot & Truffle Aioli & Choice of Side

Sliders* | 13

Choice of Three Mini Beef Patties, Caramelized Onions, American Cheese or Fried Grouper, American Cheese, Creamy Coleslaw & Tartar Sauce. Choice of Side

STEAKHOUSE SELECTIONS

All Steakhouse Items Are Served
With Vegetable Du Jour
And Choice Of Starch
(Excluding Steak & Frites)

All Steaks & Chops Are Topped With Chef Joe's
Signature Steak Butter

CHOICE OF:

Cup Of Soup Du Jour, House Salad Or Caesar Salad
Substitute A Cup Of French Onion Or Chili 3.5

STARCH OPTIONS:

Baked Potato, Rice, French Fries, Smashed Yukon Gold
Potatoes, Garlic Herb Pasta Or Potato Pancakes
Loaded Baked Potato Or Loaded Smashed Potatoes 2

Chicken or Veal | 27 | 35

Choice of Preparation – Piccata, Marsala or Parmesan

6oz Filet* | 42

16oz Bone In Filet* | 60

10oz Bone In Pork Chop* | 30

Steak & Frites* | 35

Grilled Skirt Steak to Your Liking, Julienne Frites, Garlic Butter
Mushrooms, Sautéed Onions & Brandy Peppercorn Sauce

Steak add ons

Sautéed Onions 3 | Sautéed Mushrooms 3
Blue Cheese 3 | Blackened 2
Smothered with Mushrooms, Onions & Blue 6
Au Poivre & Brandy Peppercorn Sauce 4

SHORT RIB BURGER | 17

2024 Burger Madness Champion

Created by Derek Felske

Braised Short Rib & Ground Chuck Patty, Caramelized Onions,
White Cheddar, Arugula & Brioche Bun



LARGE PLATES

Shichimi Togarashi Crusted Tuna | 36

Bamboo Rice, Tempura Battered Oyster Mushrooms & Plum Ginger Sauce

Pairs With | 2019 Joseph Swan Gewurztraminer, Russian River Valley, California

Grilled Salmon*gf | 36

Grilled to your Liking, Cannellini Beans, Heirloom Tomatoes, Manzanilla Olives, Fresno Chilis, Lemon, White Wine & Butter

Pairs With | 2018 Davies Pinot Noir, Ferrington Vineyards, Anderson Valley, California

Shanghai Calamari | 27

Crispy Fried Calamari, Sweet Chili Sauce, Sesame Seeds, Scallions, Bean Sprouts, Pickled Fresnos, Jasmine Rice & Micro Cilantro

Pairs With | Fitz Sparkling Riesling Extra Trocken, Pflaz, Germany

Chef Joe's BBQ Ribs gf | 36 Full 27 Half

Fall off the Bone, House BBQ Sauce, Choice of Starch & Vegetable Du Jour

Pairs With | 2016 Saldo Zinfandel, California

Spanish Seared Lamb Loin | 37

Seared to Your Liking, Onions, Tomatoes, Pepper Medley, Saffron Couscous, Toasted Marcona Almonds & Saffron Sherry Sauce

Pairs With | 2018 La Antigua Clasico, Rioja DOC, Spain

Stuffed Poblanos | 25

Vegan Chorizo, Corn, Black Beans, Tomatoes, Mexican Cheese Blend & Patatas Bravas

Pairs With | 2019 Naveran Cava Brut, Spain

Pan Seared Scallops gf | 38

Saute of Spring Vegetables & Baby Potatoes, Carrot Puree

Pairs With | 2021 Big Salt "Orange Rose", Columbia Gorge, Oregon

Chicken alla Fiorentina gf | 28

Pan Seared Airline Chicken Breast, Fire Roasted Tomatoes, Caperberries, Olives, Parsley, Garlic, Arugula, Shaved Parmesan & Infused Extra Virgin Olive Oil

Pairs With | 2019 Villa Sparina Gavi, Piemonte, Italy

WINES BY THE GLASS

WHITES

Sonoma Cutrer Chardonnay, Sonoma Coast 14 | 46

Pear and Honeycrisp Apple Lead to a Light Creamy Mid-Palate, Nicely Balanced

Rombauer Chardonnay, Carneros 20 | 70

Aromas of yellow peach, melon & fresh baked pie crust. Notes of nectarine, subtle spice, vanilla & lively acidity.

Kim Crawford Sauvignon Blanc, Marlborough 11 | 34

Ripe, Tropical Fruit Flavor with Passion Fruit, Melon & Grapefruit

Darragon Maison Vouvray, Loire Valley 14 | 46

Delightful Balance of Stony Minerality with Citrus Fruits & White Flowers

Schlink Haus Kabinett Riesling, Nahe, Germany 8 | 22

Opens with Honey, Peach & Minerals. Lively Fruit & Wet Shale Notes

Folonari Moscato, Tuscany Italy 8 | 22

Gardenias and White Peaches Brought to the Palate with Some Effervescence

Dantello Pinot Grigio, Italy 9 | 26

Acacia Flowers, Apricots & Peaches. Full-Bodied & Dry

SPARKLING AND ROSÉ

Whispering Angel Rosé, Provence, France 17 | 58

Tart Bing Cherry, Jasmine, Pear Blossom; Upon Tasting Exhibits Papaya, Melon & Lemon

187ml Zonin Prosecco, Italy | 10

Dry and Pleasantly Fruity, Apples and Pears, with a Fresh, Citrusy Aromatic Finish

187ml Moët & Chandon Imperial

Brut Champagne, Epernay, France | 22

Made in the Traditional Method, Apples & Citrus Mingle with Hints of Almonds and Brioche

REDS

Daou Cabernet Sauvignon, Paso Robles 15 | 50

Aromas of Lavender & Clove Join Flavors of Dark Red Fruit

Quilt Cabernet Sauvignon, Napa Valley 20 | 70

Frankly Ripe, with a Vivid Beam of Creamed Plum, Acai & Boysenberry Fruit Flavors

Le Haut-Medoc De LaGrange, Haut-Medoc, Bordeaux 18 | 62

59% Cabernet Sauvignon & 41% Merlot. Full body & fine tannins. Notes of red currant, black cherry, licorice, pencil shaving & menthol.

Clos De La Tech Pinot Noir,

Santa Cruz Mountains Estates 20 | 70

Dark Plum, Cracked Pepper, Dried Meat, Damp Wood & Caramelized Cola

Meiomi Pinot Noir, California 12 | 38

Jammy Red Fruits & Mocha Feek Silky Smooth, While Integrated Oak Provides Depth Unusual For A Pinot

Emmolo Merlot, Fairfield, California 18 | 62

Rich, Fragrant Scents Of Blueberries, Coffee Beans, Leather, & a Hint of Pomace

Gamba Family Ranches Zinfandel,

Russian River Valley, California 18 | 62

Plum, Ripe Raspberries, Spice, Leather & Woody Tones. Medium to Full Body

Greg Norman Estates Shiraz

Limestone Coast, Australia 11 | 34

Ripe Black & Blue Fruits, Holiday Spice Notes, Cola, Black Cherry, Mixed Berry Jam & Cloves

La Posta Fazio Malbec, Mendoza, Argentina 12 | 38

Black Cherries, Dark Fruits, Dark Chocolates, Baker's Spice, Plum & Sandlewood. Suckling: 93pts

FRIDAY NIGHT FISH FRY

Only Available Friday Night

All selections are served with Coleslaw, Tartar Sauce, Lemons & Rye Bread.

Choice of Potato Pancakes, French Fries, Baked Potato or Fruit

Three Piece Haddock | 22

Beer Battered, Blackened or Baked

Haddock Oscar | 28

Panko Breaded Haddock, Asparagus Tips, Lump Crab Meat & Bearnaise

Gluten Free Battered Haddock | 24

Walleye | 26

Beer Battered, Blackened or Baked

Fried Shrimp | 24

Eight Pieces & Cocktail Sauce

Wisconsin Supper Club

Clam Strips | 14

Breaded, Tartar Sauce & Lemon

New England Clam Chowder cup/bowl | 5 | 8

Manhattan Clam Chowder cup/bowl | 5 | 8