




---

**STARTERS**

---






 <b>CRISPY CHICKEN WINGS</b> .....	<b>13</b>
With celery, carrots, blue cheese or ranch and your choice of Buffalo, BBQ, teriyaki or house-made dry rub	
<b>FIRECRACKER SHRIMP</b> .....	<b>12</b>
Tempura fried shrimp drizzled with Sriracha aioli	
 <b>WISCONSIN WHITE CHEDDAR CHEESE CURDS</b> .....	<b>9</b>
Beer battered and fried golden, served with ranch and Sriracha aioli	
 <b>FRESH GUACAMOLE</b> .....	<b>11</b>
House-made with fresh avocados, lime juice, cilantro and onion, served with fresh tortilla chips	
 <b>OVEN BAKED NACHOS</b> .....	<b>11</b>
Fresh tortilla chips topped with olives, jalapeños, tomatoes, onions, colby-jack cheese, sour cream, guacamole and salsa - <i>add chicken or beef for \$3</i>	
<b>CORKSCREW CALAMARI</b> .....	<b>11</b>
Lightly battered and deep fried, served with house chipotle aioli and a lemon wedge	

---

**SOUPS & SALADS**

---

*Add grilled salmon, shrimp or chicken for \$6*




<b>SOUP DU JOUR</b> .....	<b>4 CUP/6 BOWL</b>
<b>FRENCH ONION SOUP</b> .....	<b>7 BOWL</b>
 <b>GARDEN SALAD</b> .....	<b>8</b>
Mixed greens, tomatoes, cucumbers, black olives, carrots, croutons and red onion	
 <b>WEDGE SALAD</b> .....	<b>9</b>
Iceberg lettuce wedge with tomatoes, crumbled bacon, red onions, blue cheese dressing and a balsamic reduction drizzle	
<b>CLASSIC CAESAR</b> .....	<b>9</b>
Crisp romaine, parmesan, croutons and creamy Caesar dressing	
 <b>LEMON ARUGULA</b> .....	<b>10</b>
Toasted almonds, parmesan, cherry tomatoes and lemon vinaigrette	
 <b>BERRY CHICKEN SALAD</b> .....	<b>16</b>
Greens, grilled chicken, fresh berries, candied walnuts, feta cheese and red onion	
 <b>COBB SALAD</b> .....	<b>16</b>
Chopped greens, crisp bacon, tomato, hard boiled egg, avocado, blue cheese and grilled chicken	

Dressing Choices: House Vinaigrette, Ranch, Blue Cheese, Italian, Thousand Island, French and Berry Vinaigrette

---

## ARTISAN FLATBREADS

---

-  **PESTO CAPRESE FLATBREAD**.....10  
Topped with pesto, fresh mozzarella, tomato, arugula and balsamic reduction
-  **MEDITERRANEAN FLATBREAD**.....10  
With garlic oil, goat cheese, roasted red peppers, caramelized onions and Kalamata olive tapenade
-  **MARGHERITA FLATBREAD**.....10  
With fresh mozzarella cheese, tomato sauce, basil leaves and olive oil drizzle

---

## SANDWICHES & WRAPS

---

*Served with choice of one side, gluten free bread available*

- STUFFED GRILLED CHEESE**.....9  
Your choice of cheese, applewood smoked bacon and tomato on Texas toast
- TRIPLE CLUBHOUSE**.....12  
Roast turkey, bacon, Swiss cheese, lettuce, tomatoes and mayo stacked and quartered
- CLASSIC TUNA MELT**.....12  
Tuna salad and melted Swiss cheese served on toasted English muffin bread
- MAPLE BACON & TURKEY PANINI**.....12  
Roast turkey, maple bacon, smoked gouda cheese, caramelized onions and apple butter on cranberry wild rice bread
- FRENCH DIP**.....13  
Shaved ribeye piled on a French roll with melted provolone, served with hot au jus for dipping
- NORTHLAND CHEESEBURGER**.....13  
Angus burger, choice of cheese, applewood smoked bacon, lettuce, tomato, onion, pickle
- EAST END BURGER**.....14  
Half pound prime grilled burger, sautéed mushrooms, onions, provolone cheese and Thousand Island dressing on toasted English muffin bread
- CARNITAS TACOS**.....12  
Slow braised pork shoulder on flour tortillas, topped with pico de gallo and cilantro lime crema
- FLORENTINE PANINI**.....12  
Marinated grilled chicken, spinach, melted provolone cheese and red onion, served with roasted red pepper aioli on focaccia bread
- SMOKED TURKEY BACON RANCH WRAP**.....11  
House roasted turkey, applewood smoked bacon, shredded lettuce, tomato and ranch dressing, served in a tomato basil wrap

Sides: French Fries, Sweet Potato Fries, Fresh Fruit, Cup of Soup Du Jour, Vegetable Du Jour, Potato Du Jour, House-Made Cajun Potato Chips, Coleslaw, Tater Tots, Rice Pilaf, House Cut Fries (additional \$2)

---

## ENTRÉES

---




*Served with soup du jour or side salad*

- SHRIMP SCAMPI.....24**  
Sautéed shrimp and garlic served over angel hair pasta with shaved parmesan  
*Gluten free pasta available*
- CHICKEN & ARTICHOKE PICATTA.....24**  
Boneless breast of chicken sautéed with artichokes, mushrooms, capers & white lemon sauce, served with rice pilaf and vegetable du jour
-  **TRADITIONAL MINNESOTA WALLEYE.....24**  
Broiled or deep fried and served with brown butter, rice pilaf and vegetable du jour
- KING'S FETTUCCINI.....26**  
Fettuccini pasta tossed in a rich and creamy alfredo sauce topped with grilled chicken and butterflied shrimp
-  **ATLANTIC SALMON.....25**  
Grilled or blackened, served with lemon, rice pilaf and vegetable du jour
- SHRIMP & SCALLOPS BARSAC.....32**  
Jumbo gulf shrimp and Atlantic sea scallops broiled with lemon butter, white wine and toasted panko bread crumbs, served with polenta and grilled asparagus
- GRILLED MAHI MAHI.....26**  
Grilled and topped with a citrus glaze and pineapple salsa, served with wild rice pilaf and vegetable du jour
- PASTA BOLOGNESE.....22**  
House-made bolognese sauce with Italian sausage, ground beef and mushrooms tossed with bowtie pasta and finished with pecorino Romano

---

## FROM THE BUTCHER BLOCK

---

-  **HAND CUT RIBEYE.....29**  
14 oz Angus ribeye, grilled and served with a baked potato and vegetable du jour
-  **GRILLED FILET MIGNON.....36**  
Center cut Angus fillet seasoned and grilled to perfection, served with a baked potato and vegetable du jour
-  **BONELESS NY STRIP.....34**  
12 oz boneless strip seasoned and grilled to perfection, served with a baked potato and vegetable du jour



Vegetarian |



Gluten Free |



Contains Nuts