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**STARTERS**

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

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**SOUPS & SALADS**

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




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

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## ARTISAN FLATBREADS

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-  **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

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## SANDWICHES & WRAPS

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*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)

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## ENTRÉES

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*Served with soup du jour or side salad*

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

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## FROM THE BUTCHER BLOCK

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

 Vegetarian |  Gluten Free |  Contains Nuts

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
NCC PROUDLY USES PRODUCE AND DAIRY FROM LOCAL SOURCES WHEN AVAILABLE AND FREE-RANGE ORGANIC CHICKEN