

SHARE

SANTA FE CHICKEN EGG ROLLS 11

grilled chicken, black beans, ripe avocado, roasted corn, cilantro, sweet chili sauce, fresh lime

COCONUT TIKI SHRIMP 12

coconut battered shrimp, peanut sauce

PRETZEL BITES 8

goose island cheddar sauce, house mustards

CHICKEN WINGS 6 FOR 7 | 12 FOR 12

choice of: buffalo, ginger glaze, parmesan garlic, caribbean jerk, bold BBQ, served with garlic blue cheese

LETTUCE WRAPS 9

baby iceberg cups, sweet + spicy grilled chicken, pickled carrot, peanuts, crispy wonton, cilantro

SPINACH + ARTICHOKE DIP 9

cheesy spinach + artichoke dip served with toasted pita chips

SOUP + SALAD

LOBSTER BISQUE 5/10

maryland style creamy bisque with lobster claw

FRENCH ONION 4/8

guinness + onions cooked to perfection

FLATBREADS

ITALIAN FLATBREAD 10

house-made sausage, pepperoni, marinara, mozzarella

MARGHERITA FLATBREAD 9

basil pesto, local heirloom tomatoes, mozzarella, torn basil

CALIFORNIA CHICKEN FLATBREAD 10

extra virgin olive oil, grilled chicken, pico, fresh avocado, mozzarella cheese, pesto ranch

SIGNATURE BURGERS

M+A CLASSIC BURGER 12

1/2 pound ground steak, cheddar cheese, lettuce, tomato, onion, pickle, brioche bun, garlic parmesan fries (add bacon for \$1.00)

MAC + CHEESE BURGER 13

1/2 pound ground steak, mozzarella mac + cheese, applewood bacon, tangy slaw, fried onions, brioche bun, garlic parmesan fries

"JUICY LUCY" 13

1/2 pound ground steak stuffed with white cheddar cheese, applewood bacon, mayo, brioche bun, garlic parmesan fries

CHICKEN QUESADILLA 9

grilled chicken, three cheese blend, chipotle cream, lettuce, pico, sour cream, cilantro

JUMBO MOZZARELLA STICKS 9

crispy fried fresh mozzarella cheese, marinara sauce

LAMB POPS 14

parsnip puree, blackberry sauce, cucumber slaw

STREET TACOS

CHICKEN TACOS 7

grilled chicken, pico, cojita cheese, tequila sour cream, cilantro, flour tortillas

STEAK TACOS 9

grilled sirloin, pico, cojita cheese, tequila sour cream, cilantro, flour tortillas

FISH TACOS 9

market fish, pico, cojita cheese, tequila sour cream, cilantro, flour tortillas

WEDGE SALAD 6

baby iceberg, smoked bacon, egg, crumbled blue, red peppers, onion, tomatoes, pesto ranch

SPRING SALAD 5

spring mix, heirloom tomatoes, carrots, cucumbers, blueberry vinaigrette

CAESAR SALAD 6

romaine lettuce, grilled croutons, parmesan cheese, creamy caesar dressing

SANDWICHES

PRIME RIB DIP 13

slow roasted prime rib, au jus, french bread, house made gardeniera, garlic parmesan fries

WALLEYE FISH SANDWICH 12

west-o pilsner battered walleye, dill caper tartar, lettuce, brioche bun, garlic parmesan fries

BLT 10

applewood bacon, texas toast, lettuce, heirloom tomato, mayo, garlic parmesan fries (add avocado for \$1)

BLACKENED CHICKEN CLUB 12

blackened grilled chicken, cajun mayo, texas toast, lettuce, heirloom tomato, garlic parmesan fries

MUSHROOM + SWISS 13

1/2 pound ground steak, portabella mushrooms and swiss cheese, heirloom tomato, lettuce, onions, mayo, brioche bun, garlic parmesan fries

"HIGHWAY TO HELL" 13

1/2 pound ground steak, fresh jalapenos and pepperjack cheese, heirloom tomato, onions, lettuce, sriracha, applewood bacon, brioche bun, garlic parmesan fries

DINNER MENU

ENTRÉES

LOBSTER MAC + CHEESE 21

maine lobster claw, cavatappi pasta, mozzarella cheese, smoked bacon, shallots

JERK CHICKEN PASTA 17

caribbean grilled chicken, red bell peppers, shallot, cavatappi pasta, jerk cream sauce

SHRIMP SCAMPI 21

sautéed garlic shrimp served over angel hair pasta, heirloom tomatoes, fresh herbs, parmesan cheese, with a savory garlic butter sauce

FISH + CHIPS 18

west-co pilsner battered walleye, heirloom carrots, caper tartar sauce, garlic parmesan fries

SEARED SALMON 20

mushroom wild rice, heirloom carrots, cilantro

RIBS 16

house dry rubbed st. louis style ribs, served with garlic green beans and garlic fries

"STUFFED MEATLOAF" 16

meat loaf stuffed with portabella mushrooms and roasted red peppers topped with guinness gravy served with garlic mashed potatoes

BEER CHEESE FRIED CHICKEN 16

double crunch fried chicken, beer cheese sauce served with mashed potatoes and grilled asparagus

BUTCHER BLOCK

6 OZ FILET MIGNON 32

8 OZ FILET MIGNON 38

12 OZ NY STRIP 30

14 OZ RIBEYE 34

ENTRÉE SALADS

BLACK + BLUE SALAD 13

blackened steak or salmon, baby greens, heirloom tomatoes, crumbled blue, crispy onions, garlic blue cheese dressing

JERK CHICKEN SALAD 12

grilled jerk chicken, baby greens, pico, cotija cheese, avocado, red peppers, onions, grilled pita bread, ranch dressing

ASIAN SHRIMP SALAD 14

3 jumbo grilled shrimp, baby greens, candied cashews, red onions, heirloom tomatoes, fried wontons, honey mustard

SALMON SALAD 14

baby greens, seared salmon, heirloom tomatoes, red onions, avocado, fresh blueberries, blueberry vinaigrette

BUFFALO CHICKEN SALAD 11

choice of crispy or grilled chicken, spring mix, heirloom tomatoes, egg, onion, avocado, blue cheese dressing



We pride ourselves on our commitment to offer our guests the finest Iowa angus beef. Each cut of meat is locally sourced & cut to our specifications. Each steak comes with your choice of two sides. Add mac + cheese for \$1

ADD ONS

PORTABELLA + TRUFFLE BUTTER 5

SAUTÉED MUSHROOMS + ONIONS 5

BLUE + HORSERADISH 5

SIDES

BAKED POTATO 5

GARLIC GREEN BEANS 5

GRILLED ASPARAGUS 5

MAC + CHEESE 5

GARLIC PARMESAN FRIES 5

MUSHROOM WILD RICE 5

CREAMED SPINACH 5

GARLIC MASHED POTATOES 5



NICK GOODWIN / EXECUTIVE CHEF

MICHAEL HESEBECK / MANAGER

GLUTEN FREE 

VEGETARIAN / VG/

*Thoroughly cooking foods such as beef, eggs, pork, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please consult your physician or public health official for further information.