



TELEPHONE

DINNER MENU

APPETIZERS

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PEPPER JACK CHICKEN EGG ROLLS 12
grilled chicken, black bean paste, cilantro, pepper jack cheese, signature sauce, fresh lime

KATAFI WRAPPED FRIED PRAWNS 14
papaya salad, yum yum & nuoc cham dipping sauces

SPINACH + ARTICHOKE FONDUE 11
cheesy spinach, artichoke dip, grilled baguette

FREE RANGE CHICKEN WINGS 12
choice of mango jalapeno, sweet chili, or mambo sauce

JUMBO LUMP CRAB CAKE 14
crab meat, peppers, calabrian chile remoulade, roasted corn frisee salad

JUMBO SHRIMP COCKTAIL 14
cocktail sauce, lemon, remoulade sauce

SOUP + SALADS

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BEER + BROCCOLI CHEESE SOUP 6
creamy beer + cheese soup topped with broccoli, cheese + bacon

FRENCH ONION SOUP 6
hearty beef and chicken broth, sherry wine, herbed crouton, gruyère cheese

CAESAR SALAD 6
romaine lettuce, garlic bread, parmesan crisp, creamy caesar dressing

BLACK + BLUE SALAD 14
blackened angus sirloin, lolla rosa, frisee, romaine, maytag blue cheese, bacon lardons, heirloom cherry tomatoes

WEDGE SALAD 6
baby iceberg, smoked bacon, egg, crumbled blue cheese, red peppers, onion, tomatoes, pesto ranch

ROASTED BEET SALMON SALAD 14
pears, apples, field greens, spiced pepitas, pickled red onion, beets, glazed pecans, riesling, cranberries

BURGERS + SANDWICHES

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STEAK SANDWICH* 22
seared ny strip, focaccia, arugala, gruyère cheese, duxelle mustard mayo, sundried tomatoes, crispy onions, garlic parmesan fries

BLACKENED CHICKEN SANDWICH 14
avocado, heirloom tomatoes, bibb lettuce, gruyère cheese, caramelized onions, cajun mayo, focaccia bread, garlic parmesan fries

M+A CLASSIC BURGER* 15
house-blended patty with peppered bacon, bibb lettuce, tomato, onion, M+A sauce, choice of cheese, brioche bun, garlic parmesan fries

JUICY LUCY BURGER* 15
house-blended patty stuffed with white cheddar cheese, peppered bacon, mayo, caramelized onions, bibb lettuce, brioche bun, garlic parmesan fries



DINNER MENU

ENTRÉES

FISH + CHIPS 24

pilsner battered walleye, malt vinegar, english-style chips, grilled asparagus, malt vinegar tartar sauce

MISO + GINGER GLAZED SALMON 26

soba noodle salad, peanuts, soy mushroom broth, baby bok choy

SCALLOPS 32

fresh diver scallops, butternut squash puree, mushrooms, green beans, fingerling potatoes

SHRIMP SCAMPI 30

jumbo shrimp, angel hair pasta, garlic, chardonnay, lemon juice, fresh basil

WILD BLACK COD 31

coconut curry broth, caramelized onions + fennel, garbanzo beans, spinach, broccolini

CHICKEN MARSALA 25

seared free range airline chicken breast, cremini mushrooms, marble potato confit, grilled broccolini

PASTA CARBONARA 26

fettucini, pancetta, sage, kabocha squash, english peas, pecorino cheese

BUTCHER BLOCK

8 OZ FILET MIGNON* 38

16 OZ RIBEYE* 40

14 OZ NY STRIP* 35

We pride ourselves on our commitment to offer our guests the finest Iowa angus beef. Each cut of meat is locally sourced and cut to our specifications. Includes your choice of one side.

STEAK TOPPERS

BOURBON BUTTER + PORTABELLA 7

GRUYÈRE CHEESE + CRAB 9

SAUTÉED MUSHROOMS + ONIONS 6

BLUE CHEESE MORNAY 6

SIDES

SEA SALT BAKED POTATO 6 // LOADED 7

ROASTED GARLIC MASHED POTATOES 6

GARLIC PARMESAN FRIES 6

MAC + CHEESE 6

GRILLED ASPARAGUS 6

GARLIC BUTTER BROCCOLINI 6

LYONNAISE HASH BROWNS 7



 GLUTEN FREE / VG / VEGETARIAN

*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.

