

TELEPHONE

DINNER MENU

APPETIZERS

SOFT HOMEMADE PRETZEL 8

ipa beer cheese dip, zesty honey mustard sauce

CAPRESE NAAN FLATBREAD 10

marinara sauce, heirloom tomatoes, burrata cheese, mozzarella, basil, balsamic drizzle

CRAB RANGOON NAAN FLATBREAD 11

crab meat, whipped cream cheese, scallions, sweet chili glaze, fried wonton chips

SPINACH + ARTICHOKE DIP 11

toasted baguette

FREE RANGE CHICKEN WINGS 12

mango jalapeño, sweet chili, or mambo sauce

PHILLY STEAK EGG ROLLS 13

shaved prime rib, pepper jack cheese, sautéed peppers + onions, ipa beer cheese dip

COCONUT BATTERED JUMBO SHRIMP 14

chile orange marmalade, mango pineapple chutney

AHI TUNA SLIDERS 14

sesame crusted, summer asian slaw, avocado, ginger miso mayo, hawaiian brioche buns

SOUP + SALADS

BEER + BROCCOLI CHEESE SOUP 6

bacon lardons

FRENCH ONION SOUP 6

herb crouton, gruyère cheese

HOUSE SALAD 7

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

CAESAR SALAD 6

romaine lettuce, herb croutons, parmesan crisp, creamy caesar dressing

BLACK + BLUE SALAD 17

6oz prime blackened sirloin, field greens, maytag blue cheese, bacon lardons, heirloom cherry tomatoes, crispy onions, creamy sherry vinaigrette

ROASTED BEET SALMON SALAD 14

pears, apples, field greens, spiced pepitas, pickled red onion, glazed pecans, riesling cranberries, honey yogurt vinaigrette

BURGERS + SANDWICHES

all burgers and sandwiches served with parmesan ranch dusted fries

THE SANDWICH

BLACKENED CHICKEN 17 // 7OZ SEARED NY STRIP 24

house made focaccia, fresh mozzarella, peppered bacon, heirloom tomatoes, bibb lettuce, basil, roasted garlic pesto aioli

SMASH HIT BURGER* 17

two 5oz. kobe beef patties, m+a sauce, american cheese, peppered bacon, bibb lettuce, heirloom tomato, dill pickle slices, brioche bun

CRAB CAKE SANDWICH 19


crab meat, bibb lettuce, sriracha remoulade, sliced avocado, napa cabbage slaw, brioche bun

LOBSTER + ROCK SHRIMP ROLL 22

brown butter herb mayo, bibb lettuce, roasted corn salad, new england roll

DINNER MENU

ENTRÉES

GENERAL TSO'S CAULIFLOWER 18 
tempura breaded cauliflower, tri colored quinoa salad,
chile glazed broccolini, sesame seeds, roasted peanuts

CHICKEN MARSALA 25
seared free range chicken breast, cremini mushrooms,
marble potato confit, grilled broccolini, crispy leeks

PASTA CARBONARA 26
pappardelle pasta, pancetta, butternut squash, english peas,
pecorino cheese, sage

DOUBLE CUT PORK CHOP 28
pan seared, cherry apple cider pork jus, mustard spaetzle,
green beans almondine

ST. LOUIS RIBS 30
bourbon barbecue sauce, coleslaw, parmesan ranch dusted fries

FISH + CHIPS 24
pilsner battered walleye, english-style chips, grilled asparagus,
tarter sauce, malt vinegar

MISO + GINGER GLAZED SALMON 26
soba noodle salad, peanuts, soy mushroom broth, baby bok choy

CAJUN LOBSTER MAC N' CHEESE 28
andouille sausage, tortiglioni pasta, peas, roasted red peppers,
smoked gouda + havarti cheese sauce

SHRIMP SCAMPI 30
bucatini pasta, garlic, chardonnay, lemon juice, basil

WILD BLACK COD 31
coconut curry broth, caramelized onions + fennel, garbanzo beans,
spinach, broccolini


SCALLOPS 32
fingerling potatoes, butternut squash puree, mushrooms, green beans

BUTCHER BLOCK

includes your choice of one side

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 locally sourced angus beef and pork.

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**

 **VEGETARIAN**

Gluten free meals are prepared in a kitchen shared with wheat and cross contamination could occur.

*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.