

SNACKS

one for \$5 or three for \$12



ROASTED ALMONDS

Garlic, rosemary, honey, orange zest

SMOKED BEER CHEESE

Stout beer, pimento and cheddar cheese, root chips

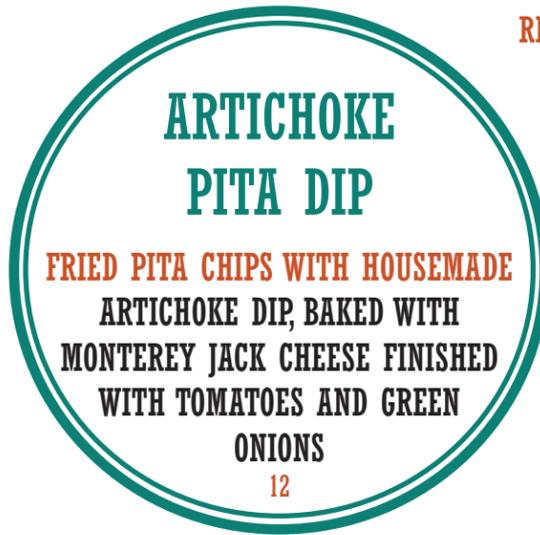
BRUSSEL SPROUTS

Bacon fried brussel sprouts, balsamic reduction

CHEDDAR HUSH PUPPIES

House bacon, cajun remoulade

TRADEABLES



PROSCIUTTO WRAPPED ASPARAGUS 8
Tempura battered, frisee, blood orange aioli

ASIAN, HOUSE BBQ, or BUFFALO WINGS 12
Wings fried crispy then choose either asian, house BBQ, or Buffalo

DIRTY FRIES 10
House bacon, pulled pork, smoked gouda and pepperjack, tomato, scallion, cilantro lime cream, fried egg

CHICKEN CONFIT NUGGETS 10
Carmalized onion, barbeque honey mustard

RED COCONUT CURRIED MUSSELS 13
PEI mussels steamed in a creamy curry sauce topped with tomato concasse Add Shrimp 4

QUINOA CAKE 10
Roasted corn, black bean, smashed avocado, chipotle ketchup

SURF AND TURF 11
U-10 scallop, pork belly, pickled apple, watermelon radish, pomegranate

MIXED GREENS

SIDE SALAD 4
Mixed greens, parmesan, tomatoes, red onion, and croutons. Add to entree 2.50

FRISSE 13
Almonds, dried cherries, feta, blood orange vinaigrette

CAESAR 13
Romaine lettuce tossed with caesar dressing, parmesan chips and seasoned croutons. add chicken 3 add salmon 5

CHERRY CHICKEN SALAD 15
Grilled chicken, romaine lettuce, dried cherries, candied pecans, red onion, and bleu cheese. Served with cherry vinaigrette

TUNA NICOISE 18
Mixed greens with cherry tomatoes, sliced fingerlings, red onion, french beans, and feta. Topped with seared ahi tuna and roasted lemon vinaigrette

GRILLED ROMAINE 13
Cherry tomato, bleu cheese, bacon, lemon basil vinaigrette

FRESH FROM THE KETTLE

CHICKEN PEPPERJACK **SOUP DU JOUR**

Cup 4 Bowl 6

FLATBREADS

BLT 13
Pork belly, tomato jam, arugula, sweet chili aioli

SESAME TUNA 13
Seared ahi, pickled carrot and ginger, watermelon radish, avocado, sweet soy reduction, wasabi aioli

ITALIAN 13
Fresh basil pesto, tomatoes, and mozzarella

WILD MUSHROOM 13
Asiago garlic cream, spinach, roasted with mushrooms and muenster cheese

PULLED PORK 13
House smoked pulled pork with smoked gouda and caramelized onions

Noodles

SEAFOOD PASTA 19
Crab, shrimp, mussels, clams, roasted corn, saffron broth, cherry tomato confit

CHICKEN CARBONARA 15
Bacon, peas, and grilled chicken in a cream sauce served over linguine

LOBSTER MAC 17
Pancetta, cheddar, swiss, cavatappi

BAKED TORTELLINI 15
Tomato sauce, andouille sausage, bell pepper, spinach, sugar snap peas



PROTEINS

GRILLED SALMON 20

Mediterranean salsa, quinoa salad, herb oil, balsamic

POTATO ENCRUSTED WALLEYE 21

Braised white bean, greens, caper lemon brown butter, fried leeks

SHRIMP AND GRITS 21

Cajun shrimp, crispy pork belly, cheddar grits, tomato jam

PARMESAN WHITEFISH 23

Lake superior whitefish baked with our secret parmesan sauce and panko bread crumbs. Served with rice pilaf and fresh vegetable

BEER BATTERED OCEAN PERCH 19

Perch coated in a spiced cornmeal beer batter and fried to perfection. Served with chimichurri remoulade, rice pilaf, and fresh vegetable

SEA BASS 27

Yukon gold potatoes, blood orange beurre blanc, cherry tomato confit, basil oil

SCALLOPS 27

Maple sweet potato puree, spinach, bacon, apple cider reduction

RIBEYE 25

Goat cheese mashed potato, merlot butter, bacon fried brussel sprouts

NY STRIP 23

Yukon gold potatoes, cherry tomato confit, porcini balsamic reduction

PORK CHOP 18

Braised white bean, bacon fried brussel sprouts, oyster mushrooms, marsala demi

SMOKED RIBS FULL RACK 24 HALF RACK 19

Dry rubbed, smoked and slow roasted in apple juice and basted with BBQ sauce. Served with fries and apple slaw

CHICKEN CONFIT 15

Gnocchi, house bacon, walnut pesto, sweet pea, roasted asparagus, tomato jam

MARINATED HANGER STEAK 20

Yukon gold potatoes, chimichurri, chili oil, braised greens

PULLED PORK DINNER 17

House smoked BBQ pulled pork. Served with fries, apple slaw, fresh vegetables

PENINSULA BURGER 13

Seasoned and grilled USDA PRIME beef to order and placed on a fresh baked bun with lettuce and tomato. Served with fries. Add cheese \$1

Ask Your Server About Our
Daily Dessert Specials!

PIZZA

*Please note, pizzas are cooked separately from our main menu items and don't always come out at the same time. When ordering pizza along with items from our main menu, we will do our best to get all items to your table at the same time, but it is not guaranteed

MEATLOVERS SM 13 LRG 18
Sausage, pepperoni, ham, and bacon

WILD MUSHROOM SM 13 LRG 18
Wild mushroom blend with asiago cheese

HAWAIIAN SM 13 LRG 18
Ham, pineapple, banana peppers, and sweet tai chili sauce

PESTO CHICKEN SM 14 LRG 18
Pesto, red onions, grilled chicken, and dried cherries

GRILLED CHICKEN SM 14 LRG 18
Garlic infused olive oil, roasted tomatoes, artichokes, grilled chicken, and havarti dill cheese

"BUILD YOUR OWN"
Pepperoni, ham, bacon, sausage, black olives, green olives, pineapple, artichokes, tomatoes, onions, peppers, mushrooms, and banana peppers

10 inch cheese \$9, \$1.50 each item
14 inch cheese \$12, \$2.00 each item

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness