

STARTERS

C	DIARIERS
	Bruschetta 15 Bruschetta drizzled with balsamic glaze, and served with a scoop of our herb cream cheese spread and toasted flatbread triangles.
	Shrimp and Crab Dip 15 Bits of Cajun grilled shrimp, cream cheese, hot sauce, crab, Parmesan cheese and spices make up this amazing dip. Served with warm flat bread.
	Bang Bang Shrimp — 15 Fried shrimp tossed in bang bang sauce and served with a jalapeño pepper blend.
	Bang Bang Chicken 13 Fried chicken chunks tossed in bang bang sauce.
	Spinach Artichoke Dip — 13 Spinach artichoke dip served warm and bubbly with tortilla chips.
	Stuffed Mushrooms — 14 Mushrooms filled with shrimp and crab dip, topped with bacon and cheese and baked to perfection.
	Queso, Chips and Salsa — 12
	Smoked Chicken Dip 14 Smoked chicken, cream cheese, Cajun seasoning, jack cheese, tomato and jalapeño with tortilla chips.
	Hummus Duo Traditional and flavor of the week. Served with chips.
ב	Toasted Ravioli Handmade ravioli stuffed with a cheese mixture and deep fried. Served with marinara.
	Add-Ons Chicken +6 Crispy Chicken +7 Steak +7 Shrimp +9 Tuna +9
	Finn's Salad Romaine lettuce, feta cheese, mixed olives, cherry tomatoes, artichoke and roasted red pepper topped with a Parmesan crisp
	Salmon Salad
	Steak Salad Romaine lettuce, beef tenderloin, blue cheese crumbles, berries, candied pecans, onions, and a raspberry jalapeño vinaigrette.
	Cobb Salad Romaine lettuce, ham, mixed cheeses, tomato, avocado, bacon, hard boiled egg, onion and house-made ranch dressing.
	Caprese Salad (Seasonal) — 13 Fresh mozzarella, basil, tomato, house balsamic glaze and extra virgin olive oil with a sprinkle of Italian seasonings.
ב	Chicken Salad Romaine with shredded Monterey jack, Teriyaki or Fried +1 tomato and red onion topped with grilled chicken.

LUNCH SPECIALTIES

choice of soup or salad.

BBQ Shrimp —

Two skewers of shrimp, grilled and basted with BBQ sauce, over mashed potatoes.

Chicken Fried Chicken ————22

Chicken breast seasoned, fried then topped with a creamy Cajun gravy. Served with mashed potatoes.

8oz NY Strip -

Served with mashed potatoes.

Chicken on a Stick -

Four skewers of grilled chicken topped with a teriyaki glaze and served on bed of rice pilaf.

Steak Tips

Grilled New York Strip tips, mushrooms and onions. Served with mashed potatoes and brown gravy.



Top Your Steak!

Aged Blue Cheese Crumbles	 4
Marsala Mushroom Gravy	 5
Beer Braised Mushrooms -	 3

HEALTHY PROTEINS

Served with choice of one side

Grilled Chicken Breast

Grilled with olive oil and herbs.

Filet Medallions — ---- 44 Two 3 oz medallions grilled.

Pork Chop

A center of the loin cut pork chop, brushed with butter, and seasoned with garlic, course pepper and a blend

of herbs. Salmon

Seasoned with a dash of Old Bay, salt, pepper, garlic, herbs and olive oil then grilled.

SOUPS

Cheesy P	otato Bacon Chili Broccoli Gouda French Onion
Cup -	7
Bowl	10

SIDES

French Fries (Regular or Sweet potato)	6
Onion Rings —	6
Sweet Potato Mash	9
Grilled Asparagus ————————————————————————————————————	7
Sautéed Broccoli	7
Rice Pilaf ————	7
Mashed Potato ——————————————————————————————————	7
Bacon Bourbon Green Beans —————	8
Baby Carrots —	6
Side Salad —————	6

SANDWICHES	Served with regular or sweet potato fries.	
. ,	reast topped with bacon, white tomato and onion on a warm brioc	13 he
	eak ———eppers, onions, and white American	13
/	ead with bacon, lettuce, tomato and	12
	ch Dip Sandwich — mushrooms and onions served on seradish sauce au jus.	13
Walleye Sandw Fried Walleye, tartar sauce on a hoagie.	e, pickles, lettuce and onion served	15
Salmon BLT — Grilled salmon filet with bo sourdough and garlic may	acon, lettuce and tomato on toasted	17
Breaded and fried pork te onion and pickle. Your cha	.ll brunch items are served	3 o,
	vith seasoned potatoes	4=
Chicken and Waff Chicken tenders fried gol with sweet heat sauce ar	den brown served on a waffle	15
-	d Biscuits sweet heat honey sauce and	15
	d piled high with bacon, two lar cheese and a maple spread.	15
Fried Pork Chop a Our center of the loin cut with 2 eggs, scrambled o	pork chop, fried and served	22
	all Omelets are served with seasoned potatoes.	
California Omelet	·	14
Philly Omelet —		15
•	oeppers, onion, mushrooms	
Veggie Omelet –		13

Peppers, onions, mushrooms and tomatoes with jack cheese.

Cheese Omelet

Cheddar, pepper jack and mozzarella.

BURGERS	Served with regular or sweet potato fries.
	to perfection seasoned and grilled. ese, lettuce, tomato, pickle and onion.
Surf and Turf Bu Two patties with melted wh shrimp and crab dip, and b	nite American cheese topped with our
BBQ Bacon Gou Two patties topped with frionion ring.	ada Burger — 12 ed gouda, bacon, bbq sauce and an



Soft Drinks (Unlimited Refills) — 3.49 Coke, Diet Coke, Hi-C Fruit Punch, Dr. Pepper, Diet Dr. Pepper, Sprite Fruit Teas (Unlimited Refills) — 4.49 Peach, Cherry, Raspberry and Mango Fruit Lemonades (Unlimited Refills) — 4.49

DRINKS

Beer Wine & Cocktails

Peach, Cherry, Raspberry and Mango

We offer specialty cocktails as well as a variety of craft beer and wines.

Ask server for details.

Baked Goods

Visit our bakery case to see our fresh baked goods for the day.



An 20% gratuity will be added to parties of 8 or larger.

