



## Appetizers

### Wild Mushroom & Prosciutto Flatbread <sup>GF</sup>

Toasted cauliflower crust flatbread topped with garlic oil, asparagus, wild mushrooms, havarti cheese, prosciutto, goat cheese, and fresh arugula 14

### Lamb Meatballs

Lamb meatballs wrapped and skewered with mini naan. Served with English cucumbers, fresh mint, and house made Tzatziki sauce 13

### Ahi Tuna Tataki <sup>GF</sup>

Sesame crusted ahi tuna served rare with a Wasabi whipped cream, cucumbers, soy-ginger dipping sauce and greens 12

### Fried Burrata Ravioli

Burrata filled ravioli fried to order and topped with fresh peaches, nectarines, basil, and balsamic reduction 13

### Bacon-wrapped Wisconsin Cheese Curds

White cheddar cheese wrapped in bacon and hand battered.

Served with jalapeño cream cheese 13

## Side Salads

Entrées are served with a mixed green salad or soup of the day

Substitute the following salads for an additional \$3

### Traditional Caesar

Heart of romaine, "1924" dressing, croutons, hard boiled egg, and shredded Parmesan cheese.

Anchovies available upon request

### Soup of the Day

## White Meat & Pork

### Balsamic & Lavender Chicken Breast

Balsamic and lavender infused chicken breast, grilled on a charcoal grill, served with a baked portabella mushroom stuffed with red peppers, onions, cherry tomatoes, and creamy goat cheese gnocchi with a balsamic reduction.

Served with Chef's seasonal vegetable 27

### Pork Tenderloin\*

Blackened pork tenderloin grilled and sliced to order. Stacked cheesy sweet corn fritters and topped with sour cream.

Served with creamy tequila cilantro and lime and Chef's seasonal vegetable 27

Feel free to ask your server about vegetarian, or vegan options. <sup>GF</sup>: Items are gluten free <sup>DF</sup>: Items are dairy free

\*Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness\*

# Sustainable Seafood

All of our fresh fish and shellfish are harvested responsibly from the most sustainable sources available  
~ All items may be prepared with just a squeeze of fresh lemon ~

## Fresh Atlantic Salmon \*

House-smoked and sliced Atlantic salmon, artichokes, and spinach tossed with pappardelle pasta in a light lemon cream sauce. Garnished with dill and capers. Served alongside Chef's seasonal vegetable 27

## Jumbo Sea Scallops & Shrimp <sup>GF</sup>

Jumbo sea scallops and shrimp pan seared and plated with summer succotash (tomatoes, bell peppers, onion, avocado, jalapeno, and bacon). Served with Yukon garlic mashed potatoes and Chef's seasonal vegetable 30

## Alaskan Red King Crab <sup>GF</sup>

We serve only the highest quality Red King Crab, harvested from specific fleets in the the Bering Sea. Alaskan King Crab is the only sustainably-managed king crab fishery on the planet. Sold by the cluster (½ of a crab).

Alaskan Red King Crab from the F/V "Pinnacle"

Served steamed, with melted butter, lemon, and choice of two sides (2 ¼ POUNDS) MP

## Red Meat

All of our steaks are hand-cut, liberally seasoned and authentically grilled over live charcoal  
~All steaks can be made gluten free upon request ~

## Filet Mignon \*

Char-crust and grilled. Served with Yukon garlic mashed potatoes and  
Chef's seasonal vegetable *EIGHT OUNCES* 38

## Boneless Ribeye Steak \*

Well-marbled and char-crust and. Served with  
Rosemary French fries, Dijon aioli, and  
Chef's seasonal vegetable

*SIXTEEN OUNCES* 36

## Custom Steak Accessories

Sautéed onions and/or mushrooms	3
Gorgonzola Cheese	3
Sautéed Jumbo Shrimp	TWO 7
"Dianne Style" –bacon-wrapped jumbo sea scallops	TWO 10
Horseradish Cream Sauce	2

## Sides

Yukon Garlic Mashed Potatoes <sup>GF</sup>, Chef's Seasonal Vegetable, Rice Noodles <sup>GF</sup>, or Rosemary French Fries  
with Dijon aioli *EACH 4*

Creamy Goat Cheese Gnocchi or Stacked Cheesy Sweet Corn Fritters *EACH 6*

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