

STARTERS

HEIRLOOM BRUSCHETTA | 12

*(5) tomato, onion & basil relish,
buffalo mozzarella, micro basil*

CRAB CAKE TRIO | 16

chipotle aioli, onion straws

CHILLED SHRIMP COCKTAIL | 16.5 GF

(5) large shrimp, tangy cocktail sauce

(4) BAKED PRETZEL STICKS | 12

*gouda cream and
stone ground honey mustard*

GRILLED SHRIMP & ASPARAGUS | 13 GF

*crumbled bleu cheese, diced red onion,
italian vingrette*

STUFFED MUSHROOMS | 15 GF

*sausage, spinach, jalapeno cream cheese,
basil walnut pesto*

SOUP & SALAD

TODAY'S SOUP | 7

FIELD GREENS | 7 GF

*cucumber, tomato, carrot, red cabbage
ranch poppy seed italian*

ENTREES

MEATLOAF | 22

*garlic mashed, green beans,
country gravy*

PRIME STROGANOFF | 23

*tender sliced prime rib, egg noodles,
dollop of sour cream*

SHANGHAI STIR FRY | 18 ** GF

*bok choy, cabbage, veggies, sesame seeds,
scallion rice, miso teriyaki sauce
no substitutions*

ALL AMERICAN BURGER | 16.5

*prepared medium, lettuce, tomato,
onion, pickle, american cheese,
toasted brioche, fries*

POT ROAST | 24

*roasted root vegetables,
garlic mashed, pan gravy*

CRAB CRUSTED WHITEFISH | 23 **

*crab cake crusted, red pepper rice,
broccoli, creole cream*

10 OZ. PORK CHOP | 23 GF

*char crusted, baby carrots,
garlic mashed, peppered gravy*

SALMON | 25 ** GF

*oven roasted vegetables,
balsamic glaze*

12 OZ. NY STRIP | 35 GF

*char crusted, garlic mashed,
grilled asparagus*

FRIED LAKE PERCH | 24

*corn meal dusted, flash fried,
fries, tartar sauce, lemon*

FILET MEDALLIONS | 31 ** GF

*(2) 3 oz medallions, prepared medium,
red wine demi,
garlic mashed, broccoli*

PORK TENDERLOIN | 22 ** GF

*maple bourbon glazed,
garlic mashed, grilled asparagus*

**** NO SUBSTITUTIONS ALLOWED ON ANY ITEM**

MAXIMUM 4 SPLIT CHECKS PER GROUP**

«««««««« FROM THE BAR »»»»»»»»

FULL BAR & WINE LIST ALSO AVAILABLE

CRAFT COCKTAILS \$11

- KENTUCKY SUNSETbulleit bourbon, mint, strawberry simple, lemon juice, angostura bitters, ginger ale
 - WINTER SPRITZaperol, prosecco, cranberry, club soda
 - TRUE MANHATTANearly times, sweet vermouh, angostra bitters, cherry, rocks
 - MADAGASCAR MULEtito's vodka, fresh lime, ginger beer, vanilla bean simple, cranberry
 - COSMOPOLITANtito's vodka, triple sec, fresh lemon, cranberry
 - SPICED SANGRIAcinnamon agave, vino roja, brandy, schnapps
 - ESPRESSOTINIvanilla vodka, fratello hazelnut, kamora coffee liquor
 - SKINNY MARGARITAsilver tequila, lime, organic agave, kosher salted rim
- 130 CALORIES

wine by the glass



- | | |
|--|---|
| CABERNET - MARYHILL COLUMBIA VALLEY \$13 | PINOT NOIR - RAMSAY, NAPA \$13 |
| CHARDONNAY - DECOY, CALIFORNIA \$10 | RED BLEND - ILLUSION, LODI APPELLATION \$11 |
| MERLOT - OAK GROVE, CALIFORNIA \$9 | RIESLING - MARYHILL, WASHINGTON \$10 |
| MOSCATO - MOVENDO, ITALY \$10 | ROSE - WHISPERING ANGEL, FRANCE \$14 |
| PINOT GRIGIO - VIGNETI, ITALY \$9 | SAUVIGNON BLANC - MANU, NEW ZEALAND \$11 |

BEER LIST

- | | |
|-----------------------------|------------------------------------|
| Wheat Ale: | Three Floyds Gumballhead |
| Stout: | Bell's Kalamazoo |
| Seasonal: | Nik & Ivy (Local Lockport Brewery) |
| IPA: | Deschutes Fresh Squeezed |
| Euro-Lager: | Stella Artois |
| Hefe-Weizen: | Paulaner |
| Pilsner: | Miller Lite |
| South of the Border: | Corona Light |
| Non Alcoholic: | Heineken 0.0% |

