



DINNER MENU

Appetizers

Shrimp Cocktail *gf* 13

Five jumbo shrimp, cocktail sauce

Tomato Burrata Bruschetta 15

Burrata, olive oil, garlic tomato bruschetta, crostini, basil

Bang Bang Chicken 18

Tempura white meat chicken bites, bang bang sauce, scallions, sriracha, kewpie garlic mayo, sesame seeds

Calamari 16

Fried calamari, lemon basil aioli, spicy eel sauce

Chicken Wings 15

Choose one sauce, parmesan garlic / buffalo / sticky honey garlic chili / Kansas City BBQ

Ahi Tuna Tempura Taco 16

Ahi tuna lightly tossed in tamari soy sauce, tempura nori seaweed "taco" shell, avocado, scallion, cucumbers, fresno pepper, spicy mayo, wasabi & soy flavored sesame seeds

SALADS

grilled chicken 9 | sautéed shrimp 12

Side salad *gf* 7

Dressings: French, Ranch, bleu cheese, thousand island, balsamic vinaigrette, raspberry vinaigrette

Cobb *gf* 18

Romaine, spring mix, bacon, avocado, egg, gorgonzola, heirloom cherry tomatoes, cucumber

Strawberry Apple Walnut *gf* 18

Strawberries, apples, walnuts, spring mix, smoked peach vinaigrette

Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

Superstar Quinoa Bowl *gf* 16

Quinoa, pistachio, feta, chickpeas, cucumber, red onion, extra virgin olive oil, parsley, mint, lemon vinaigrette

Nicoise *gf* 24

Haricots vert, red potatoes, cherry tomatoes, hard boiled egg, Boston bibb lettuce, radishes, kalamata olives, citrus Dijon vinaigrette, albacore tuna

WEEKLY SPECIALS

AYCE Walleye Wednesday 31

Includes side salad or cup of soup. Choose saltine cracker pan fried, blackened *gf*, or broiled *gf* walleye, seasonal vegetables, roasted garlic mashed potatoes, caper beurre blanc

Nightly Noodle Thursday *Market Price*

Deliciously classic or creatively new, inquire about tonight's chef crafted noodle entrée

Snow Crab Friday *gf* 41

Includes side salad or cup of soup. 2 pounds of snow crab legs, loaded baked potato, seasonal vegetables, melted butter

Prime Rib Saturday *gf* 42

12 oz. of slow roasted prime rib, au jus, horseradish cream, roasted garlic mashed potatoes

Package Guests: *Your dinner includes a side salad or cup of soup, entrée, package dessert of the day and non alcoholic beverage.*

*The Package **does not** include appetizers, alcoholic beverages or server gratuities.*

ENTREES

Includes Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Fried Bacon Balsamic Brussels Sprout, Loaded Baked Potato, or French Fries
Additional sides 6

Chicken Picatta *gf* 21

Prosciutto chicken breast, lemons, prosciutto wrapped asparagus, caper beurre blanc

Coq Au Vin 25

Merlot braised half chicken, mushroom & herb merlot gravy

Top Sirloin *gf* 34

10 oz center cut top sirloin, demi glace

Bistro Hanger Steak *gf* 31

Arugula, roasted tomatoes, bleu cheese, balsamic reduction

Whiskey Peach Pork Chop *gf* 26

Thick cut grilled Duroc pork chop, peach whiskey demi glace

Short Ribs *gf* 31

Fried bacon balsamic brussels sprout, roasted tomato mushroom demi, tomato crisps

Bistro Walleye 27

Saltine cracker pan fried, or blackened (*gf*), caper beurre blanc

Seared Salmon *gf* 29

Nordic salmon, bearnaise sauce, pickled shallots

Add 4 oz. Lobster tail *gf* Market Price

LIGHT CASUAL

Served with french fries

Pimento Cheddar Bacon Burger 18

1/3 lb. chuck brisket angus beef patty, sharp cheddar pimento cheese spread, bacon, sliced pickles, brioche bun

Italian Grilled Chicken Sandwich 20

Lemon rosemary Tuscan bread, arugula, roasted tomatoes, balsamic glaze, sliced grilled chicken breast, provolone, extra virgin olive oil

Prime Rib Philly 21

Shaved prime rib, sauteed peppers & onions, provolone cheese, horseradish cream sauce, hoagie bun

BISTRO FEATURES

(sides not included)

Surf & Turf Risotto *gf* 49

Hanger steak & 4 oz. lobster tail, mushroom risotto

Chicken Wild Rice Pot Pie 21

Wild rice, rotisserie chicken, mirepoix, peas, mushrooms, cream, golden puff pastry

Mossy Tartufo *vegetarian & gf* 25

Wild mushroom risotto, sun dried tomatoes, confit garlic, wild rice, topped with spinach, pesto, pecorino romano, truffle oil

Vegetarian Penne *vegetarian* 23

Artichokes, asparagus, roasted tomatoes, chardonnay, olive oil, lemons, parsley *gf pasta +2*

Bolognese Linguine 23

Tomato meat sauce, pecorino romano, herbed brown breadcrumbs *gf pasta +2*

Shrimp Puttanesca 27

Tomato sauce with capers & olives, garlic parsley infused fettucine *gf pasta +2*

DESSERT

Bourbon Banana Trifle 8

Banana pudding, bourbon caramel sauce, cha ntilly cream, vanilla wafers

Pinot Noir Poached Pear *gf* 8

Chilled poached pear, pear reduction, mascarpone cream

Churro Affogato Sundae 7

Cream cheese filled churro, vanilla bean ice cream, house made espresso fudge sauce, chocolate covered espresso beans

Flourless Chocolate Torte *gf* 7

Madden's Bakery Dessert 7

Inquire with server with tonight's creation

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness