Specials

Seared Scallop Starter

Three large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF $15.9

Southwest Steak

8 oz. USDA Choice Black Angus Beef® flat iron*, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. $26.9

Crab-Stuffed Salmon*

Certified sustainable. Grilled, topped with lump crab meat and house-made lemon butter. Garlic whipped potatoes and grilled asparagus. GF $29.9

Seasonal Catch: Walleye

Certified sustainable. Garlic whipped potatoes and grilled asparagus. GF $32.9

Red Rock Shrimp Pasta

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts, Kalamata olives. Topped with feta and parmesan. GFO HH VO $24.9

Bananas Foster Cheesecake

Creamy NY-style cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur + 151 rum. Served with warm caramel sauce and whipped cream. V $11.9

'Threadcount' by Quilt Wines

Red Blend | California. Rich aromas of ripe black cherry, dark plum, and toasty oak. Smooth, lush texture woven with layers of dark chocolate and baking spice.

• glass $15 •

Chocolate Martini

Tito's Handmade Vodka, Pennsylvania Dutch Chocolate Cream Liqueur, Crème de Cocoa, cream. $15

• sweet + silky •

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.