

Specials

FRIED GREEN TOMATO CAPRESE

House breaded fried green tomatoes, fresh mozzarella, fried basil, balsamic glaze. GF V \$10.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ \$10.9

STEAKHOUSE SALAD

8oz. USDA Choice flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles, house made gorgonzola dressing, shoestring French fries**. GF \$23.9

WALLEYE* PICATTA

Lightly breaded, pan seared topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. \$23.9

SHRIMP SCAMPI

Seared shrimp and our house made scampi sauce over angel hair pasta, with blistered tomatoes, and broccoli. GFO \$21.9

LEMON CAKE

Moist yellow cake filled with tart lemon curd and vanilla buttercream, garnished with raspberry coulis. \$8.9

WEST SIXTH CERVEZA

KY- Pale Lager- ABV 4.6% 4oz. \$2 | BTL \$6.5 | 16oz. Draft \$6

PALOMA

Exotico Reposado, lime, Q grapefruit soda. \$10

SANTA MARGHERITA PINOT GRIGIO

Italy. A dry, versatile white wine with a clean yet intense aroma and appealing flavors of Golden Delicious apples. Fresh, harmonious fruit flavors are balanced by a slight sweetness and followed by a long finish full of delicate, tangy flavor. 9 | 34

• Pairs well with Walleye Piccata •

*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 intolerances or allergies.