

OUR MENU



SALADS

RASPBERRY CHICKEN SALAD* \$17.00

Grilled chicken breast served on a bed of fresh greens w/ toasted almonds, dried cranberries, mandarin oranges with a fat free raspberry viniagrette and grilled ciabatta bread.

TUSCAN CHOPPED SALAD* \$16.00

Romaine lettuce, salami, chickpeas, sun dried tomatoes, shredded mozzarella tossed in a Parmesan vinaigrette.

SALAD BAR

Fresh salad bar with classic toppings and dressings, and hearty soup of the day.
Savory meatballs with dinner.

add on to any meal for \$7.95

LUNCH
\$12.00

DINNER
\$14.00

NACHOS



DOCKSIDE NACHOS* \$17

Homemade tortilla chips piled high with your choice of seasoned chicken or beef, with warm nacho sauce and melted cheddar, then topped with jalapeños, pico de gallo, roasted corn, black beans, black olives and sour cream.

IDAHO NACHOS* \$16

Seasoned waffle fries with bacon, tomatoes, jalapenos, cheddar cheese, green onions, and a drizzle of ranch.

BASKETS

CHICKEN STRIP BASKET \$14.00

Crispy chicken strip basket served with golden fries and your choice of dipping sauce.

BEER BATTERED SHRIMP BASKET \$15.00

Crispy beer-battered shrimp basket served with seasoned fries and tangy cocktail sauce.

STARTERS

WALLEYE FINGERS

Homemade breading that lightly coats our walleye strips and cooked to a golden brown and served with our homemade tartar sauce.

\$18.00

SPINACH

ARTICHOKE DIP

Cheesy oven baked artichoke dip served hot with crisp homemade tortilla chips.

\$12.00

TUSCAN CHICKEN FLATBREAD

Grilled chicken with pesto, sun-dried tomato, red onion, mozzarella and balsamic glaze.

\$17.00

MEDITERRANEAN KEBABS WITH TZATZIKI*

Grilled beef or chicken kebab served with warm pita and creamy house-made tzatziki sauce.

\$18.00

MEXICAN STREET CORN LETTUCE WRAPS*

Grilled corn, red bell pepper, red onion, cilantro, jalapeños, avocado, Cotija cheese, and drizzled with a lime vinaigrette dressing served in baby romaine cups.

\$15.00

CRAB STUFFED MUSHROOMS

Baby Bella mushrooms filled with a rich blend of a crab and cream cheese filling, breaded and toasted to a golden, crispy finish!

\$18.00

CHICKEN EGG ROLLS

Crispy egg rolls filled with tender cabbage, fresh ginger, black sesame seeds. Served with a sweet chili sauce.

\$12.00

CHEESE CURDS

Crispy, golden bites of Wisconsin cheese, lightly battered and fried to perfection with marinara.

\$14.00

WINGS*

Choice of Sauce: Buffalo, Teryaki, Sweet Chili, BBQ, Parmesan Garlic Sauce, or Dry Cajun rub. Served with a side of ranch or blue cheese. 1lb.

**BONE IN
\$17**

**BONELESS
\$18**



18% service charge added to parties of 8 or more

****Gluten-free option available; not prepared in a gluten-free facility and may exceed 20ppm.**

FEATURED BURGERS



BACKWOODS BACON BURGER

½ lb patty, cheddar, bacon, onion ring, tomato, BBQ sauce & lettuce.

\$18

BACON BLUE BURGER

½ lb patty, bacon, crispy fried onions, crumbled blue cheese, blue cheese dressing

\$18

MUSHROOM SWISS BURGER

½ lb patty, Sautéed Mushrooms & Swiss cheese

\$14

SUNRISE BURGER

½ lb patty, bacon, ham, American & Swiss cheese, finished off with a large over easy egg

\$18

SPICY SOUTHWEST BURGER

½ lb patty, pepper jack cheese, jalapenos, grilled onions, crispy fried onions and chipolte aioli

\$18

VEGGIE BLACK BEAN BURGER

Chipotle black beans, peppers and onions in a veggie patty served with lettuce, tomato & onion.

\$14

Burgers include choice of fries, tater tots, waffle fries, or chips. Onion Rings (Add \$2)

DESSERTS

BROWNIE SUNDAE

\$10.50

Warm chocolate brownie, creamy vanilla ice cream, hot fudge, and whipped cream.

NEW YORK CHEESECAKE

\$10

Choice of: Strawberry sauce, or turtle drizzled with caramel pecans and fudge.

CARROT CAKE

\$10

Moist carrot cake with cream cheese frosting.

VANILLA BEAN ICE CREAM*

CUP \$3.50

BOWL \$7.00

ENTREES

Served after 4PM

Includes salad bar, choice of potato: garlic mashed, baked potato, cheesy scalloped, tater tots or fries. Includes seasonal vegetable.

LEMON HERB GRILLED CHICKEN BREAST* \$21

Fire kissed and bursting with bright citrus garlic flavor and served with spinach rice.

GARLIC HERB SALMON* \$28

Lightly seasoned, seared and oven roasted and served with spinach rice.

JUMBO FRIED SHRIMP \$28

5 butterflied jumbo shrimp fried to a golden brown served with our homemade tartar sauce and served with spinach rice.

PARMESEAN CRUSTED WALLEYE \$31

Pan-seared to golden perfection and served with a zesty lemon herb butter and our homemade tartar sauce on a bed of spinach rice.

RIBEYE – 12 OZ.* \$38

Grilled to your liking, boldly seasoned and indulgent.

PASTAS

CHICKEN ALFREDO FETTUCINE

\$21

Creamy rich sauce with lightly seasoned chicken. Includes salad bar. (Substitute Shrimp Add \$4)

CAJUN ANDIOULLE PENNE

\$23

Creamy Alfredo sauce with a kick of cajun spice sautéed bell peppers and onion. Includes salad bar. Add chicken or shrimp (\$4)

CHICKEN PENNE VODKA PASTA

\$23

Creamy tomato basil vodka sauce. *Includes salad bar. (Substitute Shrimp Add \$4)*

SANDWICHES

CAPRESE PANINI

\$14

Tomato, Basil, mozzarella, and finished with balsamic glaze.

ITALIAN PANINI

\$16

Prosciutto, salami, ham, mozzarella and provolone cheese, olive tapenade spread, garlic aioli and finished with balsamic glaze.

BACKYARD BBQ CHICKEN SANDWICH

\$18

grilled chicken, cheddar, onion, bbq sauce, lettuce.

BLACKENED PRIME RIB SANDWICH

\$20

with sautéed peppers, onions, and mushrooms. Add provolone cheese \$2

Sandwiches include choice of fries, tater tots, waffle fries, or chips. Onion Rings (Add \$2)

18% Gratuity added to parties of 8 or more

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