

APPETIZERS

Fried Burrata - \$22

Delicately panko breaded burrata, accompanied by a fragrant garlic crostini.

Drunken Mussels - \$25

Succulent premium mussels simmered in a fragrant blend of garlic, white wine, and a hint of chili flakes, finished with rich butter.

Crispy Brussels - \$24

Fresh Brussels sprouts harmoniously paired with crispy pork belly, sprinkled with sesame seeds, and drizzled in a savory soy glaze.

Caprese - \$19

A classic medley of fresh milk mozzarella, aromatic basil, and ripe tomatoes, elegantly enhanced by a balsamic reduction.

PUB FAVORITES

Pork Belly Mac - \$24

House smoked pork belly enveloped in BBQ sauce, blended with cheddar cheese and cavatappi, garnished with green onions.

Alfredo - \$19

A rich and creamy Alfredo sauce infused with Parmesan, garlic, and white wine, perfectly enveloping fettuccini pasta.
Add Chicken \$5

Crispy Chicken Sandwich - \$8

Marinated chicken thigh fried to perfection, drizzled with hot honey and topped with pickled onions, served on a brioche bun with fresh greens and tomato. Served with fries.

Bistro Burger - \$19

A juicy burger crowned with mozzarella, house-made tomato bacon jam, and a balsamic drizzle, served on a brioche bun with French fries.

SOUPS & SALADS

House Salad - \$8.50

A refreshing blend of mixed greens, crisp carrots, onions, and tomatoes, garnished with crunchy croutons.

Caesar Salad - \$11

Crisp romaine lettuce elegantly tossed with aged Parmesan and golden croutons.
Add Chicken \$5

Beet Gorgonzola Salad - \$15

A delightful composition of mixed greens, tender red beets, creamy Gorgonzola, and candied walnuts, all brought together with our house vinaigrette. *Add Chicken \$5*

Soup of the Day - \$7

Please inquire with our server for today's selection.

ENTREES

N.Y. Strip - \$45

A 12 ounce New York strip steak, accompanied by sautéed onions and mushrooms, finished with a decadent Gorgonzola cream sauce.

Osso Bucco - \$35

Tender pork shank braised to perfection, served with a rich tomato demi glaze and a vibrant gremolata.

Duck Breast Old Fashioned - \$36

Seared duck breast artfully paired with a cherry brandy reduction and a hint of orange zest.

Pretzel Crusted Walleye - \$35

Delicious walleye filet encrusted in a pretzel coating, served with a maple Dijon sauce.

All Entree's are served with a choice of Wild Rice, Fingerling Potatoes, House Salad or Seasonal Vegetables.