



Appetizers

GF PEEL & EAT SHRIMP

1 lb of Tiger Shrimp boiled w/Old Bay and served w/Cocktail Sauce 17.95

GF SPINACH & ARTICHOKE DIP

Baked and served w/Assorted Crackers 11.95

WHITEFISH PATE

House Smoked Whitefish Pate w/Assorted Crackers 12.95

Soup, Salad & Sandwiches

GF CLASSIC CAESAR OR MIXED GREENS SALADS

Dressings: Caesar, Ranch, Blue Cheese, Italian Vinaigrette, Berry Vinaigrette or Oil & Vinegar
Half 5.95 Full 9.95

GF WEDGE SALAD

Baby Iceburg w/Bacon, Tomato, Blue Crumbles and Housemade Blue Cheese Dressing 8.95

GF CHICKEN BREAST

6oz Grilled Chicken Breast w/LTOP & Fries, all on the side 11.95

BISTRO BURGER

1/2 lb Special Blended Angus Chuck w/LTOP & Fries, al on the side. Add Bacon \$2, Add Grilled Onions \$1, Add Grilled Mushrooms \$1 12.95

CLASSIC BLT

Bacon, Lettuce & Tomato on Texas Toast w/Fries 10.95

Entrees

ENTREES ARE SERVED WITH CHEF'S VEGETABLE AND CHOICE OF ROASTED REDSKINS OR MASHED POTATO

12 OZ RIBEYE

Handcut and Grilled to Perfection. Top with Blue Cheese Crumbles, Cognac Pepper Sauce or Sauteed Mushrooms & Onions 25.95

MEATLOAF PLATTER

Housemade and smothered w/Savory Gravy 12.95

CHICKEN POT PIE

Rich Creamy Pot Pie topped with Puff Pastry 12.95

GF BOURSIN CHICKEN

6oz Grilled Chicken Breast topped w/Boursin Garlic Cream Sauce and Roasted Heirloom Tomato 12.95

GREAT LAKES WALLEYE

Lightly Dusted and Pan Seared served w/Lemon Cream Sauce 26.95

GF LAKE SUPERIOR WHITEFISH

10oz Filet Broiled w/Lemon Oil and Dill 24.95

**ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk for foodbourne illness. Some items produced using nuts.*