

## SMALL PLATES

CHICKEN CORN CHOWDER  
CUP 5 BOWL 8

GOLDEN COCONUT SHRIMP  
GRILLED PINEAPPLE, SRIRACHA LIME AIOLI,  
MACADAMIA NUTS AND TEQUILA MANGO  
CHUTNEY 12

Ⓞ JUMBO SHRIMP COCKTAIL  
4 U-10 CHILLED SHRIMP, HORSERADISH  
COCKTAIL SAUCE AND LEMON 22

SOUP DU JOUR  
CUP 5 BOWL 8

HOUSE OR CAESAR SALAD\*  
6

Ⓞ FARM FRESH ORGANIC DEVILED EGGS  
LOCAL CAGE-FREE EGGS, CREAMY FRENCH  
MUSTARD YOLKS, BACON CRUMBLE AND  
GREEN ONIONS 6

## SALADS

Ⓞ GRILLED PEPPERCORN FILET WEDGE  
SALAD  
ICEBERG LETTUCE, BACON, TOMATO, RED  
ONION AND BLUE CHEESE DRESSING 15

CAESAR SALAD\*  
ROMAINE LETTUCE, CROUTONS, PARMIGIANO  
REGGIANO AND CREAMY ANCHOVY DRESSING  
9 ADD GRILLED CHICKEN 13, GRILLED  
SALMON 14, GRILLED SHRIMP 16

Ⓞ SHRIMP LOUIE SALAD  
SWEET POACHED SHRIMP, CLASSIC TANGY  
CHILE DRESSING, FRESH LETTUCES, AVOCADO,  
TOMATO AND CUCUMBER 14

Ⓞ SONOMA MEDITERRANEAN SALAD  
BABY GEM LETTUCE, CUCUMBER, TOMATO,  
OLIVES, AVOCADO, CAPERS, FETA CHEESE AND  
TOSSED IN HERBED SHERRY VINAIGRETTE 13

WARM BEET AND GORGONZOLA SALAD  
MARKET BEETS, MANDARIN ORANGES,  
AVOCADO, WALNUTS, BABY GREENS, ISRAELI  
COUSCOUS AND CHAMPAGNE CRANBERRY  
EMULSION 13

Ⓞ CLASSIC COBB SALAD  
FIRE GRILLED CHICKEN BREAST, ICEBERG AND  
ROMAINE LETTUCE, SMOKED BACON,  
TOMATO, BLEU CHEESE CRUMBLES, CHOPPED  
EGG AND AVOCADO, SERVED WITH YOUR  
CHOICE OF DRESSING 16

## MESQUITE GRILL FARE

ONE TOPPING +2, TWO TOPPINGS +3, THREE TOPPINGS +4, FOUR TOPPINGS +5, FIVE TOPPINGS +6

### T.V.A. PIZZA

ITALIAN TOMATO SAUCE AND MOZZARELLA CHEESE WITH BASIL 13

EXTRA TOPPINGS: SAUSAGE, PEPPERONI, CHICKEN, MUSHROOMS, JALAPENOS, ROASTED RED  
ONION, SLICED TOMATO, PEPPERONCINI PEPPERS OR BLACK OLIVES

### GRILLED PASTRAMI REUBEN

SLICED THIN PASTRAMI, SWISS, GRILLED MARBLE RYE, RUSSIAN DRESSING AND HOUSE SAUERKRAUT 14

### GARLIC BUTTER STEAK SLIDERS

BACON-TOMATO JAM, RED PEPPER WHIPPED GOAT CHEESE, LEAF LETTUCE ON A BABY BRIOCHE BUN 19

### PRIME RIB BEEF DIP\*

THIN SLICED, MELTED PROVOLONE CHEESE, CARAMELIZED ONIONS, TOASTED CIABATTA ROLL AND AU JUS  
ADD SAUTÉED MUSHROOMS +1 20

### SIGNATURE ANGUS BURGER\*

SWEET GOLDEN BRIOCHE BUN, LETTUCE, TOMATO, PICKLE AND ONION 13 ADD: CHEESE, AVOCADO,  
GRILLED ONIONS, BACON, JALAPENOS, GREEN CHILES OR SAUTÉED MUSHROOM +1

### FISH & CHIPS

BEER BATTERED WILD ALASKAN COD, FRIES, TARTAR SAUCE, LEMON AND HOUSE COLE SLAW 18

**We want your meal and experience to be excellent. Please request any  
dietary restraints and some items can be made Gluten Free, ask your server.**

**An automatic 18% service charge will be added to your check**

## SEAFOOD ENTRÉES

ADD A SIDE SALAD OR CAESAR SALAD TO ANY ENTRÉE 6

### CHEF'S MARKET FRESH CATCH

SPAETZLE SAUTÉ, PARMESAN GRILLED ASPARAGUS, SUN DRIED TOMATO-OLIVE COMPOTE AND LEMON CAPER BUTTER MP

### Ⓞ STEAMED LOBSTER TAIL

COLD WATER, HALF POUND TAIL, MELTED BUTTER, SEASONAL VEGETABLE AND A LOADED BAKED POTATO 34

### CRACKER CRUSTED WALLEYE

HAND BREADED CANADIAN WALLEYE, BUTTER WHIPPED POTATOES, ASSORTED VEGETABLES AND HOUSE TARTAR SAUCE 28

### Ⓞ CEDAR PLANK ROASTED WILD SALMON\*

AGAVE GLAZED ORGANIC SCOTTISH SALMON, DILL WHIPPED GOAT CHEESE, DRIED BLUEBERRIES AND CHARRED TOMATO-CORN RELISH 28

## USDA HOUSE-AGED STEAKS

HAND CUT, HOUSE-AGED STERLING SILVER MID-WEST BEEF. INCLUDES CHEF'S VEGETABLE, AND CHOICE OF POTATO: BUTTER WHIPPED, BAKED AND LOADED, FRENCH FRIES OR SCALLOPED POTATO.

### Ⓞ 7 OZ. FILET MIGNON\*

34

### Ⓞ 18 OZ. USDA 50-DAY AGED RIB EYE\*

36

### Ⓞ 5 OZ. 'BLACKENED AND BLUE' PETITE FILET MIGNON\*

SEARED WITH BLACKENING SPICE AND TOPPED WITH MELTED BLEU CHEESE 29

## COMFORT PLATES

### SURF & TURF\*

PETITE FILET MIGNON AND STEAMED LOBSTER TAIL, CHEF'S VEGETABLE AND A LOADED BAKED POTATO 49

### PASTA OF THE MOMENT

AS QUOTED BY YOUR SERVER, LIMITED AVAILABILITY, VEGETARIAN OPTIONS ALSO AVAILABLE

### Ⓞ HALF ROAST CHICKEN

BUTTER MASHED POTATOES, CHEF'S SEASONAL VEGETABLE, NATURAL JUS AND ZINFANDEL SYRUP 18

### Ⓞ BBQ PORK BACK RIBS

HOUSE SMOKED WITH OUR CLUB-MADE BBQ SAUCE SERVED WITH FRIES AND COLE SLAW 22

### HOUSE "STEAK-LOAF"

BUTTER WHIPPED POTATOES, BACON WRAPPED MEATLOAF, CHEF'S VEGETABLE OF THE DAY AND PAN GRAVY 20

### Ⓞ PETITE FILET AU POIVRE\*

CRACKED PEPPERCORN CRUST, SCALLOPED POTATOES, CHEF'S NIGHTLY VEGETABLE AND BRANDY CREAM SAUCE 29

EXECUTIVE CHEF CHRIS FALCONER

EXECUTIVE SOUS CHEF CAMERON CAMPBELL

SOUS CHEF MATT CARTMILL

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Split Plate Charge; \$4 includes an additional side dish for the split entrée