

SHAREABLES

Sesame Crusted Tuna 🍴 15

Tuna sliced, served with rice noodles and sweet teriyaki sauce

Bruschetta 🍴 10

Diced tomatoes, fresh mozzarella cheese, garlic, basil, olive oil and balsamic glaze drizzle. Served on toasted crostini

Spinach-Artichoke Dip 🍴 13

Home-made creamy blend of spinach, artichokes, mozzarella, fresh parmesan and cream cheese. Served with grilled pita and tortilla chips

Saganaki 🍴 12

Flame-kissed kasseri cheese served with grilled pita

Shrimp Spring Rolls(2) 🍴 15

Shrimp with fresh vegetables, seasoned and rolled in rice paper. Served with ponzu sauce.

Bone-In Wings

(8pc) 10 or (16pc) 18

Boneless Wings

(8pc) 10 or (16pc) 16

Choice of two sauces/rubs and one dipping sauce.

Additional sauce .50/ea.

Sauces: buffalo, garlic parmesan, sweet thai chili, bbq, jala-mango, teriyaki, boom boom

Rubs: buffalo, jerk, lemon pepper

Dipping Sauce: bleu cheese, ranch

Fried Pickles 🍴 9

Breaded dill pickle chips served with chipotle ranch

Fried Calamari 🍴 15

Served with a spicy marinara

Nachos 13

Home-made tri-color tortilla chips topped with taco meat or pulled pork, cheese sauce, lettuce, jalapenos, black olives, pico de gallo, salsa, guacamole, and sour cream

Substitute: Beyond meat 3

Mozzarella Sticks 🍴 9

Breaded and fried mozzarella sticks served with marinara

Pretzels & Cheese 🍴 9

Salted pretzels served with queso cheese sauce

Chicken Tenders (5pc) 10

Add: Fries 3

SALADS & SOUPS

Dressings: ranch, bleu cheese, thousand island, caesar, italian, french, honey mustard, raspberry vinaigrette

Add: chicken 5 steak 6 salmon 7 shrimp 8

Spinach & Mandarin 🍴 14

Candied walnut pieces, dried cranberries, goat cheese, mandarin oranges and red onions on a bed of baby spinach

Apple Walnut 🍴 11

Apples, candied walnut pieces, dried cranberries with crumbled bleu cheese

Caesar 🍴 11

Romaine, croutons, roasted peppers, fresh parmesan cheese

Caprese Tower 🍴 14

Layers of roma tomatoes, fresh mozzarella cheese, with fresh basil in between, and drizzled with a balsamic reduction

Cobb 🍴 14

Bleu cheese, hard boiled egg, bacon, tomato, red onion, cucumber and avocado

Side Salad 🍴 4

Daily Soup

Cup 4 Bowl 5

Baked French Onion

Cup 5 Bowl 7

Bowl of Soup & Side Salad 8

SATURDAY PRIME RIB

Save room for dessert.

CARRY-OUT AVAILABLE



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. 18% gratuity will be added to all parties of 6 or more. 6-5-23/F

STEAKS

CENTER CUT - GRILLED TO YOUR DESIRED TEMPERATURE

Served with a roll and your choice of soup or salad

Rib Eye* 35

Grilled with a demi-glaze. Served with garlic mashed potatoes and fresh vegetables

Filet Mignon* 42

Grilled with a demi-glaze. Served with garlic mashed potatoes and fresh vegetables

New York Strip* 35

Grilled with a demi-glaze. Served with garlic mashed potatoes and fresh vegetables

Enhance your steak: Add 3/each

Au Poivre (peppercorn crusted) • Garlic Mustard (crusted) • Sautéed Mushrooms • Grilled Onions

ENTRÉES

Served with a roll and your choice of soup or salad

Trio Salmon 25

Sautéed with garlic, onion, ginger, cherry wine, butter and white chocolate. Served with bleu cheese garlic mashed potatoes and fresh vegetables

Caribbean Tilapia 22

Sautéed with garlic, onion, tomato, cilantro, ginger, orange wine and butter. Served with rice and fresh vegetables

Chicken Marsala 22

Sautéed with garlic, mushrooms, marsala wine, demi-glaze and cream. Served with garlic mashed potatoes and fresh vegetables

Blackened Salmon 19

Cajun seasoned served with rice, sautéed spinach, mango salsa and fresh vegetables

Parmesan Walleye 20

Parmesan crusted with tomato jam, rice and fresh vegetables

PASTA

Served with your choice of soup or salad •  Available Add 2

Scallops & Shrimp

Au Gratin 25

Sautéed with roasted garlic, penne, prosciutto, mushrooms, sweet peas, alfredo sauce and melted mozzarella cheese

Chicken Carbonara 20

Sautéed chicken, fettuccini, bacon, mushrooms, sweet peas, and garlic with a home-made creamy sauce

Tenderloin Tips* 22

Sautéed with roasted garlic, fettuccini, mushrooms, sundried tomatoes, pine nuts, spinach, demi-glaze and feta cheese

Blackened Chicken 20

Cajun seasoned chicken breast, fettuccini tossed with our home-made vodka sauce, and fresh parmesan cheese

Steak Marinara* 25

Fettuccini, onion, mushrooms in our home-made tomato and basil sauce. Topped with a carved new york strip and fresh parmesan cheese

Fettuccini Alfredo 16

Fettuccini tossed in our home-made alfredo sauce

Add: chicken 5 • shrimp 8
mushrooms 3 • steak 6

FABULOUS FRIDAY NIGHT Fish Fry SPECIALS

Three Piece Cod Dinner or Walleye Dinner

Your choice of
beer battered or baked lemon pepper with a beurre blanc sauce
*Dinners include coleslaw, tartar, lemon, bread & butter,
and choice of side. Home-made potato pancakes available*

ALL YOU CAN EAT COD AVAILABLE

Add a soup or salad for only \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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SANDWICHES, WRAPS & BURGERS

All sandwiches are served on a brioche bun unless noted. Served with choice of side. **GF** Bun add 2

Trio Burger* 17
Kobe beef patty, lettuce, tomato, onion, bacon, an over-easy egg with home-made chipotle aioli

Patty Melt* 16
Kobe beef patty, swiss and cheddar cheese, grilled onion and mushrooms on thick marble rye bread

Classic Cheeseburger* 13
Kobe beef patty with american cheese, lettuce, tomato, onion, and pickle chips

Western Burger* 16
Kobe beef patty, aged cheddar cheese, bacon, bbq sauce and onion straws

Chef's Reuben 13
In-house cooked corn beef, sauerkraut, swiss cheese with honey mustard sauce on a thick marble rye

Gene's Monster:
Double meat Add: 5

Pulled Pork 12
Tender, juicy pulled pork and tangy bbq sauce topped with crispy onion straws

Four-Cheese Panini 12
A medley of american, provolone, cheddar, and swiss with tomato and bacon. Served on garlic butter toasted artisan bread

Blackened Chicken 16
Cajun seasoned chicken breast, lettuce, tomato, onion, cheddar cheese, fresh avocado and home-made chipotle aioli

Chicken Caprese 14
Grilled chicken, pesto, fresh mozzarella and tomato jam with a balsamic glaze on artisan bread

Monterey Chicken Wrap 14
Crispy chicken, bacon, cheddar jack cheese, lettuce, red onion, tomato and home-made ranch dressing

Chicken on a Pita 14
Grilled chicken served on a grilled pita with tzatziki sauce and greek salad of cucumbers, pickled onions, grape tomatoes, pepperoncinis and feta cheese

Beyond Burger Add 3 • Add on: egg or bacon 2 cheese 1

SIDES 3

- french fries • sweet potato fries • home-made chips • garlic parmesan potato wedges
- fresh vegetables • garlic mashed potatoes • jasmine rice • baked potato

PIZZA

Thin Crust - 10" / 16"

10" Cauliflower Crust add \$2 **GF**

Bruschetta 19 / 25
Olive oil, fresh mozzarella cheese baked then topped with tomato bruschetta and balsamic reduction

Chicken Pesto 19 / 25
Tomatoes, spinach, caramelized onions, mozzarella cheese, and home-made chipotle aioli

Trio Meat 19 / 25
Pepperoni, sausage, bacon

Steak & Mushroom 19 / 25
Alfredo sauce, spinach, caramelized onions, parmesan, mozzarella cheese and demi-glaze

Cheese 11 / 17

Veggie 14 / 21
Onions, green peppers, mushrooms, tomatoes, black olives, cheddar, and mozzarella cheese

Toppings: 2 / 3

| | |
|-------------|---------------|
| pepperoni | green peppers |
| sausage | jalapenos |
| pulled pork | black olives |
| taco meat | green olives |
| bacon | onions |
| | mushrooms |
| | tomatoes |
| | garlic |

Extra sauce .50

GF GLUTEN FREE
 VEGETARIAN

BEVERAGES

3.00 - free refills

Soda - Pepsi Products

Coffee/Tea

Iced Tea & Lemonade - Premium Flavor add 1

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