



RESTAURANT

# APPETIZERS

## TRADITIONAL CHICKEN WINGS | 16

SERVED WITH CELERY & RANCH OR BLUE CHEESE & YOUR CHOICE OF SEASONING:  
BUFFALO | NASHVILLE HOT | CAROLINA REAPER | MANGO HABANERO | DILL PICKLE  
BBQ | WHITE BBQ | GARLIC PARMESAN | TERIYAKI | RANCH (DRY RUB) | JERK (DRY RUB)  
\$1.00 PER EXTRA SAUCE – ALL FLATS OR DRUMS \$2.00 EXTRA

**BUFFALO CHICKEN DIP** ⚡ | 11  
SERVED WITH TORTILLA CHIPS

**JALAPENO POPPERS** | 11  
SERVED WITH RANCH

**WILD NACHOS** | 14  
SHREDDED NASHVILLE HOT CHICKEN, DICED  
TOMATOES, BLACK OLIVES, BANANA PEPPERS,  
SALSA, CHEDDAR CHEESE, BEER CHEESE &  
sour cream

**LOADED POTATO WEDGES** | 14  
LOADED WITH CONEY SAUCE, NACHO CHEESE,  
BACON, DICED TOMATOES, SOUR CREAM, &  
SCALLIONS

: **BAVARIAN PRETZEL STICKS** | 11  
: SERVED WITH BEER CHEESE & HONEY MUSTARD

: **PICKLE CHIPS** | 10  
: SERVED WITH CHIPOTLE RANCH

: **MINI CORN DOGS** | 11  
: SERVED WITH KETCHUP & MUSTARD

: **MOZZARELLA STICKS** | 11  
: SERVED WITH MARINARA

: **SHRIMP COCKTAIL** | 15  
: SIX SHRIMP, COOKED IN OLD BAY & LOCAL BEER,  
: SERVED WITH SPICY-COCKTAIL SAUCE

⚡ HOUSE FAVORITE

## SOUP

**TUSCAN WHITE BEAN \* SOUP DU JOUR \* QUINOA VEGETABLE** GF / VE  
Cup | 5 Crock | 6

## SALADS

Add Chicken | 6 Add Steak | 9  
Add Salmon | 9

**HOUSE - or - CAESAR**  
Small | 6 Large | 10

**TACO** | 16  
HOUSE-MADE TACO BOWL FILLED WITH  
SEASONED GROUND BEEF, LETTUCE,  
TOMATOES, BLACK OLIVES, RED ONIONS,  
CHEDDAR CHEESE, SOUR CREAM &  
GUACAMOLE

**MOZZARELLA** | 15  
BALSAMIC-MARINATED MOZZARELLA  
BALLS, BASIL, BURST TOMATOES, SEA SALT  
& CRACKED BLACK PEPPER SERVED OVER  
MIXED GREENS WITH A LEMON WEDGE

**CHICKEN CORDON BLUE** | 16  
MIXED GREENS, JULIANNE HAM & SWISS,  
FRIED CHICKEN TENDERS, MAPLE HONEY  
MUSTARD DRESSING

## BOWLS

| 18 |

**GREEK-STYLE QUINOA**  
GRILLED, MARINATED CHICKEN  
WITH AVOCADO, CUCUMBERS, FETA CHEESE,  
KALAMATA OLIVES WITH TZATZIKI SAUCE

**THAI-STYLE CHICKEN QUINOA**  
GRILLED CHICKEN, CARROTS,  
EDAMAME, QUINOA BLEND, GREEN ONION,  
CHOPPED PEANUTS, CILANTRO AND  
TOPPED WITH THAI PEANUT SAUCE

**QUINOA ENERGY**  
QUINOA COOKED WITH ONION, COCONUT OIL,  
BLACK BEANS, CORN, SRIRACHA  
AND SOY SAUCE SERVED WITH  
AVOCADO, TOMATOES, FRESH GREENS,  
BALSAMIC VINEGAR & OLIVE OIL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.*



# BURGERS

ALL BURGERS ARE HALF-POUND, FRESH & HAND-FORMED  
SERVED WITH CHEESE OF CHOICE, LETTUCE, TOMATO, ONION & A PICKLE – COMES WITH ONE SIDE  
\*GF BUNS AVAILABLE

**SALT FORK** | 14  
ON A GRILLED POTATO BUN

**POLISH** | 18  
BRISKET-BLEND BURGER WITH GRILLED  
KIELBASA, SWISS CHEESE, SAUERKRAUT  
BALLS & 1000 ISLAND DRESSING ON  
A GRILLED POTATO BUN

: **LITTLE ITALY** | 18  
: WITH MARINARA, SMOKED PROVOLONE  
: CHEESE & CHEESE STICKS ON A GRILLED  
: POTATO BUN  
:

## SANDWICHES & FLATBREADS

**SASQUATCH SLAMMER** ⚡ | 14  
HOUSE-SMOKED PULLED PORK, CHEDDAR  
CHEESE, MACARONI & CHEESE TOPPED WITH  
AN ONION RING & WHITE BBQ SAUCE  
ON TEXAS TOAST

**ULTIMATE GRILLED CHEESE** | 13  
MUENSTER, SMOKED GOUDA & AMERICAN  
CHEESES WITH JALAPENO POPPERS ON  
SOURDOUGH BREAD  
*Add Bacon* | 2 *Add Tomato* | 1

**SMOKED ALL-BEEF BOLOGNA** | 14  
THICK-CUT, HOUSE-SMOKED & CHAR-GRILLED  
BOLOGNA WITH VINEGAR SLAW, & MUSTARD  
BBQ SAUCE ON TEXAS TOAST

**THE VEGETARIAN** | 13  
BALSAMIC-MARINATED, CHAR-GRILLED  
PORTOBELLO MUSHROOM WITH LETTUCE,  
TOMATO, & PICKLE ON A GRILLED  
POTATO BUN

: **HAND-BREADED**  
: **FISH SANDWICH** | 14  
: FRIED POLLOCK SERVED ON A TOASTED ROLL  
: WITH LETTUCE, TOMATO & PICKLE  
: *Add Cheese* | .75

: **GRILLED KIELBASA** | 12  
: LOCALLY MADE, GRILLED, SMOKED KIELBASA  
: WITH SAUERKRAUT ON A SUB ROLL

: **PHILLY STEAK FLATBREAD** | 14  
: TENDER BEEF, ONIONS & PEPPERS,  
: PROVOLONE CHEESE, & A1 SAUCE ON  
: NAAN BREAD

: **GYRO FLATBREAD** | 14  
: GYRO MEAT, SLICED ONION, TOMATO,  
: SHREDDED LETTUCE, FETA CHEESE  
: & TZATZIKI SAUCE ON NAAN BREAD

⚡ HOUSE FAVORITE

## SIDES

» FRESH FRUIT CUP  
» COLESLAW  
» APPLE SAUCE  
» COTTAGE CHEESE  
» SEASONED FRIES  
» SEASONED TATER TOTS

» MASHED POTATOES  
» CRANBERRY RICE PILAF  
» CHEF'S VEGETABLE  
OF THE DAY  
» BAKED POTATO  
*Available after 4 p.m.*

» BEER-BATTERED ONION  
RINGS *Add 1.50*  
» SWEET POTATO FRIES  
*Add 1.50*  
» BASKET OF SWEET ROLLS  
(6) WITH CINNAMON-  
HONEY BUTTER *Add 3.00*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.*



## ENTREES

ACCOMPANIED BY A SMALL SALAD, ONE SIDE, & SWEET ROLLS

### 16-OUNCE COWBOY RIB-EYE

CHAR-GRILLED & SERVED WITH STEAK BUTTER

| market price |

### 12-OUNCE T-BONE

CHAR-GRILLED  
& SERVED WITH STEAK BUTTER

| market price |

### STICKY RIBS

SLOW-COOKED PORK RIBS  
IN A SWEET & TANGY SAUCE

| 25 |

### PORK CHOP

CHAR-GRILLED & TOPPED WITH  
A WILD MUSHROOM PORT WINE SAUCE

| 22 |

### MUSSELS LINGUINE

SAUTEED IN OLIVE OIL, GARLIC,  
RED PEPPER FLAKES,  
FRESH PARSLEY &  
FINISHED WITH BUTTER

| 25 |

### BUTTER-BASTED WALLEYE WITH KALE & BLACK EYED PEA SALAD

BUTTER-BASTED WALLEYE  
WITH GARLIC & THYME  
SERVED ATOP A KALE &  
BLACK EYED PEA SALAD  
ACCOMPANIED BY  
A DIJON MAPLE VINAIGRETTE

| 26 |

### SALMON

GRILLED & BASTED WITH  
A GARLIC LEMON-BASIL VINAIGRETTE

| 26 |

### ROTISSERIE HALF CHICKEN

SEASONED & SLOW ROASTED

| 22 |

### CHICKEN MARSALA

SAUTEED IN A MARSALA SAUCE

| 17 |

### MEDITERRANEAN PASTA

TOMATO, ARTICHOKE,  
KALAMATA OLIVES,  
GARLIC WHITE WINE, FETA CHEESE  
OVER PENNE PASTA  
ACCOMPANIED BY  
A BREAD STICK

| 18 |

### BLACKENED CHICKEN ALFREDO

BLACKENED CHICKEN  
WITH ALFREDO SAUCE  
SERVED OVER PENNE PASTA  
ACCOMPANIED BY  
A BREAD STICK

| 22 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.*