



START WITH APPETIZERS

GRILLED BRUSCHETTA • \$11

Fresh mozzarella, Roma tomatoes, basil pesto and Balsamic drizzle

HOGS IN A BLANKET • \$11

Spicy andouille sausage wrapped in a warm puffy pastry
with sweet mustard chutney

SHRIMP SCAMPI COCKTAIL^{GF} • \$12

Cooked & chilled jumbo shrimp with cocktail sauce

DRUNKEN CLAMS • \$13

Clams cooked in white wine, garlic, lemon, butter
and red pepper flakes with dipping bread

ARTISAN CHEESE TRAY

SMALL | \$14 • FULL | \$28

Imported & domestic cheeses with fresh fruit, toasted nuts,
marinated olives, baguette and gourmet crackers

WALLEYE FINGERS • \$15

Panko breaded & deep fried walleye with cocktail sauce
and Sriracha tartar sauce

FRESH & CRISP

SALADS

Dressings Ranch, Thousand Island

Gluten Free Dressings Blue Cheese, Balsamic, Raspberry

ICEBERG WEDGE^{GF} • \$11

Tomato, red onion, crumbled bacon & blue cheese crumbles with
house-made vinaigrette and blue cheese dressing

CAESAR • \$10

Romaine lettuce tossed in Caesar dressing with tomatoes, red onion,
croutons and fresh shaved Parmesan cheese

SIDE SALAD^{GF} • \$5

Spring mix, red onion, cucumber, tomato and your choice of dressing

ADD TO ANY SALAD

Chicken • \$4 | Shrimp • \$6 | Salmon • \$8 | Steak • \$8

^{GF} Prepared Gluten Free

DELECTABLE

ENTREES

SIDES

Yukon Gold Garlic Mashed Potatoes,^{GF}
Lemon Garlic Orzo Pasta, Savory Pesto Gnocchi
Substitute Side Salad \$3

6OZ. BUFFALO TENDERLOIN^{GF} • \$38

Buffalo tenderloin cooked to your liking with compound butter,
seasonal vegetable and choice of side

8OZ. BEEF TENDERLOIN^{GF} • \$39

Beef tenderloin cooked to your liking with compound butter,
seasonal vegetable and choice of side

CITRUS BEURRE BLANC SALMON^{GF} • \$31

Grilled salmon topped with decadent citrus, wine & butter sauce,
seasonal vegetable and choice of side

HARISSA SPICED CHICKEN BREAST^{GF} • \$18

Chicken grilled in a flavorful blend of chili peppers, paprika and garlic
with seasonal vegetable and choice of side

WALLEYE FISH TACOS • \$16

2 corn/flour blend tortillas stuffed with your choice of lightly breaded
or grilled walleye strips with fresh coleslaw and pico de gallo

ROASTED VEGETABLE QUINOA BOWL • \$16

Seasoned quinoa with broccoli, chickpeas and fresh kale
topped with hummus, lime wedge and avocado

PASTA FLORENTINE • \$15

Fettuccine pasta tossed in Parmesan cream sauce, mushrooms,
sun-dried tomatoes, fresh spinach, artichokes, shallots, basil
and garlic with toasted bruschetta

Add Chicken • \$5 | Shrimp • \$6 | Salmon • \$8 | Steak • \$8

VERTEX BURGER • \$14

1/2 lb. burger with bacon, cheddar cheese, grilled onions
and whiskey glaze, served with pickle spear and your choice of
French fries or sweet potato fries

Gluten free bun available^{GF}

^{GF} Prepared Gluten Free