

## APPETIZERS

### SHRIMP COCKTAIL

house made cocktail sauce 14

### TOMATO BISQUE

fried basil leaves 7

### CALAMARI

fried crispy, korean chili oil, peanuts, cilantro, red miso aioli 15

### TUNA TARTARE\*

ginger & scallion sauce, avocado cream, rice crisp 18

### CHEESE BOARD

chef selection with house-made chutney and croustades: three ~ 13 or five ~ 17

### PIEROGIES

potatoes, chives, lamb neck gravy, crème fraiche 13

## SALADS

### CAESAR\*

romaine hearts, focaccia croutons, shaved parmesan, caesar dressing 10

### WEDGE OF ICEBERG

tomato, pickled red onion, blue cheese, parsley, challah croutons, ranch 11

### LOCAL FIELD GREENS

vigeo gardens greens, cucumbers, radish, grape tomatoes, crispy carrots, sunflower seeds, herbed vinaigrette 10

### COBB\*

iceberg, romaine, white cheddar, egg, avocado, bacon, red onion, tomato, ranch 11

### GREEK SALAD

romaine, cucumber, tomatoes, olives, red onions, feta, pita chips, herb vinaigrette 10

add to any salad:

salmon\* 10 ~ chicken 7 ~ filet skewers\* 10  
tuna\* 13 ~ shrimp skewer 12

## SIDES

frites 5

sautéed spinach 6

sautéed asparagus 7

sautéed broccoli 7

housemade chips 5

brussels sprout, sweet potato, pecan hash 8

## DESSERTS

baked hot chocolate 8

s'mores bombe 8.5

warm apple fritter 8.5

chocolate chip cookie 3.5

ice cream or sorbet 6

## ENTREES

### MAHI MAHI

farro, leeks, zucchini, squash, red peppers, rosemary oil 22

### STEAK & EGGS\*

fingerlings, onions, cabbage, shallot butter 21

### BELL & EVANS CHICKEN

brussels sprout, sweet potato, cranberry & pecan hash, saba 18

### ATLANTIC SALMON\*

fingerlings, asparagus, mustard crème fraiche, parsley butter, arugula, lemon vinaigrette, pickled shallots 21

### SESAME TUNA\*

crisp coconut & lime sticky rice, sweet soy, wasabi 34

### RISOTTO

wild mushrooms, sun-dried tomato & garlic tapenade, parmesan crisp 18

~add chef's choice of seasonal veggies +3

### BOLOGNESE

lamb, beef, & pork, orecchiette, whipped lemon ricotta 15

### SCALLOP

wild mushroom risotto, sun-dried tomato & garlic tapenade 28

## SANDWICHES

### MOXIE BURGER\*

LTO, aioli, adam's reserve cheddar 16

### CHICKEN CLUB

adam's reserve cheddar, lettuce, bacon, herb aioli 14

### CRISPY CHICKEN SANDWICH

lettuce, tomato, pickles, spicy herb sauce 14

### GRILLED CHEESE

mozzarella, roasted tomato, basil pistou 13

### ADOBO FISH TACOS

catfish, lime aioli, smoked tomato, cabbage, flour tortillas 15

### SMOKED SALMON\*

arugula, onion, tomato, lemon pepper vinaigrette, white bean & dill hummus 15

### HERB CRUSTED WALLEYE

adam's reserve cheddar, cabbage slaw with gribiche\*, brioche bun 14

choose: fries, chips, soup, caesar\*, mixed greens, or substitute vegetables +3

## JOIN US FOR HAPPY HOUR BEGINNING AT 2:30PM

### A WORD FROM THE GOVERNMENT:

\*menu items may contain raw or undercooked ingredients, our state food code requires us to inform you that consuming raw or undercooked meat, poultry, eggs and seafood may increase your risk of foodborne illnesses.

PLEASE INFORM US OF ANY ALLERGIES  
OR DIETARY RESTRICTIONS

A 20% gratuity will be added to all parties of 6 or more