



MENU

GRILL HOUSE

APPETIZERS

CALAMARI	16
Lemon Basil Vinaigrette	
CHEESE CURDS	9 14
Better Than Fair Curds Ranch	
BRUSCHETTA	10
Tomato Relish Four Cheese Balsamic Reduction EVOO Basil Greens	
TRUFFLE FRIES	12
Herb Truffle Aioli Cremini Mushroom Parmesan	
SCALLOPS	15
Pan Seared U-10 Scallops Truffled Pancetta Lardons Gremolata	
WINGS	12
Buttermilk Breaded Cilantro Chili Glaze Scallion Sesame	

SOUP & SALAD

BRAT CHOWDER	6 9
SEASONAL SOUP	6 8
GODDESS CEASAR	9 12
Romaine Hearts Anchovy & Tarragon Goddess Dressing Parmesan Garlic Crouton	
COBB SALAD	10 14
Field Greens Heirloom Tomatoes Gorgonzola Bacon Egg Avocado Lemon Poppy Seed Dressing	
THAI TUNA SALAD	18
Seared Ahi Tuna Field Greens Heirloom Tomatoes Scallions Wontons Sesame Thai Vinaigrette Dressing Wasabi Aioli	

ADD PROTEIN

Chicken 8 | Salmon* 14 | Shrimp 9

BURGERS & WICHES

Sandwiches served with a choice of French Fries or Creamy Coleslaw. Chicken Breast or Beyond Burger can be substituted for any burger.

CEDAR CREEK BURGER*	16
CAB Patty Smoked Cheddar Bacon Caramelized Onions Tomato Lettuce Dijonnaise Brioche Bun	
BOURSIN BURGER*	16
CAB Patty Arugula Roma Tomato Garlic & Herb Boursin Brioche Bun	
GRILLED VEGGIE SANDWICH	15
Grilled Seasonal Vegetables Cremini Mushrooms Goat Cheese Sprouts Lemon Truffle Aioli House Made Herb Focaccia	
SHORE LUNCH	18
Canadian Walleye Dill Tartar Lettuce Roma Tomato Alpine Roll	
PRIME RIB FRENCH DIP	18
Shaved Prime Ribeye Cremini Mushroom & Caramelized Onions Swiss Horseradish Aioli Rosemary Au Jus	

WOODFIRE FLATBREADS

SAUSAGE & MUSHROOM	15
House Made Red Sauce Mild Italian Sausage Cremini Mushrooms Quattro Fromage	
SIMPLE CHEESE	13
Red Sauce Tomato Relish Mozzarella	
SATRIALES	15
Capicola Salami Olives Pepperoncini Burrata Basil Pesto	

DESSERTS

WARM BROWNIE PUDDING	8
Vanilla Ice Cream Caramel Walnuts	
SEASONAL CREME BRULEE	8

MAIN COURSE

WOODFIRED COWBOY RIBEYE*	45
Gorgonzola Butter Garlic Broccolini Whipped Potatoes	
CAB FILET OR PRIME SIRLOIN*	31 21
Whipped Potatoes Oven Roasted Tomatoes Pinot Bordelaise	
RIBS	24
Full Slab of Baby Back Ribs House-made BBQ Sauce Fries Napa Slaw	
CHILI GLAZED SALMON*	24
Tamari Fired Green Beans Cilantro	
WALLEYE	28
Pan Fried Canadian Walleye Heirloom Tomato & Spinach Orzo Mandarin Orange Beurre Blanc	
CHICKEN PAPPARDELLE	22
House-made Pappardelle Pasta Shredded Chicken Breast Cremini Mushrooms Asparagus Roasted Red Pepper Cream	
SHRIMP PAPPARDELLE	22
House-made Pappardelle Pasta Shrimp Cremini Mushrooms Spring Peas Parmesan Cream Pan Sauce	
SAFFRON RISOTTO	18
Asparagus Mushroom Parmesan	

SIDES

TWICE BAKED POTATO SKINS	12
Whipped Potato Bacon Smoked Cheddar Scallion	
SEASONAL VEGETABLE	8
FRIED BRUSSEL SPROUTS	8
Maple Bacon Glaze	
BLANCHED ASPARAGUS OR BROCCOLINI	8
EVOO Sea Salt	
MAC & CHEESE	8
Smoked Cheddar Gouda Cream	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, can increase your risk of foodborne illness.

An automatic gratuity of 20% will be added to parties of 8 or more.