



# MENU

GRILL HOUSE

HOURS

SUNDAY: 7AM-11AM  
MONDAY: 4PM-9PM (LIMITED MENU)  
TUESDAY-THURSDAY: 6:30AM-9PM  
FRIDAY: 6:30AM-10PM  
SATURDAY: 7AM-10PM

BREAKFAST SERVED UNTIL 11AM  
LUNCH 11AM-4PM  
DINNER 4PM-CLOSE

## APPETIZERS

- CALAMARI 14  
Lemon Basil Vinaigrette
- CHEESE CURDS 9 | 14  
Better Than Fair Curds | Ranch
- BRUSCHETTA 10  
Tomato Relish | Four Cheese | Balsamic Reduction | EVOO | Cold Snap Basil Greens
- PORK BELLY & AHI TUNA WRAPS\* 18  
Baby Bibb Lettuce | Napa Cabbage Slaw | Chili & Ginger Soy Glaze | Radish | Green Onion
- 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
- CHOPPED SALAD 10 | 14  
Bibb & Iceberg | roasted Beets | Gorgonzola | Sweet Corn | Ditalini Pasta | Heirloom tomatoes | Balsamic Vinaigrette

ADD PROTEIN

Chicken 8 | Salmon\* 14 | Shrimp 9

## BURGERS & WICHES

- CCGH BURGER\* 15  
CAB Patty | Smoked Cheddar | Bacon | Caramelized Onions | Lettuce | Tomato | Dijonnaise | Brioche Bun
- BOURSIN BURGER\* 15  
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 | Rosemary Ciabatta
- PRIME RIB FRENCH DIP 18  
Shaved Prime Ribeye | Cremini & 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

- CAB FILET OR PRIME SIRLOIN\* 31 | 21  
Whipped Potatoes | Oven Roasted Tomatoes | Chianti Bordelaise
- PORK TOMAHAWK\* 32  
Sweet Potato & White Bean Succotash | Fabri Demi
- CHILI GLAZED SALMON\* 24  
Tamari Fired Green Beans | Cilantro
- WOODFIRED COWBOY RIBEYE\* 45  
Blue Butter | Garlic Broccolini | Whipped Potatoes
- PAPPERDELLE PASTA 22  
House-made Papperdelle Pasta | Shredded Chicken Breast | Cremini Mushrooms | asparagus | Roasted Red Pepper Cream
- SAFFRON RISOTTO 32  
Asparagus | Mushroom | Parmesan | Seared Scallops
- WALLEYE 28  
Pan Fried Canadian Walleye | Heirloom Tomato & Spinach Orzo | Lemon Butter Pan Sauce
- SIDES
- AU GRATIN POTATO 8  
Five Cheese | Caramelized Onion | Rosemary Cream
- SEASONAL VEGETABLE 8
- FRIED BRUSSELE SPROUTS 8  
Maple Bacon Glaze
- BLANCHED ASPARAGUS OR BROCCOLINI 8  
EVOO | Himalayan 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.