



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 9 | Shrimp 9

BURGERS & WICHES

- CCGH BURGER* 15
CAB Patty | Smoked Cheddar | Bacon | Carmelized Onions | Brioche Bun
- BOURSIN BURGER* 15
CAB Patty | Arugula | roma tomato | Garlic & Herb Boursin | Brioche Bun
- STEAK SANDWICH* 18
Prime Sirloin | Caramelized Onion | Charred Poblano | Pepper Jack Cheese Sauce
- SHORE LUNCH* 18
Canadian Walleye | Dill Tartar | Lettuce | Roma Tomato | Rosemary Ciabatta
- PRIME RIB FRENCH DIP 16
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* 35
Sweet Potato & White Bean Succotash | Fabri Demi
- CHILI GLAZED SALMON* 24
Tamari Fired Green Beans | Cilantro
- WOODFIRED COWBOY RIBEYE* 38
Blue Butter | Garlic Broccolini | Whipped Potatoes
- PAPPERDELLE 19
Roasted Chicken Breast | Cremini Mushrooms | asparagus | Roasted Red Pepper Cream
- SAFFRON RISOTTO 24
Asparagus | Mushroom | Parmesan | Seared Scallops
- WALLEYE 26
Pan Fried Canadian Walleye | Heirloom Tomato & Spinach Orzo | Lemon Butter Pan Sauce
- SIDES
- AU GRATIN POTATO 8
Five Cheese | Caramelized Onion | Rosemary Cream
- SPICED ELOTE 7
Sweet Corn | Dried Chili Mayo
- FRIED BRUSSLE SPROUTS 8
Maple Bacon Glaze
- BLANCHED ASPARAGUS OR BROCCOLINI 8
EVOO | Himalayan Sea Salt
- MAC & CHEESE 7
Smoked Cheddar | Pepperjack 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.