



MENU

GRILL HOUSE

APPETIZERS

PORK NACHOS	18
Braised Pork Butt Smoked Gouda & Cheddar Jalapeños House BBQ Pico Crème Fraîche Scallions House-made Chips	
CHEESE CURDS	9 16
Better Than Fair Curds Ranch	
BRUSCHETTA	12
Tomato Relish Four Cheese Balsamic Reduction EVOO Basil Greens	
TRUFFLE FRIES	12
Herb Truffle Aioli Cremini Mushroom Parmesan	
CLAM HUSH PUPPIES	15
Chopped Clams Scallions Smoked Cheddar Buttermilk Cornmeal Batter Cocktail Sauce Sriracha Aioli	
WINGS	14
Buttermilk Breaded Cilantro Chili Glaze Scallion Sesame	
BAKED BRIE CHARCUTERIE	26
Salami Spicy Capicola Seasonal Fruit Crackers Toasted Bread Candied Walnuts Hot Honey	

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 Wasabi Aioli	

ADD PROTEIN

Chicken 8 | Salmon* 14 | Shrimp 9

BURGERS & WICHES

Sandwiches served with a choice of French Fries or Creamy Napa Cabbage & Cilantro Slaw. 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	
PULLED PORK	16
Braised Pork House-made BBQ Cilantro Napa Slaw 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 Milano Roll	
PRIME RIB FRENCH DIP	18
Shaved Prime Ribeye Cremini Mushroom & Caramelized Onions Swiss Milano Roll Horseradish Aioli Rosemary Au Jus	

WOODFIRE FLATBREADS

SAUSAGE & MUSHROOM	15
House-made Red Sauce Mild Italian Sausage Cremini Mushrooms Quattro Fromage	
BBQ CHICKEN	16
Shredded Chicken Breast House-made BBQ Sauce Smoked Cheddar & Gouda Red Onion	
PEPPERONI	15
House-made Red Sauce Pepperoni Tomato Relish Mozzarella	

DESSERTS

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

MAIN COURSE

16OZ WOODFIRED COWBOY RIBEYE*	46
Gorgonzola Butter Garlic Broccolini Whipped Potatoes	
8OZ CAB FILET OR 6OZ PRIME SIRLOIN*	31 22
Whipped Potatoes Oven Roasted Tomato Pinot Bordelaise	
RIBS	16 32
½ or Full Slab of Baby Back Ribs House-made BBQ Sauce Fries Napa Slaw	
BAKED MEATLOAF	26
Whipped Potatoes Heirloom Carrots Brandy Peppercorn Au Poivre	
CHILI GLAZED SALMON*	26
Tamari Fired Green Beans Black Rice Cilantro	
WALLEYE	28
Pan Fried Canadian Walleye Heirloom Tomato & Spinach Orzo Balsamic Mandarin Orange Beurre Blanc	
CHICKEN PAPPARDELLE	23
House-made Pappardelle Pasta Shredded Chicken Breast Cremini Mushrooms Asparagus Roasted Red Pepper Cream	
PARMESAN CREAM PAPPARDELLE	17
House-made Pappardelle Pasta Cremini Mushrooms Spring Peas Parmesan Cream Pan Sauce	

SIDES

TWICE BAKED POTATO	12
SKINS	
Whipped Potato Bacon Smoked Cheddar Scallion Sour Cream	
JALAPENO HOME FRIES	12
Sweet Potato Jalapeño Grated Parmesan Cheese	
FRIED BRUSSEL SPROUTS	12
Maple Bacon Lardon 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.