



MENU

GRILL HOUSE

APPETIZERS

CALAMARI Lemon Basil Vinaigrette	14
CHEESE CURDS Better Than Fair Curds Ranch	9 14
BRUSCHETTA Tomato Relish Four Cheese Balsamic Reduction EVOO Cold Snap Basil Greens	10
PORK BELLY & AHI TUNA WRAPS* Baby Bibb Lettuce Napa Cabbage Slaw Chili & Ginger Soy Glaze Radish Green Onion	18
WINGS Buttermilk Breaded Cilantro Chili Glaze Scallion Sesame	12

SOUP & SALAD

BRAT CHOWDER	6 9
SEASONAL SOUP	6 8
GODDESS CEASAR Romaine Hearts Anchovy & Tarragon Goddess Dressing Parmesan Garlic Crouton	9 12
COBB SALAD Field Greens Heirloom Tomatoes Gorgonzola Bacon Egg Avocado Lemon Poppy Seed Dressing	10 14
CHOPPED SALAD Bibb & Iceberg roasted Beets Gorgonzola Sweet Corn Ditalini Pasta Heirloom tomatoes Balsamic Vinaigrette	10 14

ADD PROTEIN

Chicken 8 | Salmon 9 | Shrimp 9

BURGERS & WICHES

CCGH BURGER* CAB Patty Smoked Cheddar Bacon Carmelized Onions Brioche Bun	15
BOURSIN BURGER* CAB Patty Arugula roma tomato Garlic & Herb Boursin Brioche Bun	15
STEAK SANDWICH* Prime Sirloin Caramelized Onion Charred Poblano Pepper Jack Cheese Sauce	18
SHORE LUNCH* Canadian Walleye Dill Tartar Lettuce Roma Tomato Rosemary Ciabatta	18
PRIME RIB FRENCH DIP Shaved Prime Ribeye Cremini & Caramelized Onions Swiss Horseradish Aioli Rosemary Au JUs	16

WOODFIRE FLATBREADS

SAUSAGE & MUSHROOM House Made Red Sauce Mild Italian Sausage Cremini Mushrooms Quattro Fromage	15
SIMPLE CHEESE Red Sauce Tomato Relish Mozzarella	13

SATRIALES Capicola Salami Olives Pepperoncini Burrata Basil Pesto	15
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DESSERTS

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

MAIN COURSE

CAB FILET OR PRIME SIRLOIN* Whipped Potatoes Oven Roasted Tomatoes Chianti Bordelaise	31 21
PORK TOMAHAWK* Sweet Potato & White Bean Succotash Fabri Demi	35
CHILI GLAZED SALMON* Tamari Fired Green Beans Cilantro	24
WOODFIRED COWBOY RIBEYE* Blue Butter Garlic Broccolini Whipped Potatoes	38
PAPPERDELLE Roasted Chicken Breast Cremini Mushrooms asparagus Roasted Red Pepper Cream	19
SAFFRON RISOTTO Asparagus Mushroom Parmesan Seared Scallops	24
WALLEYE Pan Fried Canadian Walleye Heirloom Tomato & Spinach Orzo Lemon Butter Pan Sauce	26

SIDES

AU GRATIN POTATO Five Cheese Caramelized Onion Rosemary Cream	8
SPICED ELOTE Sweet Corn Dried Chili Mayo	7
FRIED BRUSSELE SPROUTS Maple Bacon Glaze	8
BLANCHED ASPARAGUS OR BROCCOLINI EVOO Himalayan Sea Salt	8
MAC & CHEESE Smoked Cheddar Pepperjack Cream	7

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