

# ~Weekly Features~

## ~Appetizer~

### **BACON WRAPPED SCALLOPS**

*With Japanese coleslaw.*

\$8.95

## ~Entrees~

### **COFFEE RUBBED RIBEYE**

*With peppered goat cheese and wild mushroom sauté.*

\$28.50

### **\*FIRE GRILLED FILET OF WALLEYE**

*With pineapple mustard glaze and cilantro mint chimichurri.*

\$22.50

### **HERB CRUSTED RACK OF LAMB**

*With mint feta vinaigrette.*

\$28.50

### **FRIDAY NIGHT FISH FRY**

*With coleslaw and French fries. \$10.95*

### **FRIDAY NIGHT FISH DINNER**

*Broiled or fried with side salad coleslaw and fries. \$12.95*

*Notice: Consuming raw or undercooked beef, steak or meat may increase your risk of food borne illness, especially if you have certain medical conditions.*

## ~Appetizers~

### MARYLAND CRABCAKES

*With chipotle aioli \$9.95*

### ALMOND CRUSTED SHRIMP MARTINI

*With roasted garlic chili sauce \$9.95*

### TENDERLOIN STUFFED PORTABELLINI

*With blue cheese, baby spinach and wild mushroom demi \$10.95*

## ~Beef and Pork Entrees~

### BLACK PEARL PORK CHOP

*With apple chili compote \$18.50*

### OPEN GRILLED STRIP STEAK

*With haystack onions and chipotle compound butter  
\$22.50*

## ~Seafood Entrees~

### PINE NUT BREADED WALLEYE

*With basil infused tartar sauce \$20.95*

### SESAME CRUSTED SCOTTISH SALMON

*With wasabi yuzu vinaigrette \$17.95*

### MAHI MAHI DIABLO

*Open grilled with a 7 spice rub and tomato basil relish \$18.95*

## ~Poultry or Veal Entrees~

*All served on a bed of linguini with baby spinach, roasted tomatoes, garlic and ricotta cheese. \$18.50*

### FONTINA

*With fontina cheese, roasted tomatoes, asparagus,  
wild mushrooms and a light Madeira jus*

### PARMESAN

*Herb crusted, fried, then topped with house  
marinara and smoked provolone*

### PICCATA

*With egg, lemon, parsley, dijon mustard and capers*

### MARSALA

*With wild mushrooms, sweet onions, roasted  
tomatoes and tarragon*

## ~Pasta Entrees~

### PENNE FRANCO

*With mushrooms, sun-dried tomatoes, artichoke  
hearts and black olives with garlic, olive oil and  
Parmigiano-Reggiano \$14.95*

### GULF SHRIMP CAPRESE

*With garlic, olive oil, roasted tomatoes, baby  
spinach, bruschetta and herbed goat cheese \$18.95*