

DINNER MENU

KENTUCKY HOT BROWN 22

Roasted turkey and sliced ham piled on toasted country bread, topped with house-made mornay sauce finished with ripe tomato slices and crisp bacon

FILET 60

8 oz filet served with a baked potato and grilled asparagus, topped with compound butter
Upgrade to Surf and Turf \$12

MUSHROOM BOURBON GLAZED PORK CHOP 36

Bone-in pork chop marinated in our savory house blend, finished with a rich mushroom-bourbon glaze, served with parmesan risotto and broccoli

PAN SEARED SALMON 32

7 oz Atlantic Salmon, pan-seared accompanied by basil pesto orzo and grilled asparagus

FRIED WALLEYE 25

Lightly breaded, golden-fried walleye fillet served with house apple coleslaw and seasoned fries

SHORT RIBS 39

Tender ribs glazed in a rich bourbon BBQ sauce, served atop creamy parmesan risotto with buttery country green beans

CHICKEN TENDERS 17

Hand-breaded, fried to perfection. Served with fresh-cut French fries and house-made honey mustard

STEAK PASTA 32

House-made linguine tossed in a savory Italian sauce with cherry tomatoes, baby spinach, green peas, and steak cooked to your preference

PASTA FRESCA PRIMAVERA 20

Linguine tossed with sautéed tomatoes, mushrooms, spinach in a rich garlic-white wine cream sauce
Add Chicken \$7/Shrimp \$8/Salmon \$12/Steak \$14

CAJUN CHICKEN PASTA 26

Blackened grilled chicken atop linguine. Tossed in a rich, creamy Cajun sauce with peppers, onions, tomatoes, and smoky andouille sausage

SHRIMP & GRITS 25

Shrimp, Wiesenberger grits, andouille sausage, holy trinity vegetables, and a creole sauce

MARRIOTT BURGER 16

Double patty smash burger, bacon, American cheese, lettuce, tomato, onion, pickle, and Thousand Island on a brioche bun, served with fresh-cut French fries

*Impossible Burger Patty Substitute \$2

SIDES 6

Fresh Cut French Fries

Brussels Sprouts

Broccoli

Sweet Potato Fries

Asparagus

Mac & Cheese

Baked Potato

Loaded \$2

Mashed Potatoes

Parmesan Truffle Fries

Additional \$2

Country Style Green Beans

Rice Pilaf

Sweet Potato

Parmesan Risotto

Note: Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy

A 20% service charge will be added to parties of 5 or more. We kindly accommodate bill splits up to 3 ways.

SHAREABLES

CHIPS & SALSA 8

House-made salsa, freshly fried white corn chips

*Add Queso \$2

SHRIMP TACOS 10

Coleslaw, pineapple salsa, chipotle shrimp, sriracha Aioli

GARLIC CHEDDAR CHEESE CURDS 10

Garlic cheese curds lightly breaded and fried golden served with marinara and parmesan

FRIED PICKLES 10

Battered and fried served with our house made ranch

BRUSCHETTA 12

Fresh tomatoes, red onions, garlic, shallots, basil, tomato sauce, and parmesan on a crostini

SHRIMP COCKTAIL 13

6 jumbo shrimp served with house-made cocktail sauce

DEVILED EGGS 13

House made deviled eggs, topped with bacon and pickles

SPINACH DIP

A rich, creamy blend of spinach, cheeses, and herbs, served warm with crispy tortilla chips.

CHICKEN WINGS 16

8 wings tossed in your choice of BBQ, buffalo, lemon pepper, hot honey garlic, mango habanero, or teriyaki. Served with carrots and celery, and your choice of blue cheese or ranch

SALMON BITES 15

Fresh fried salmon bites with a house-made cajun remoulade sauce

FRIED GREEN TOMATOES 12

5 hand breaded green tomatoes with a house-made cajun remoulade sauce

SOUPS & SALADS

CAESAR SALAD 12

Romaine, parmesan, croutons, caesar dressing

HOUSE SALAD 10

Mixed greens, cucumbers, cherry tomatoes, carrots

COBB SALAD 15

Romaine, Bleu Cheese Crumble, boiled eggs, ham, turkey, tomatoes, bacon

SOUTHWESTERN SALAD 17

Grilled blackened chicken over mixed greens, tossed with corn, black bean salsa, tortilla strips and cojita cheese

STRAWBERRY SALAD 17

Mixed greens, fresh strawberries, walnuts, goat cheese, with a champagne vinaigrette

WATERMELON FETA SALAD 11

Cubed Watermelon, feta, mint, lime zest, olive oil, balsamic glaze

ADD PROTEIN

Chicken \$7 / Shrimp \$8 / Salmon \$12/ Steak \$14

SEASONAL SOUP - ASK SERVER FOR DETAILS

Cup \$4 / Bowl \$6