

SMALL PLATES

BLACKENED TENDERLOIN STEAK TIPS*
mushrooms, maytag bleu cheese sauce, grilled baguette 18

PAN FRIED PORK POTSTICKERS
six pan fried pork filled asian dumplings with ponzu sauce 15

KING CRAB COCKTAIL (gf)
4oz jumbo alaskan king crab meat, cocktail and calypso sauces, grilled lemon 18

TEMPURA FRIED ASPARAGUS (v)
deep fried asparagus, sweet soy glaze, crispy garlic 12

BAKED BURRATA (v)
burrata baked in arrabbiata sauce, grilled french bread 14

WILD MUSHROOM CROSTINI (v)
sherried wild mushrooms, brie spread on crostini 13

BUFFALO FRIED CAULIFLOWER (v)
boursin ranch spread 13

SOUPS

SEASONAL SOUP OR SOUP DU JOUR
made fresh daily
cup 6 | bowl 8

SALADS

HOUSE (v)
mixed greens, cucumber, red onion, tomatoes,
herbed croutons, choice of dressing
side 6 | dinner 9

MICHIGAN CHERRY (gf) (v)
romaine, goat cheese, candied walnuts, green apple,
dried michigan cherries, raspberry vinaigrette
side 10 | dinner 14

CAESAR
romaine hearts, herbed croutons,
shaved parmesan, classic caesar dressing
side 8 | dinner 11

BEET & GOAT CHEESE (gf) (v)
bibb lettuce, crumbled goat cheese, golden beets,
pistachios, mandarin oranges, apple cider vinaigrette
side 10 | dinner 14

CHOPPED WEDGE (gf)
iceberg lettuce, hard-boiled egg, cherry tomatoes,
cucumber, bacon, bleu cheese crumbles,
choice of dressing
side 8 | dinner 12

TABBOULEH (v)
mixed greens, bulgur, tomatoes, cucumber, carrots,
parsley, mint, lemon vinaigrette
side 8 | dinner 10

NIÇOISE (gf)
mixed greens, fingerling potatoes, green beans,
hard-boiled egg, marinated olives, seared tuna,
french vinaigrette
18

ADD PROTEIN TO SALAD	
6oz grilled chicken breast	6
3 jumbo grilled shrimp	9
5oz salmon*	10

DRESSINGS & VINAIGRETTES	
bleu cheese buttermilk ranch italian french classic caesar	
thousand island balsamic vinaigrette	raspberry vinaigrette lemon vinaigrette

CHEF'S SELECTIONS

all chef's selections served with choice of house dinner salad, seasonal soup or soup du jour
vegetable of the day included (upgrade to a specialty salad 5)

CHICKEN SCALOPPINE

pan-fried chicken scaloppine, lemon herb brown butter 27

GRILLED SHRIMP & SWEET CORN-TRUFFLE RISOTTO (gf)

grilled jumbo shrimp, roasted local sweet corn-truffle risotto, sautéed leeks 30

SHRIMP SCAMPI

sautéed shrimp, white wine, garlic, butter, angel hair pasta 30

ALASKAN HALIBUT (gf)

pan seared halibut, red curry beurre blanc, cilantro rice 36

WILD CAUGHT SALMON OSCAR* (gf)

pan seared, wild caught alaskan king salmon, lump blue crab, hollandaise, asparagus 34

TWIN 8oz LAMB CHOPS

herb crusted, walnut raisin gremolata 54

PORK TENDERLOIN

morel mushroom sauce, sweet potato hay 27

GRILLED RATATOUILLE (v)

grilled squash, zucchini, fried eggplant, pomodoro sauce 25

16oz PRIME NEW YORK STEAK* (gf)

garlic butter 56

FILET OF BEEF* (gf)

center cut choice beef tenderloin, pebble creek farms mushrooms, red wine demi-glaze
5oz mkt | 8oz mkt

CLASSICS

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vegetable of the day included (upgrade to a specialty salad 5)

FRESH LAKE PERCH

6oz wild caught local perch, tartar sauce, lemon 27

SLCC MEATLOAF

tomato-brown sugar glaze, mashed potatoes 23

PAN SEARED WALLEYE

canadian walleye, butternut squash purée, lemon caper butter sauce 28

SIDES

baked potato, mashed potatoes, coleslaw,
french fries, sweet potato fries
3 each

ACCOMPANIMENTS

red wine demi-glaze, béarnaise sauce, maître d' butter, chimichurri,
pomodoro sauce, peppercorn demi-glaze, lemon caper sauce
3 each

We proudly support our local farmers by buying direct, to give our members the very best the area has to offer

Crisp Country Acres
Dave England Farms

Golden Hart Fruit Farm
Zemaitis Produce

Blue Lake Growers
Pebble Creek Mushrooms

(gf) indicates gluten free | (v) indicates vegetarian | *temperature taken

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
while we offer gluten-free menu options, we are not a gluten-free kitchen and cross-contamination could occur
we are unable to guarantee that any item can be completely free of allergens

FEATURE COCKTAILS

BYE-BYE BIRDIE

bowman brother's bourbon, aperol,
fresh lemon juice, amaro, simple syrup
12

TATONKA SMASH

buffalo trace bourbon, simple syrup, fresh lemon
juice, mint leaves, soda water
14

SPRING DAISY

corazón blanco tequila, cointreau, carpana
vermouth, fresh blood orange juice, agave syrup,
orange bitters
13

OTIS' OCEAN

tito's handmade vodka, st. germain, fresh
grapefruit juice, fresh lemon juice, simple syrup
13

SPRITZ 'N FAMOUS

aperol, sparkling wine, soda water,
orange bitters
10

R(H)UM RUNNER

zapaca 23 year old rum, fresh lime juice,
regatta ginger beer
14

MIDNIGHT EXPRESS

wheatley vodka, espresso, kahlúa,
white crème de cocoa, twice shaken,
garnished with three espresso beans
13

COOL AS A CUCUMBER

tito's handmade vodka, fresh lime juice, mint simple
syrup, cucumber water, mint leaves, orange bitters
13

SLCC MULE

wheatley vodka, ginger beer, fresh lime juice 9.5

ADDITIONAL MULE FLAVORS:

strawberry, blueberry, mango 10

MOCKTAILS

GRAPEFRUIT SPRITZ

ritual zero proof gin, fever-tree grapefruit, fresh
basil, fresh mint, mint simple syrup
10

HONEY RUM MULE

ritual zero proof spiced rum, honey,
lime, ginger beer
10

SPICY PALOMA

ritual zero proof tequila, simple syrup,
lime, jalapeño, fever-tree grapefruit
10

WINE FEATURE

CROIX ESTATE LA CINGHIALE RED BLEND

russian river valley

red blend of syrah, grenache and mourvedre
this ripe, black fruited, sexy, peppery beauty has loads of fruit, full body, no hard edges, and a great finish
it's a mouth filling, flamboyant wine produced by kirk venge's sonoma estate croix
15/glass