

APPETIZERS

BURRATA BRUSCHETTA 12

Slow roasted tomatoes, Burrata cheese, basil pesto, sherry vinegar & balsamic glaze.
Served with sliced, warm baguette bread.

PRETZEL STICKS 10

Four soft pretzel sticks. Served with beer cheese.
Add Dijon Mustard +.75 / Add Stone Ground Mustard +.75

CHEESE CURDS 10

Bite sized curds of white cheddar, breaded & fried golden brown.
Served with house-made buttermilk ranch.

GOLDEN ONION RINGS 10

Battered & fried golden brown. Served with our signature sauce.

TRUFFLE FRIES 10

Basket of fries tossed with black garlic truffle seasoning & topped with parmesan cheese.

SOUP & SALADS

SOUP OF THE DAY

Cup \$4 / Bowl \$6

Ask your server for today's option

THE CLASSIC BLACK & BLUE* [GF] 18

Char-grilled steak on mixed greens, tossed with our house dressing, tomatoes, red onion, cucumbers, & blue cheese.

3 LAKES CRANBERRY [GF/V] 13

Feta cheese, dried cranberries, fresh sliced apple, toasted almonds, & mixed greens.
Tossed with house-made strawberry vinaigrette.
Add chicken +6 / Add steak* or shrimp +8

GARDEN SALAD [GF/V] 11

Mixed greens, tomatoes, red onion, cucumber, & cheddar cheese.
Served with your choice of dressing.
Add chicken +6 / Add steak* or shrimp +8

Dressings

House dijon vinaigrette, strawberry vinaigrette, buttermilk ranch, french, & creamy blue cheese.

[V] = Vegetarian [GF] = Gluten free available

*Whether dining in or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food-borne illness. Please note that we do not have an allergen free kitchen. Per the health code, no outside food or beverage is allowed in the establishment except food or drink for infants. Check splitting is at the discretion of the server. We will attempt to accommodate substitution requests; however a fee may be applied: please ask your server. Thank you.