
Appetizers

Fire Cracker Shrimp

Colossal Shrimp Dusted & Fried, Fire Cracker Sauce, Blue Cheese Dressing \$13

Tomato Bruschetta

Fresh diced tomatoes, parmesan cheese and basil tossed in aged balsamic vinegar with a hint of lemon served with grilled flat bread \$12

Spinach Artichoke Dip with Pita Chips

Fresh spinach, marinated artichokes, herb cheese, mozzarella and spices served hot with pita chips \$12

Spicy Asian Tempura Chicken

Fried tempura chicken in a sweet and spicy Thai chili sauce with green onion, cilantro and garnished with fried wontons \$12

Flat Breads

Marinated Artichoke & Spinach

Marinated artichokes, fresh baby spinach, mini heirloom tomatoes topped with feta cheese \$12

Beef Tenderloin & Mushroom

Pan seared beef tenderloin, mushroom with caramelized onions topped with bleu cheese \$ 16

Crimini Mushroom & Pesto

Roasted crimini mushroom, tomato and pesto with parmesan and mozzarella cheese \$12

Margarita Flat Bread

Basil, red sauce and fresh mozzarella and parmesan cheese \$11

Salads

Southwestern Chicken Salad

Grilled chicken breast or fried chicken, Pico de Gallo, diced red onion, avocado, shredded cheddar cheese with a mix of romaine and iceberg lettuce tossed in a southwestern ranch dressing \$14

Roasted Beet Salad

Roasted golden beets, fresh honey goat cheese, sunflower seeds and a mix of arugula and fresh mixed greens tossed in aged sherry fig vinaigrette
Small \$7 Entrée \$13

Asparagus & Apple Salad

Fresh sliced apples, asparagus, pine nuts, Swiss cheese, mix greens, red onions tossed with honey whole grain mustard dressing \$12

House Salad

Mixed greens, garden fresh tomatoes, cucumber, red Onion, sunflower Seeds, carrots with choice of dressing
Small \$4 Entrée \$7

Classic Caesar

Chopped romaine hearts, anchovy, parmesan cheese and croutons tossed in a classic Caesar dressing
Small \$4 Entrée \$7

(Additional \$4 for chicken and \$11 for shrimp)

Soup of the day

Cup \$3 Bowl \$5

Entrees

Filet Mignon

Hand cut 7 ounce filet served with red wine sautéed crimi mushroom, vegetable of the week and choice of starch \$31

New York Strip

14 ounce New York strip served with a rich red wine demi glaze, vegetable of the week and choice of starch \$30

Grilled Salmon

Filet of Atlantic salmon grilled to medium served with honey BBQ glaze, vegetable of the day and choice of starch \$27

Bone in Pork Chop

White marble farm double bone center cut pork chop topped with Frangelico fire roasted apples, vegetable of the week and choice of starch \$29

Shrimp Scampi

Colossal shrimp, linguine, white wine, mini heirloom tomatoes, lemon, parsley, garlic parmesan cheese and finished with butter \$29

Lake Perch

Pan seared lightly breaded Great Lakes perch served with house made caper remoulade, vegetable of the day and choice of starch \$27

Chicken Parmesan

Chicken breast lightly breaded and fried, topped with mozzarella and parmesan cheeses and baked, served with choice of starch and vegetable of the week \$26

(All entrees include choice of small house or Caesar salad or cup of soup of the day)

Sides

Roasted Yukon gold potatoes \$3

Sour cream mashed potatoes \$3

Baked potato \$3

Sweet potato \$3

Asparagus grilled with a balsamic reduction \$5

Vegetable of the week \$3

Wild rice \$3

Health Advisory the Indiana department of health advises against eating raw or under cooked meats, poultry or seafood, poses a risk to everyone, especially to the elderly, young children, pregnant women and individuals with high susceptible immune disorders. Thoroughly cooking such animals reduces the risk of illness.