
Appetizers

Escargot

Escargot sautéed with Pernod butter served with crisp Italian bread
\$13

Sesame Glazed Shrimp

Grilled jumbo shrimp coated in a sesame, ginger soy glaze served with a lime
\$16

Brie & Bread

Brie cheese served warm with Italian bread and sliced apples
\$13

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

Steak Fajita

Beef tenderloin, fire roasted peppers and onions, cheddar cheese with guacamole and sour cream \$14

Bruschetta Flat Bread

Tomatoes, basil and olive oil covered in mozzarella cheese and drizzled with a balsamic reduction \$11

Mediterranean Chicken

Grilled chicken, artichoke hearts, tomatoes, olives and olive oil topped with feta cheese \$12

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

Watermelon & Arugula Salad

Fresh watermelon, fresh petit mozzarella balls, arugula, green onion with a squeeze of fresh lime, fresh cracked black pepper and drizzled with a balsamic reduction
\$13

Asian Chicken Salad

Julianne sliced chicken, snow peas, carrots, green onions, iceberg and romaine lettuce tossed in an Asian dressing
\$13

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

Ribeye

12 ounce ribeye cut in house topped herb compound butter, vegetable of the day and choice of starch
\$29

Rack of Lamb

Rack of lamb marinated in extra virgin olive oil and Italian herbs with parsley, choice of starch and vegetable of the week
\$31

BBQ Ribs

Slow cooked and grilled basted with a house made orange-honey BBQ sauce served with vegetable of the day and choice of starch
Full rack \$28 Half rack \$21

Roasted Whole Grain Mustard & Tomato Chicken

Roasted chicken breast finish with a roasted tomato whole grain mustard sauce served with vegetable of the day and choice of starch
\$23

Shrimp & Tomato Artichoke Pasta

Sautéed shrimp, mini heirloom tomatoes, artichoke heart in a basil, garlic white wine sauce with a touch of cream and parmesan cheese
\$27

Filet Mignon

Hand cut 7 ounce filet with demi glaze vegetable of the week and choice of starch
\$30

Grilled Salmon

Filet of Atlantic salmon grilled to medium served with a blood orange and honey sauce and vegetable of the day and choice of starch
\$26

Lake Perch

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