
Appetizers

Chicken Satay

Marinated chicken skewers served with a spicy peanut sauce \$12

Sesame Glazed Shrimp

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

Roasted Garlic Hummus

House made roasted garlic hummus with flat bread and an assortment of fresh vegetables \$13

Crab Cakes

Pan seared crab cakes with buttered leeks and corn sauce \$17

Brie & Bread

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

Flat Breads

Ruben

Ruben Corn beef, sauerkraut, caraway seeds and Swiss cheese and topped with 1000 island dressing \$12

Margarita

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

Grilled Chicken & Roasted Vegetable

Grilled chicken, artichokes, tomatoes, spinach, peppers and onions topped with brie cheese \$13

Beef Tenderloin & Mushroom

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

Salads

Orange & Fennel Salad

Fresh oranges, shaved fennel, red onion and avocado with arugula and tossed in a lemon vinaigrette \$9

Buffalo Chicken Salad

Iceberg lettuce, buffalo fried or grilled chicken, avocado, bleu cheese, bacon, Cucumber, Tomato and red onion \$13

Grilled Asparagus Salad

Grilled asparagus, diced eggs, pine nuts, diced hickory smoked bacon, parmesan cheese with mixed greens in extra virgin olive oil and drizzled with a balsamic reduction \$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

Sliced Filet Mignon Oscar Style

Grilled filet sliced and topped with béarnaise sauce with asparagus and lump crab meat and choice of starch \$ 36

New York Strip Steak

Char-grilled New York strip with vegetable of the day and choice of starch \$36

Sautéed Northwestern Salmon

Sautéed salmon finished in the oven and glazed with a smoky soy-ginger sauce with vegetable of the week and choice of starch \$27

Veal Piccata

Thinly sliced veal cutlet lightly dusted in flour and covered in a rich caper, lemon sauce served with vegetable of the week and choice of starch \$28

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 Chicken

Roasted chicken breast finish with a whole grain mustard sauce served with vegetable of the day and choice of starch \$22

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

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.