

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

SALMON BURNT ENDS 17
Korean BBQ sauce, Napa slaw

ENTREES

WILD SALMON LINGUINE 32
shallot, garlic, tomato, spinach, dill, fried capers
and lemon butter sauce

SEARED WALLEYE 32
sweet pea orzo, chili herb oil

HERB HALIBUT 40
herb crusted halibut, lemon basil pistou, green beans

WAGYU TENDERLOIN OSCAR 6oz 52
sliced tenderloin, asparagus, lump crab, bearnaise

ATLANTIC HALIBUT 40 GREAT LAKES WALLEYE 32
simply seared, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette