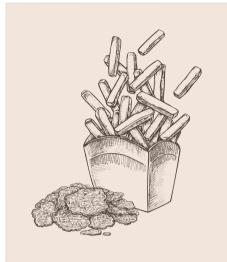
Appetizers



14.5

18.5

18.5



TRUFFLE FRIES	14
Large portion of beer battered	fries
tossed with truffle salt, truffle o	il,
Parmigiano Reggiano cheese &	fresh
herbs, served with house aioli	

SOUP OF THE DAY	7/11
Cup/Bowl	

Ask your server about our fresh soup of the day

MEDITERRANEAN HUMMUS PLATE GFR H

Roasted garlic hummus, cucumber mint & tomato salad, feta, Greek olives, roasted red peppers, tzatziki, grilled pita, fresh vegetables

FRIED CHICKEN WINGS

Crispy breaded chicken wings, served with blue cheese dressing, celery & carrots Tossed in your choice of buffalo, honey sriracha or BBQ hoisin sauce

MASCARPONE STUFFED DATES

Pomegranate reduction, lemon & cardamom mascarpone, pistachios, pomegranate, honey

14 ies	GLACIER JUMBO LUMP CRAB CAKES	29	HAWAIIAN STYLE AHI TUNA POKE GER H	27
, resh	Maryland-style crab cakes, roast butter, lemon dressed microgree capers, preserved lemon peel		Sushi grade #1 ahi tuna, crispy v pineapple, chilled seasoned susl poke sauce, orchids	· · · ·

PORK BELLY LOLLIPOPS GFRH 16

Slow braised pork belly, maple bourbon glaze, apple daikon slaw

BEER BATTERED 13

ONION RINGS Crispy fried beer battered onion rings, served with roasted garlic & rosemary sauce

Salads

THAI PEANUT CHICKEN SALAD GFR H19.5Warm marinated grilled chicken, cabbage, carrot, daikon radish, red bell peppers, mandarin oranges, cilantro, glass noodles, baby kale, Thai peanut & ginger dressing, peanuts, crispy wontons, scallions	CHICKEN OR TUNA SALAD ON GREENS GFRH Green goddess chicken salad with grapes & walnuts or albacore tuna salad with hard boiled egg & roasted red bell & poblano peppers, served over spring greens & chopped romaine, red wine vinaigrette	COBB SALAD GFR H19Chilled chicken breast, spring greens, chopped romaine, chopped iceberg, hard boiled egg, bacon, cherry tomato, avocado, red onion, blue cheese crumbles, red wine vinaigrette
BLACK TEE SALAD GFR 24.5 Grilled flat iron steak, chopped romaine, cherry tomatoes, Parmigiano Reggiano cheese, blue cheese crumbles, Caesar dressing, crispy onion	WEDGE SALAD GFR 11.5/15.5 Small/Large Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion	BERRY BLUE SALAD GFR H 16 Butter lettuce, fresh berries, blue cheese crumbles, balsamic vinaigrette, candied walnuts, toasted pepitas
HOUSE SPRING 9.5/13.5 GREENS SALAD GFR H Small/Large Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains	CLASSIC CAESAR GFR 12/15 Small/Large Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons	APPLE, DAIKON RADISH 7 & CABBAGE SLAW GFR H Dressed with classic slaw dressing
	ADD TO ANY SALAD GRILLED CHICKEN BREAST OF 7 SEARED & ROASTED 15 ORGANIC 7 OZ. SALMON OF	GRILLED 4 OZ. FLAT IRON STEAK GF 9 SEARED #1 AHI TUNA GF 22

LUNCH MENU

Handhelds & Lighter Fare



Choice of sides: Beer battered fries, house salad or coleslaw or add 1.5 for fresh fruit, sweet potato fries, soup or truffled beer battered fries

17

SOUTHWEST CUBANO GFR 15.5 Classic Cubano with a Southwest flare, red chili braised pulled pork, ham, Swiss cheese, provolone cheese, yellow mustard, sweet & spicy pickles, pressed & toasted Italian roll

JAMES RANCH SMASHBURGER GFR 15.5

⅓ lb. James Ranch beef patty cooked smashburger style, sauteed yellow onions, toasted brioche bun, Detroit-style special sauce, American cheese, pickles, roasted poblanos

CRISPY WALLEYE PO' BOY

Crispy fried Lake Superior walleye fillet, toasted Italian hoagie roll, lettuce, tomato, pickled red onion, Cajun remoulade

FRIED GREEN TOMATO B.L.T.A. GFR 15.5

Toasted white bread, fried green tomatoes, Applewood smoked bacon, avocado, spring greens, roasted garlic & herb mayonnaise

CHICKEN OR TUNA SALAD SANDWICH GF H 16

Choice of chicken salad or tuna salad on toasted wheat bread, lettuce, tomato, onion, pickle, aioli

BLACKENED CHICKEN SANDWICH GFR	15
Blackened chicken breast, bacon, smoked tomato, toas brioche bun, lettuce, tomato, onion, pepper jack cheese roasted garlic & herb mayonnaise, pickle	
	14
Natural casing ¼ lb. all-beef frank, poppy seed bun, spo peppers, tomato, celery salt, sweet relish, dill pickle, ye mustard, yellow onion	
MEDITERRANEAN WRAP	13
Hummus, feta, cucumber, mint, tomato, roasted red bell peppers, spring greens, red onion, olive tapenade, flour to	rtilla
	16.5
Three slices of toasted white bread, turkey, ham, bacon lettuce, tomato, pepper jack cheese, avocado aioli	l,
HOT ITALIAN BEEF GF H	17
Roasted beef tri tip, giardiniera, Italian hoagie roll, served with au jus	



STEAK & FRITES	29
Grilled 8 oz. flat iron steak, Glacier	
compound butter, beer battered truf	fle
fries, lightly dressed greens	

PJ SALMON PASTA HGFR 26.5

Grilled organic Scottish salmon, capellini pasta, tomato, asparagus, mushrooms, basil & white wine broth, Parmigiano Reggiano cheese, roasted garlic crouton

21

CHICKEN PAILLARD HGF

Pan seared crispy chicken breast, cucumber, tomato & white wine butter sauce

Build Your Own Meal

15.5

BUILD YOUR OWN 8 OZ. BURGER GFR

BUILD YOUR OWN 10.5 HOT DOG GER

8oz black angus chuck burger, brioche bun, lettuce, tomato, onion, pickle, house burger sauce

All dogs are Hebrew National ¼ lb. served in a poppy seed bun with your choice of side

ADD ON

1.5 EACH GF

Tomato, jalapenos, sweet relish, yellow onion, sauteed yellow onion, green chili, roasted poblanos

2 EACH GF

Choice of cheese: Cheddar, Swiss, American, pepper jack, provolone, blue, white cheddar, herb cream cheese

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