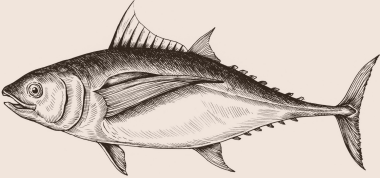




Appetizers



**HAWAIIAN STYLE  
AHI TUNA POKE**<sup>GFR H N</sup>

Sushi grade #1 ahi tuna, crispy wonton, pineapple, chilled seasoned sushi rice, poke sauce, orchids

**GLACIER JUMBO  
LUMP CRAB CAKES**

Maryland-style crab cakes, roasted tomato butter, lemon dressed microgreens, fried capers, preserved lemon peel

**MEDITERRANEAN HUMMUS PLATE**<sup>GFR H</sup>

14.5

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

**FRIED CHICKEN WINGS**

18.5

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**

14

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

**SOUP OF THE DAY**

7/11

*Cup/Bowl*

Ask your server about our fresh soup of the day

**BEER BATTERED  
ONION RINGS**

12

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

**TRUFFLE FRIES**

13

Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

**PORK BELLY LOLLIPOPS**<sup>GFR H</sup>

15

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

Salads

**THAI PEANUT  
CHICKEN SALAD**<sup>GFR H N</sup>

19.5

Warm 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**<sup>GFR H N</sup>

16.5

Green goddess chicken salad with grapes & walnuts or pesto & pimento tuna salad with hard boiled egg & roasted red bell & poblano peppers, served over spring greens & chopped romaine, red wine vinaigrette

**COBB SALAD**<sup>GFR H</sup>

19

Chilled 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**<sup>GFR</sup>

24.5

Grilled flat iron steak, chopped romaine, cherry tomatoes, Parmigiano Reggiano cheese, blue cheese crumbles, Caesar dressing, crispy onion

**WEDGE SALAD**<sup>GFR</sup>

11.5/15.5

*Small/Large*

Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion

**BERRY BLUE SALAD**<sup>GFR H</sup>

16

Butter lettuce, fresh berries, blue cheese crumbles, balsamic vinaigrette, candied walnuts, toasted pepitas

**HOUSE SPRING  
GREENS SALAD**<sup>GFR H</sup>

9.5/13.5

*Small/Large*

Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

**CLASSIC CAESAR**<sup>GFR</sup>

12/15

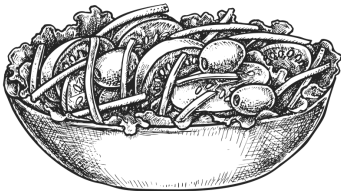
*Small/Large*

Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons

**APPLE, DAIKON RADISH  
& CABBAGE SLAW**<sup>GFR H</sup>

7

Dressed with classic slaw dressing



**ADD TO ANY SALAD**

<b>GRILLED CHICKEN BREAST</b> <sup>GF</sup>	<b>7</b>	<b>GRILLED 4 OZ. FLAT IRON STEAK</b> <sup>GF</sup>	<b>9</b>
<b>SEARED &amp; ROASTED ORGANIC 7 OZ. SALMON</b> <sup>GF</sup>	<b>15</b>	<b>SEARED #1 AHI TUNA</b> <sup>GF</sup>	<b>22</b>
		<b>SAUTEED SHRIMP</b> <sup>GF</sup>	<b>11</b>

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

<div><div>SOUTHWEST CUBANO <small>GFR</small></div><div>15.5</div><div>Classic Cubano with a Southwest flare, red chili braised pulled pork, ham, Swiss cheese, provolone cheese, yellow mustard, sweet &amp; spicy pickles, pressed &amp; toasted Italian roll</div></div>	<div><div>BLACKENED CHICKEN SANDWICH <small>GFR</small></div><div>15</div><div>Blackened chicken breast, bacon, smoked tomato, toasted brioche bun, lettuce, tomato, onion, pepper jack cheese, roasted garlic &amp; herb mayonnaise, pickle</div></div>
<div><div>JAMES RANCH SMASHBURGER <small>GFR</small></div><div>15.5</div><div>½ lb. James Ranch beef patty cooked smashburger style, sauteed yellow onions, toasted brioche bun, Detroit-style special sauce, American cheese, pickles</div></div>	<div><div>CHICAGO DOG <small>GFR</small></div><div>14</div><div>Natural casing ¼ lb. all-beef frank, poppy seed bun, sport peppers, tomato, celery salt, sweet relish, dill pickle, yellow mustard, yellow onion</div></div>
<div><div>CRISPY WALLEYE PO’ BOY</div><div>17</div><div>Crispy fried Lake Superior walleye fillet, toasted Italian hoagie roll, lettuce, tomato, pickled red onion, Cajun remoulade</div></div>	<div><div>MEDITERRANEAN WRAP <small>H</small></div><div>13</div><div>Hummus, feta, cucumber, mint, tomato, roasted red bell peppers, spring greens, red onion, olive tapenade, flour tortilla</div></div>
<div><div>FRIED GREEN TOMATO B.L.T.A. <small>GFR</small></div><div>15.5</div><div>Toasted white bread, fried green tomatoes, Applewood smoked bacon, avocado, spring greens, roasted garlic &amp; herb mayonnaise</div></div>	<div><div>CLUB SANDWICH <small>GFR</small></div><div>16.5</div><div>Three slices of toasted white bread, turkey, ham, bacon, lettuce, tomato, pepper jack cheese, avocado aioli</div></div>
<div><div>CHICKEN OR TUNA SALAD SANDWICH <small>GF H</small></div><div>16</div><div>Choice of chicken salad or tuna salad on toasted wheat bread, lettuce, tomato, onion, pickle, aioli</div></div>	<div><div>HOT ITALIAN BEEF <small>GF H</small></div><div>17</div><div>Roasted beef tri tip, giardiniera, Italian hoagie roll, served with au jus</div></div>



STEAK & FRITES

29

Grilled 8 oz. flat iron steak, Glacier compound butter, beer battered truffle fries, lightly dressed greens

PJ SALMON PASTA H GFR

26.5

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

CHICKEN PAILLARD H GF

21

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

Build Your Own Meal

BUILD YOUR OWN  
8 OZ. BURGER GFR

15.5

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

BUILD YOUR OWN  
HOT DOG GFR

10.5

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, avocado, sautéed egg, bacon

