





Appetizers

Apple Smoked Whole Chicken Wings \$14 Brisket Burnt Ends \$13 Bluegill Chips \$14

Errica Hayes Made Tant

Fries, House Made Tartar

Brisket Potato Boats \$15

Tomatoes, Scallions, Aged White Cheddar

Parmesan Cajun Fries \$10

Habanero Ketchup, Roasted Poblano Ranch, Spicy Mustard

Cranberry Brie Flatbread \$15

Caramelized Vidalia Onions, Smoked Coppa, Brie Cream, Arugula, Cranberry Compote Topped with Goat Cheese and Toasted Pine Nuts

Salads

Side Salad \$6

Chef Salad \$13

Grilled Chicken, Bacon, Avocado, Egg, Tomatoes, Cucumber, Smoked Blue Cheese, Red Onion, with a Roasted Poblano Ranch

Soup of The Day \$6

Sandwiches and Burgers

(Served with Chips or Fries or upgrade to a side salad for \$3)

Bruschetta Chicken Sandwich \$15

Lettuce, Tomato Onion Relish, Pesto, Bacon, Swiss

Walleye Sandwich (Blackened, Pan Fried or Broiled) \$16

Lettuce, Tomato, Lemon Caper Remoulade

Chef Shawn's Custom Burger \$15.50 Double Patty \$17.50 Add Bacon \$2.00

House processed blend of chuck and brisket topped with your choice of Lettuce, Tomato and Onion.

Entrées

(**With the exception of Pasta, All Entrées Come with Smoked Gouda Au Gratins and Browned Butter Sage Butternut Squash)

Award Winning Ribs Full Rack \$42 Half Rack \$25

House Made Sauces

120z Frenched Pork Chop \$30

Sweet and Sour Peppers, Smoked Blue Cheese, Brandied Peppercorn Demi

Bourbon Braised Short Rib \$34

140z Ribeye \$38

Brandied Peppercorn Demi

Pan Seared Beef Medallions \$32

Bourbon Cajun Shrimp Fettuccine Pasta \$23

Kielbasa, Onion, Tomato, Scallions

Desserts

Raspberry Brulee Cheesecake \$6 Reese's Peanut Butter Chocolate Cake \$6 Pumpkin Pie \$6

Kids Menu

(Served with chips or fries)

Mac and Cheese \$6 Mahi Mahi Bites \$8 Chicken Strips \$8 Kids Burger \$10