

SUMMER RESTAURANT WEEK

LIMITED TIME MENU | JULY 18 - JULY 28, 2024 | NOT AVAILABLE A LA CARTE

LUNCH ONLY! \$25 TWO COURSE MEAL

SUMMER SALAD

strawberries, fresh mozzarella, toasted pecans,
avocado, farm greens, basil, aged balsamic

CRISPY WALLEYE SANDWICH

panko crusted walleye, shoestring yukon potato, tomato caper relish,
roasted red pepper aioli, farm greens, tomato focaccia

DINNER ONLY! \$45 THREE COURSE MEAL

CAJUN CRAB & CORN DIP

lump crab & local sweet corn in a creamy cajun spiced spread baked
with red rock cheddar served with Victorian Bakery baguette & crackers

BLACKENED TUNA

7 oz seared blackened tuna on a bed of cajun shrimp & chorizo rice pilaf
served with local vegetables & finished with green goddess dressing

CREME BRULEE

rich custard with a brittle caramelized sugar topping
served with fresh fruit & chantilly cream

COCKTAIL CONTEST! \$16 CREATION

ZEPELIN BEND SMOKED MAPLE OLD FASHIONED

New Holland 'Zeppelin Bend' Single Malt Whiskey, cherry liqueur,
maple syrup simple, smoked & served in a mason jar