

## *food to eat before entree...*

Our menu is based upon sustainable catch species, organic, and locally grown produce.

### **Fancy Fries 7.95**

Fries tossed with parmesan, fresh herb mix & sweet potato fries. Sides of mojo and cinnamon sugar sauce are perfect for dipping.

### **Sweet Chili Shrimp 12.95**

Three huge grilled shrimp served with our special recipe sweet chili sauce with peppers over white rice.

### **Mushroom Che' traci 7.95**

Grilled portabellas with goat cheese, mushroom spread topped with a slice of jalapeno, served on crispy french bread slices.

### **Beef Mini Burgers 10.95**

All natural ground beef sliders, melted cheddar on buns. Two are dressed with lettuce, tomato, and onion and two others are topped with our spicy pepper saluki sauce.

### **Cornmeal Crusted Sea Scallops 12.95**

Pan fried scallops crusted with cornmeal over roasted red and yellow pepper puree topped with crumbled bacon crisps.

### **Ahi Tuna with Wasabi Mayo and Mirin Soy Drizzle 12.95**

The name says it all because that's what it is...and that wasabi has a kick!

### **Fresh Mussels and Warm Bread 9.95**

Fresh mussels steamed in white wine, butter and garlic, served with a side of grilled bread.

### **Walleye Mini Burgers 12.95**

Fresh chunks of walleye fried in a tempura batter served on our mini buns with a pepper aioli, greens and red onion.

## *food you can eat with a spoon...*

### **Our Soup of the Day 4.95**

A cup of our homemade soup. We make it fresh everyday so you don't have to.

### **Baked French Onion Soup 7.95**

A rich broth with caramelized onions, crostinis covered with melted swiss and parmesan cheese

## *the little salads...*

### **House Salad 5.95**

Organic greens, tomato, and bermuda onion. Red wine vinaigrette comes standard.

### **Brutus Salad 6.95**

Romaine, shaved parmesan, croutons and Brutus dressing.

## *pasta in a fancy bowl...*

### **Pappardelle Pasta Carbonara 16.95**

Your choice of grilled chicken or veal sausage sauteed with fresh peas, pancetta, and homemade pasta in a very light cream sauce.

### **Farmers Market Pasta 15.95**

Broccoli, cauliflower, peas, peppers, sliced cherry tomatoes tossed in a light extra virgin olive oil infused with fresh basil garlic, served over our homemade pasta.  
add chicken 5.95

### **Lobster Ravioli 19.95**

Handmade ravioli filled with fresh lobster, lightly drizzled with a homemade heirloom tomato, vodka sauce.

Warm  
grilled bread  
comes on the side  
of all of our  
pasta dishes.

## *food to eat with utensils...*

### **Summery Wintery Salad with Grilled Salmon 19.95**

Our summery wintery salad, (organic greens, seasonal fruits, nuts and goat cheese) has earned awards in the North Shore now comes with freshly grilled salmon on top. Raspberry vinaigrette on the side.

Recommended Wine: Wild Horse, Viognier

### **Macadamian Chilean Seabass 27.95**

Pan seared, Macadamian crusted Chilean seabass, topped with a cherry tomato, basil, white wine sauce. Served with a mushroom leek risotto and our Chef's choice of sauteed vegetables.

Recommended Wine: Pine Ridge, Chenin Blanc

### **Ratatouille Napoleon (No short jokes) 16.95**

Layers of roasted zucchini, portabella mushroom, bermuda onion and tomato marinated sauce and goat cheese on top. add grilled chicken 5.95 add marinated skirt steak 7.95

Recommended Wine: Ruta 22, Patagonia Malbac

### **Black Forest Mushroom Chicken 15.95**

Plump amish chicken baked until perfect and topped with our homemade mushroom sauce, a side of our Chef's choice of sauteed vegetables and our dried cranberry wild rice.

Recommended Wine: Kim Crawford, Sauvignon Blanc

### **Lamb Shank 24.95**

Braised lamb shank over mashed potatoes with carrots and mushrooms, topped with a lamb reduction glaze.

Recommended Wine: Haymon and Hill, Meritage

### **Pan Seared Walleye Almondine 27.95**

Lightly seared Canadian walleye crusted in almonds and japanese bread crumbs topped with a brown butter sauce of lemons and capers. Served with tri-colored carrots and roasted pepper and bermuda onion couscous.

Recommended Wine: Lumina Ruffino, Pinot Grigio

### **Tortugas Red Snapper 22.95**

Using a recipe from a fishing guide we know in Key West, this is a filet of red snapper dredged in fresh spices, pan seared and topped with a lime and cilantro aioli. Sides of grilled asparagus and dried cranberry wild rice makes this light and flavorful dish fantastic.

Recommended Wine: Franciscan, Chardonnay

### **Bistro Tenderloin Filet 24.95**

A beautiful and tender two inch thick, center cut tenderloin, topped with horseradish and lemon compound butter. Served with grilled asparagus and our freshly made mushroom leek risotto.

Recommended Wine: Artesa, Cabernet Sauvignon

### **Skirt Steak Barcelona 19.95**

A marinated skirt steak topped with our chef's romesco sauce, a side of roasted pepper and bermuda onion couscous and Chef's choice of sauteed vegetables.

Recommended Wine: Santa Cristina Antinori, Italian Sangiovese

## *food you can eat with your hands...*

add bacon  
2.00

### **The Gilson Burger 10.95**

One half pound of all-natural beef, with your choice of cheddar, swiss, or monteray jack. Lettuce, tomato, onion, and herb fries are served on the side. Recommended with one of our many beers.

### **Wyoming Bison Burger 14.95**

Lean and full of flavor, our bison meat is wild plain grass fed, and is served with lettuce, tomato, onion, and our herb fries on the side. Recommended with a glass of our Hob Nob, Pinot Noir.

### **Grilled Mahi Mahi Fish Tacos 16.95**

Grilled Mahi Mahi, goat cheese, tomatillo salsa verde, finely sliced romaine lettuce, red onions and tomatoes on warmed flour tortillas.

### **Tilapia Fish and Chips 19.95**

OK...we do recommend using utensil for this if you must. Fresh tilapia and our Gilson's beer batter make this an extra special dish. Served over a bed of shaved cabbage with our herb parmesan fries.