



SUPPER CLUB MENU



APPETIZERS

LOBSTER MAC & CHEESE

Crusted with truffle fried onions 17

MUSSELS

Cherry tomato with sherry butter sauce and baguette toast points 18

BUFFALO CAULIFLOWER (vg)

Served with celery and blue cheese dressing 14

SOUP OF THE DAY

Chef's daily selection. Be sure to ask your server about today's creation.

Served with crostini. Cup 8, Bowl 12

CALAMARI

With jalapeño peppers and tomato basil butter sauce 17

CRISPY BRUSSELS SPROUTS

Bacon, blue cheese & balsamic glaze 14

PULLED PORK NACHOS

Chipotle aioli, sour cream, and cilantro atop pulled pork, crisp tortilla chips, fontina queso 18

SALADS

CAESAR (v)

Tossed with Asiago, house-made Caesar dressing and croutons 9/12

WEDGE SALAD

Wedge of iceberg lettuce, hard boiled egg, blue cheese crumbles, bacon, and blue cheese dressing 14

CAPRESE (v)

Garden fresh tomatoes, mozzarella, basil oil 14

Add Chicken 8 Add Salmon or Shrimp 10

SEAFOOD

GRILLED SALMON*

Grilled salmon, vegetable of the day, and rice pilaf 34

WALLEYE*

Panko crusted, then oven roasted, with veggie of the day, roasted redskin potatoes 34

HAND HELDS

TACOS

Teriyaki Pulled Pork Five spice aioli, thai chili slaw, cilantro 18

Pollo Asada Marinated, grilled chicken, charred tomato, black bean salsa 18

Grilled Portobello (vg) Marinated and grilled portobello, roasted garlic aioli, blistered tomatoes, spinach 18

CLEVELAND POLISH BOY

Grilled and split kielbasa flanked by crispy French fries and a cider based slaw in a hoagie bun finished with a paprikash drizzle 18

CHEESEBURGER* & FRIES

Your choice of cheese, lettuce, tomato, onions, served with fries, cooked to order 18

SPICY BLACK BEAN BURGER (v)

Lettuce, tomato, onion, served with creole aioli, fries, and American cheese 18

PULLED PORK

Slow roasted pork, dressed in a house made Carolina BBQ (mustard based) pickled red onions, pickle chips on a brioche bun 18

ENTRÉES

CHICKEN PAILLARD

Duo of grilled chicken breasts, cucumber, tomato and cannellini bean salad dressed with an herb vinaigrette 32

GRILLED SIRLOIN STEAK*

Grilled steak, vegetable of the day, and roasted redskin potatoes 38

CAULIFLOWER STEAK (vg)

Distinctively seasoned and grilled cauliflower steak, served with rice pilaf 22

CAVATAPPI BOLOGNESE

Bolognese, ricotta, cavatappi 32

CHICKEN BACON RANCH MAC & CHEESE

Diced grilled chicken breast, crumbled bacon over housemade mac & cheese, topped with ranch dressing drizzle 32

SHRIMP & GRITS

Sautéed blackened shrimp and sausage with trinity of bell peppers and red onion over creamy polenta 32