

Grille Menu

SIDE SALADS

House \$5.00

Artisan blend topped with cucumbers, diced tomato, shaved carrot, and your choice of dressing

Caesar \$6.50

Crispy hearts of romaine tossed in house made caesar dressing with shaved parmesan and buttery croutons finished with anchovies

Wedge \$6.50

Crisp iceberg lettuce, served with rich and creamy bleu cheese dressing, topped with bleu cheese crumbles, bacon and diced tomatoes

Spinach Salad with Hot Bacon Dressing \$7.00

A bed of baby spinach with sliced button mushrooms, boiled egg, red onion marmalade, crumbled bacon drizzled with hot bacon vinaigrette

SOUPS

French Onion \$7.00

Lobster Bisque \$7.00

Chicken Corn Chowder \$4.50

Soup du Jour \$4.50

APPETIZERS

Shrimp Cocktail (gf) \$13.50

Four jumbo shrimp served with spicy cocktail sauce and charred lemon wedge

Oysters on the Half Shell (gf) \$15.00

A half dozen oysters served with champagne mignonette, cocktail sauce and a charred lemon wedge

Baked Oysters \$16.00

Half a dozen oysters baked in herb butter and finish under the broiler with crisp bread crumbs

Seasonal Burrata Caprese \$16.00

A four ounce creamy burrata served with seasonal caprese salad. Ask your server for the seasonal pairing

Chef's Charcuterie Board \$21.00

Delicious hand-selected cheese and charcuterie served with house pickles and various accompaniments and bread (serves 2-4 people)

Traditional Chicken Wings \$11.00

Eight crispy wings tossed in your choice of buffalo, BBQ or teriyaki sauce, and served with celery, carrots, and ranch or bleu cheese

Fried Calamari \$12.00

Served on a bed of shaved crispy vegetables drizzled with chipotle aioli

Sesame Seared Ahi Tuna (gf) \$16.00

Six ounces of ahi tuna coated with sesame seeds and kissed with heat, served with pickled ginger, wasabi and soy sauce

Black Bean and Corn Quesadilla \$10.00

Served with guacamole, pico de gallo and sour cream

Add Chicken \$2.00 | Shrimp \$3.00

Meatballs \$9.00

Three meatballs served in a traditional tomato sauce

FLATBREADS

Gluten free crust available for an additional \$1.50 charge

Veggie | \$13.00

Mushrooms, peppers, onions and tomatoes

Sausage Arrabbiata | \$14.00

Spicy tomato sauce, italian sausage and ricotta salata

Wild Mushroom | \$15.00

Boursin cheese, pesto, wild mushroom and truffle oil

Bruschetta | \$13.00

A twist on a margherita, pesto, tomatoes and mozzarella

Grille Menu

DINNER SALADS

Cascade Cobb Salad \$20.00

Artisan blend tossed in sherry vinaigrette, topped with smoked salmon, lump crab meat and three jumbo shrimp. Finished with diced tomatoes, crumbled bleu cheese and avocado

Bedford Salad (gf) \$16.50

Fire-grilled chicken breast on a bed of artisan blend lettuce garnished with spiced candied almonds, hearts of palm, crumbled bleu cheese, oranges, shaved red onion, tossed with raspberry walnut vinaigrette

Salmon Salad (gf) \$19.00

Herb-pan roasted salmon on top of baby spinach and artisan blend, goat cheese crumbles, sliced strawberries and crumbled bacon, finished with balsamic vinaigrette

SANDWICHES

Served with a choice of french fries, onion rings, potato salad, fruit cup or cottage cheese.

(Upgrade to a starter salad or soup for an additional charge.)

California Chicken Sandwich \$12.00

Char-grilled chicken and applewood smoked bacon topped with avocado, provolone cheese, tomato, lettuce and chipotle mayonnaise served on a toasted bun

Indiana Pork Tenderloin Sandwich \$14.00

Pork tenderloin pounded thin and fried to a beautiful golden brown, served on a buttery toasted bun and finished with lettuce, tomato, onion and pickle

Walleye Sandwich \$17.00

Lightly dusted six ounce pan seared walleye on a toasted bun with chipotle mayonnaise, lettuce, tomato and onion

NY Strip Steak Sandwich \$16.00

Six ounce strip steak sautéed in garlic and served on a hoagie with, grilled peppers, onions, melted provolone and served with horseradish mayonnaise

Build Your Own Burger \$12.00

An eight ounce burger cooked the way you like and served with lettuce, tomato and onion. The rest is up to you: add cheddar, american, swiss, pepper jack or provolone cheese, bacon, fried onions and sautéed mushrooms

Angus Sliders \$14.00

Three angus beef mini burgers, topped with vermont cheddar served on a brioche roll with pickles, tomatoes, and horseradish mayonnaise

DRESSINGS

Ranch

Bleu Cheese

Caesar

Italian

French

Thousand Island

Balsamic Vinaigrette

Sherry Vinaigrette

Raspberry Walnut

(gf) | Gluten Free

(v) | Vegetarian

NOTICE

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.