

APPETIZERS & SMALL PLATES

great for sharing

Roasted Cashews with Wasabi 4

Edamame with Seven Spice Salt 4

Truffle Fries 4

Bruschetta 6

roma tomatoes, garlic parmesan crostini,
balsamic reduction

Spiced Shrimp 7

thai papaya salad

Chicken Wings (6) 8 (12) 15

buffalo sauce

Crab & Artichoke Dip 5

crostini

Mini Tostadas 5

braised pork, salsa verde, queso blanco, avocado

Seared Scallop 7

sweet cashew curry sauce

Calamari 8

roasted garlic lemon aioli

Chicken Skewers 5

lemongrass-green curry sauce

Beef Carpaccio 8

truffled brown butter, tarragon, fried capers,
arugula, shaved pamigiano-reggiano

Ahi Tuna 7

wasabi emulsion, ponzu, crisp garlic, herb salad

Mushroom Puff 9

boursin cheese, dijon cream

Crab Cake 9

preserved lemon, tangerine emulsion, almond oil

Land & Sea Skewers 12

filet mignon, grilled shrimp, chorizo sausage,
salsa verde, three signature dipping sauces

Artisan Cheese Plate 15

selection of cheeses, fig confit,
grapes, nutmeg poached pear

Thai Sweet Potato Soup 4

Wild Rice Soup with Roasted Chicken 5

French Onion Soup 7

Mixed Greens Salad 6

grape tomatoes, toasted pumpkin seeds,
light balsamic ice wine vinaigrette

Grilled Shrimp Salad 8

arugula, jicama, pico de gallo,
cilantro, avocado, lime vinaigrette

Spinach Salad 7

smoked chicken, feta cheese, hard boiled egg,
whole grain mustard vinaigrette

GRILLED FLATBREADS

Chicken 12

roasted vegetables, caramelized onions,
olive oil, garlic, hoisin honey soy sauce

Garden 11

artichokes, tomatoes, green olives,
parmesan, basil, balsamic vinegar

Italian Sausage 10

sweet peppers, scallions

Sun Dried Tomato 13

caramelized onions, fresh mozzarella

SANDWICHES & ENTRÉE SALADS

sandwiches served with choice of truffle fries,
fresh fruit or mixed greens salad

Max Burger 12

provolone, mushrooms, avocado,
thick-cut bacon, caramelized onions, potato bun

Walleye Sandwich 13

beer batter, caper tartar sauce, french baguette

Turkey Club Sandwich 10

pancetta, cucumber, tomato, radish sprouts,
pesto aioli, peasant bread

Reuben 12

corned beef, sauerkraut, thousand island, marble rye

Tenderloin Sandwich 14

bbq onions, three cheeses, mini potato buns

Caesar Salad 7

hearts of baby romaine, garlic croutons
with chicken 12 **calamari** 13 **shrimp** 14
scallops 16 **salmon** 15

ENTRÉES

Shrimp 23

angel hair, seasonal vegetables, olive oil, garlic

Scallops 26

braised swiss chard, bacon, caramelized onions,
butternut squash, meyer lemon, brown butter

Salmon 24

turnip, granny smith apple,
fingerling potato, black truffle emulsion

Tuna 27

giant white beans, smoked ham,
poached leeks and tomato confit

Rabbit 22

tagliatelle pasta, wild mushrooms,
shallot, truffle oil, garlic, assorted herbs

Filet Mignon 32

herb risotto

New York Strip 35

root vegetable gratin, bordelaise

DESSERTS

individual servings of desserts 2.5

**Butterscotch Oatmeal Cookie, Macadamia Nut Pie,
Orange Sherbet Cake, Lemon Lavender Pie,
Chocolate Peanut Butter Whopper Cake,
Tiramisu, Double Chocolate Cake,
Raspberry Limoncello Mousse**

HAPPY HOUR

Monday - Saturday, 4-6pm

1/2 Price

- Opulent Martinis & Cosmos
- Select Specialty Drink
- Select Wines by the Glass
- Domestic Draught Beer
- Grilled Flatbreads
- Select Appetizer of the Day

SPECIALTY DRINKS

the progressives

Healdsburg Homage 9

hangar one kaffir lime vodka, thai basil, galangal simple syrup, lime juice

Gatsby's Daisy 9

charbay green tea vodka, lavender simple syrup, tarragon, cranberries

North Point 9

forty-four north huckleberry vodka, mint, blood orange, sweet & sour, tonic water

Mississippi Molotov 9

citron, serrano chiles, sweet & sour, orange, lemon & strawberries

Humphrey's Tea 9

opulent vodka, grey goose la'poire, ginger simple syrup, rosemary, sweet & sour

East of Oregon 9

hangar one fraser river raspberry vodka, raspberries sage, pineapple juice, cardamom simple syrup

the classics

London Dry Martini 11

spanish queen olive and dill infused bombay sapphire gin, dry vermouth

Manhattan 11

meyer lemon and black cherry infused makers mark, clove, maraschino liqueur, sweet vermouth, bitters

Mojito 9

pusser's rum, sugar cane, mint, lemon & lime juices, mint citrus simple syrup

Cosmopolitan 11

grey goose vodka, lemon, lime, grand marnier, red & white cranberry juice

Tom Collins 10

hendricks gin, lemon & lime juices, maraschino liqueur

Moscow Mule 10

imperia vodka, limes, galangal simple syrup, ginger beer

DRAUGHT

Fat Tire	6
Summit Seasonal	6
Stella Artois	6
Michelob Golden Draft Light	6

BOTTLED

Summit Pale Ale	5.5
Miller Lite	5.5
Budweiser	5.5
Michelob Ultra	5.5
Coors Light	5.5
O'Doul's	5.5
Heineken	6
Amstel Light	6
Corona	6
Guinness	6

BRANDY/COGNAC

Christian Bros. Brandy	6.5
E & J	7
Courvoisier VS	7
Hennessy VSOP	9.5
Remy Martin VSOP	10.5
Martell Cordon Bleu	18
Remy Martin XO	25

SINGLE MALT SCOTCHES

Famous Grouse	6.5
Glenfiddich	8.25
Glenlivet 12 yr	8.25
Macallan 12 yr	9.50
Laphroaig 10 yr	9.75
Glenmorangie 10 yr	9.50
Oban 14 yr	9.75
Talisker 10 yr	11.50
Lagavulin 16 yr	12
Balvenie Double Wood	12
Macallan 18 yr	18

PORTS/SHERRIES

Harvey's Bristol Cream	6.5
Fonseca Bin #27	8
Graham's 6 Grapes	8.5
Taylor Fladgate 10 yr Tawny	9.5
Graham's 20 yr Tawny	20