



PUB APPETIZERS

French Onion Gratin Crock 7

Caramelized onions, beef broth, sherry, garlic croutons, provolone and Swiss

Seafood Chowder Cup 7 | Bowl 9

Clams, shrimp, scallops, bacon, cream and potatoes

Soup of the Present Cup 5 | Bowl 7

Ask your server about the chef's current feature

Famous Quesadilla 15

Grilled chicken, cheddar cheese, peppers, onions, and bacon (sides of salsa and sour cream)

Fried Deviled Eggs 9

Italian crumbs, traditional devil, smoked paprika

Ahi Tartare 19

Sashimi tuna, sesame, cilantro, chive, won ton crisps, tamari crema, wasabi peas

Chips & Dip 10

Endless house chips, ranch dill dip

Bavarian Pretzel & Queso 15

Salted pretzel stick, Kase Krainer sausage, jalapeño cream ale queso

Avocado Toast 10

Avocado smash, pickled beets, chèvre, everything seasoning, olive oil, toasted sourdough

ENTRÉE SALADS

Granny Apple Chicken 18

Mixed greens, candied walnuts, bleu cheese, cider vinaigrette and grilled chicken breast

Salmon Caesar 18

Crisp romaine, asiago, garlic croutons, house Caesar dressing, 4 oz. grilled salmon

Tempura Delicata 13

Crispy battered squash, apple-fennel slaw, maple vinaigrette, candied macadamia

Salad Trio 14

Tuna, egg & chicken salads, spring greens, sliced melon, berries, toast points

WINGS

Mild, Medium, Hot, Char-B-Q, Honey Country

Served with celery, carrots and bleu cheese

Bone-In Jumbo Roasters 6 for **11.50** | 12 for **18.50**

Boneless Wings ½ lb. for **11.50** | 1 lb. for **18.50**

SANDWICHES

Includes our crispy battered fries. Substitute onion rings or sweet potato fries for \$4.00 more.

Build Your Own Burger or Chicken 16

8 oz. Angus beef or chicken with lettuce, sliced onion and tomato. Served on a twist roll

Add Bacon 2

Additional Toppings .50 each

Cheddar, Swiss, American, Dill Havarti, Provolone, Peppers, Grilled Onions, Sautéed Mushrooms, Meat Hot Sauce

Roasted Poblano Pepper and Chicken Melt 17

A 6 oz. chicken breast Cajun seasoned and grilled, topped with a flame roasted poblano pepper, corn salsa and a drizzle of chipotle aioli in between two slices of sourdough with melted cheddar jack cheese

Classic Reuben 17

Corned beef, Sauerkraut, 1000 Island, Swiss, rye

California Reuben 17

Roast turkey, Swiss, 1000 Island dressing, coleslaw, guacamole and rye

Club Sandwich 16

Choose ham, turkey, or both, choice of toasted bread

Tempura Chicken 17

Light crispy thigh, pickled Asian vegetable slaw, cilantro, tamari aioli, twist roll

Beef on Weck 19

Shaved prime rib on a Kimmelweck roll with crispy onions, served with au jus and horseradish cream

Turkey Cobb Burger 17

House made patty, pretzel bun, bacon jam, bleu cheese, guacamole, cranberry mayo

Pastrami Smoked Salmon Club 18

House cured salmon, pumpernickel, arugula, tomato, pickled onion, cucumber, capers, ranch dill spread

ALL DAY OFFERINGS

FEATURING HOMESTYLE SELECTIONS

Available for Lunch and Dinner • Please ask your server about today's special offerings.

Shadow Lake French 28

Egg battered and pan fried Alaskan cod, wild rice pilaf, seasonal vegetable and a lemon sherry butter sauce

Fish Fry 18

Available on Fridays only.

Served beer battered or broiled with French fries, coleslaw, lemon and tartar sauce

Lasagna Bolognese 21

House meat sauce, mozzarella, whipped ricotta, fried basil

Dave's Famous Meatloaf 23

Our classic meatloaf, bacon wrapped and glazed to perfection! Served with gravy, garlic mashed potatoes and a seasonal vegetable

Chicken Milanaise 22

Crispy cutlet, arugula, roasted tomato, pickled onion, lemon, olive oil, shaved parmesan, balsamic glaze

DINNER ENTREES

Available Tuesday – Friday 5:00 – 9:00 P.M. • Please ask your server about today's special offerings.

Prime Rib Available on Fridays after 5:00 P.M. 34

Slow cooked and served with loaded baked potato and broccoli au gratin

Veal Chop Parmesan 36

Crispy bone-in chop, house marinara, mozzarella, fresh bucatini, parmesan, fontina baguette

Shrimp Capellini 29

Grilled prawns, baked feta, blistered tomato, basil, pine nuts, angel hair, olive oil • *Vegetarian option available*

Confit Duck Leg 35

Farro pilaf, fried Brussels sprouts, pickled cranberry, port stock reduction

Blackened Walleye 29

Cajun blackened fresh water filet, roasted fingerling potatoes, garlic broccolini, orange-basil butter

STEAKHOUSE OFFERINGS

All steaks are served with choice of soup du jour, House or Caesar salad, loaded baked potato, broccoli au gratin and demi glace

10 oz. Prime Sirloin 34

12 oz. Angus Reserve Strip Steak 45

Local Grass Fed Filet Mignon (served with Bearnaise) 5 oz. / 8 oz. 39 / 47

16 oz. Local Grass Fed Ribeye 52

Enhancements

Bleu Cheese Crust 2.50

Roasted Garlic Compound butter 1.50

Truffle Soy Roasted Shiitake 2.50

Caramelized Mushrooms & Onions 2.00

3 Grilled Shrimp 10.00