



STARTERS

FAIR-STYLE CURDS \$12

Half-pound of cheese curds served with house-made jalapeño ranch.

CHICKEN WINGS \$13

(6) Six wings, mix of drums and flats, served with celery and choice of ranch or blue cheese dressing.

Wing choices: Plain, Dry Jerk Rub, Garlic Parmesan Dry Rub, Buffalo, BBQ.

FRIED CLAMS \$15

Hand-breaded clam strips. Served with hatch chili tarter sauce.

MUSSELS \$15

Fresh PEI mussels, lime, coconut milk, cilantro, garlic, ginger, Thai chili. Served with grilled bread.

BRUSCHETTA \$10

House-made bruschetta made with fresh tomato, basil, red onion, balsamic reduction, olive oil and mozzarella. Served on crunchy crostini's.

SALADS AND SOUP

Add grilled focaccia bread \$2

CREAMY CHICKEN WILD RICE SOUP

House-made served with crackers.

Cup: \$5.50 Bowl: \$8

HOUSE SALAD Whole: \$14 Half: \$7

Bibb lettuce with tomatoes, cucumber, carrot, red onion, parmesan, croutons and our red wine vinaigrette

CAESAR SALAD Whole: \$14 Half: \$7

Bibb lettuce dressed with our house-made Caesar dressing, parmesan cheese, bacon lardons and croutons.

BACON, BLUE AND BEET SALAD \$17

Bibb Lettuce, bacon lardons, roasted beets, green onions, croutons, fresh grated parmesan and cured egg yolk. Served with creamy blue cheese.

SMOKED SALMON CAESAR SALAD \$19

Caesar dressed bibb lettuce, bacon lardons, house-smoked salmon, fresh grated parmesan, croutons, cured egg yolk.

BURGERS

½ pound burgers served with crispy fries. Sub breaded onion rings, sweet potato fries, cheese curds, cup of soup or small side salad for \$3

CALIFORNIA BURGER \$16

Add bacon for \$2

Lettuce, red onion, tomato, mayo and cheddar cheese.

SMOKED JALAPEÑO AND CREAM CHEESE \$16

House-pickled and smoked jalapeños, cream cheese, bacon.

BLACK AND BLUE \$16

McQuade's Cajun seasoned burger, bacon jam, roasted garlic aioli, and smokey blue cheese.

MUSHROOM AND SWISS \$16

Fresh mushrooms, Swiss cheese, roasted garlic aioli.

SALMON BURGER \$16

Poke style salmon burger, greens, onion, tomato, sweet soy and honey sriracha aioli.

WILD RICE BURGER \$16

House-made wild rice burger, caramelized onions, provolone cheese, local micro greens, jalapeno ranch, toasted brioche bun.

SANDWICHES

Sandwiches served with crispy fries. Sub breaded onion rings, sweet potato fries, cheese curds, cup of soup or small side salad for \$3

PORK TENDERLOIN SANDWICH \$15

Deep fried pork loin, shredded cabbage, honey sriracha aioli, sweet soy, furikake seasoning, toasted brioche bun.

SHAVED PRIME RIB \$17

Roasted and sliced prime rib, provolone, and horseradish aioli on a toasted hoagie.

Add caramelized onions & peppers for \$1 | Add side of Jus for \$1

GARLIC HONEY CHICKEN SANDWICH \$16

Hand-breaded and fried chicken thigh dipped in our honey garlic sesame sauce, mayo and micro greens.

ROASTED BEET SANDWICH \$17

Fresh roasted beets, maple and herbed cream cheese, micro greens, chives, multigrain bread.

SMOKED SALMON \$18

Toasted multigrain bread, maple herb cream cheese, house-smoked salmon, red onion, cucumber, micro greens.

RAINBOW TROUT \$16

Flour dusted and pan fried rainbow trout filet, hatch chili tarter sauce, micro greens, tomato, red onion, toasted hoagie roll.

SIDES

FRIES	\$5	ROASTED FINGERLINGS	\$7
ONION RINGS	\$7	CILANTRO-LIME RICE	\$6
SEASONAL VEGETABLE	\$6		

Split Plate Fee \$3

A service charge of 20% may be added to tables of 6 or more.

20% will be added to any missing or unsigned credit card slips.

PASTA

Add side salad for \$4 | Add grilled bread for \$2

SMOKED SALMON WITH RIGATONI \$19

House-smoked salmon, rigatoni, house-made cheese sauce, bread crumbs, parmesan.

CHICKEN ALFREDO \$19

Grilled chicken breast, made to order creamy alfredo, parmesan, fettuccine.

SUMMER VEGETABLE PASTA \$17

Fresh seasonal vegetables, oil, garlic, butter, wine, herbs, parmesan, rigatoni.

ENTRÉES

Add side salad for \$4 | Add grilled bread for \$2

GRILLED RIBEYE \$32

12oz hand-cut ribeye, roasted fingerling potatoes, seasonal vegetable, red wine reduction and a truffle compound butter.

PAN SEARED SALMON \$26

Wild caught Alaskan sockeye, roasted fingerlings, seasonal vegetable, chive oil and finished with a white fish caviar sauce.

VEGETABLE COCONUT CURRY \$18

A mix of fresh vegetables in a yellow curry and coconut milk sauce served with coconut lime rice, sliced cucumber, lime and cilantro.

Add grilled chicken thigh \$5

KATSU PORK \$18

Hand-breaded pork loin, white rice, shredded cabbage, honey sriracha aioli, sweet soy, sesame, furikake seasoning.

BLACKENED RAINBOW TROUT \$29

Roasted blackened rainbow trout, Minnesota wild rice, seasonal vegetable, brown butter, herbs.

DISCLOSURE: Some items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients

REMINDER: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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