

~Sharables~

<u>Ahi Tuna Won Tons</u>	12
Sesame Seared Ahi Tuna, Chipotle-Mango Chutney, Asian Citrus Slaw, Wasabi Aioli, Sesame Dressing	
<u>Sriracha Curds</u>	11
Renard's White Cheese Curds, Lightly Breaded, Sriracha Butter Glaze, Cilantro (available plain upon request)	
<u>Tuscan Stuffed Sea Scallops</u>	12
Broiled Scallops on the Half Shell, Pancetta, Parmesan, Sun-Dried Tomato, Arugula, Balsamic, Garlic Aioli	
<u>Loaded Tavern Chips</u>	11
House Fried Potato Chips, Bleu Cheese Sauce, Lingonberries, Bacon, Scallion	
<u>Chicken Wings</u>	12
Choice of Sauce; House Hot, Garlic Parmesan, Applewood Bacon BBQ, Sweet Chili	
<u>Bruschetta</u>	11
Ciabatta Crostini, Roma Tomato Bruschetta, Balsamic Reduction, Fresh Mozzarella, Basil	
<u>Maui Burger Sliders</u>	12
Hand Patty'd Beef and Pork Sliders infused with Ginger, Cilantro, Garlic and Citrus. Served on Sweet Hawaiian Buns with Mango-Slaw and Hoisin Ketchup	

~Poke Bowls~

Served with Your Choice of Protein, Choice of Sauce, Mango, Avocado, Sliced Egg, Cucumber, Cilantro, House Rice, Sunflower Sprouts, Organic Greens, Marinated Sea greens, Won Ton Crisps,

<u>Ahi Tuna</u>	14
<u>Chicken Breast</u>	12
<u>Blackened Shrimp</u>	14

Sauce Options

Korean Pepper BBQ * Kick'n Sesame Sauce * Sweet Chili Sauce

~Salads~

Served with Fresh Baked Rolls and House Made Crackers

<u>Wild Berry Chicken Salad</u>	13
Chicken Breast, Seasonal Berries, Cheddar Cheese, Shaved Red Onion, Almonds, Mixed Greens, Strawberry-Balsamic Reduction	
<u>Zen Salad</u>	14
Atlantic Salmon, Baby Kale, Spinach, Arugula, Granny Smith Apple, Granola, Pecan, Feta Cheese, Dried Cranberry, Lemon Vinaigrette	
<u>Shrimp Cobb</u>	14
Grilled Shrimp, Avocado, Hard Cooked Egg, Bleu Cheese, Tomato, Bacon, Scallion, Mixed Greens, Raspberry Acai Vinaigrette	
<u>Roasted Beets and Goat Cheese</u>	13
Grilled Chicken Breast, Red and Gold Beets, Bacon, Granny Smith Apple, Toasted Pecan, Pickled Red Onion, Goat Cheese, Blood Orange Vinaigrette	

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

~Burgers, Sandwiches & Wraps~

Served with your choice of French Fries, Pub Chips, Daily Soup or Fresh Fruit

<u>1951 West Burger</u>	12
Angus Beef Patty, Applewood Smoked Bacon, White Cheddar, Caramelized Onions, Roasted Mushrooms, French Onion Schmeer	
<u>Cajun Roast Pork Loin BLT</u>	12
Cajun Rubbed Pork Loin, Bacon, Lettuce, Tomato, Salsa Verde, Quick Pickles, Chili Garlic Aioli	
<u>Tuscan Chicken Panini</u>	12
Grilled Chicken Breast, Ciabatta Roll, Spinach, Tomato, Caramelized Onion, Roasted Red Bell Pepper, Mozzarella, Pesto Aioli	
<u>Country Fried Chicken Sandwich</u>	12
Buttermilk Battered Chicken Breast, Quick Pickled Cucumber, Lettuce, Tomato, Applewood Smoked Bacon, Cheddar Cheese, Garlic Aioli	
<u>Prime Rib Melt</u>	12
Shaved Prime Rib, Bacon, Swiss Cheese, Mushroom Bordelaise, Flash Fried Onions, Ciabatta Roll	
<u>Harvest Turkey Club Wrap</u>	12
Turkey Breast, Applewood Smoked Bacon, Sun-Dried Cranberry, Apple, Mixed Greens, Praline Pecan Cheddar Cheese, Maple-Dijon Dressing, Whole Grain Wrap	
<u>Buffalo Burger</u>	13
Navarino Valley Bison Patty, Grilled Mushrooms, Fresh Mozzarella, Golden BBQ Sauce	
<u>Rueben</u>	11
Corned Beef, Sauerkraut, Swiss Cheese, Traditional Dressing, Rye	
<u>Black Bean Burger</u>	11
Spicy Black Bean Patty, House Pico De Gallo, Jalapeno Aioli, Monterey Jack, Local Sprouts	
<u>Smoked Salmon Reuben</u>	12
House Smoked Salmon, Sauerkraut, Swiss Cheese, Remoulade, Rye Bread	

Classic Rock Garden Specialties

Served with your choice of Soup or Salad, Choice of Side Accompaniment, Creamy Coleslaw and a Bread Basket

Classic Broasted Chicken	(1/4 Chicken)	11
Original Family Recipe	(1/2 Chicken)	15
Baby Back Ribs	(1/2 Rack)	16
Slowly Cooked, Tender and Flavorful	(Full Rack)	23
Broasted Chicken and Ribs		19
1/4 Broasted Chicken and 1/2 Rack of Rib		

~Hand Cut Steaks n Chops~

Our Steaks are Hand Trimmed from Upper 2/3rds Choice Midwestern Angus.
All are served with your choice of Soup or Salad, Side Accompaniment, and Bread Basket.

Lamb Chops (a trio of 3oz) (chimichurri)	26
Angus Beef Sirloin (12oz)	23
Ancho-Coffee Rubbed Hanger Steak (8oz) (Adobo Butter)	22
New York Strip (14oz)	26
Ribeye (14oz)	28
Tenderloin (6oz)	26
Tenderloin (10oz)	34

~STEAK n CHOP ADD ON'S~

Herb Roasted Mushrooms 3	Grilled Onions 3	Garlic Butter 2
Sautéed Shrimp 5	Lobster Tail 15	

~Fresh Seafood Selections~

All of our Fresh Seafood Selections are served with your choice of Soup or Salad,
Side Accompaniment and a Bread Basket

Baked Haddock Lemon and Drawn Butter	19
Broiled Atlantic Salmon Cucumber Dill Sauce	22
Chorizo Stuffed Prawns Salsa Verde, Chorizo-Tomato Cream	24
Almond-Herb Encrusted Halibut Over proof Rum Flamed Cherry Relish	24
Walleye Pan Fried, Drawn Butter, Lemon	22

~Compositions~

All served with choice of Soup or Salad and a Bread Basket

<u>Cedar Plank Salmon</u>	23
Bourbon Marinated Atlantic Salmon, Asian Citrus Slaw, Choice of Side.	
<u>Wild Mushroom Ravioli</u>	17
Grilled Portabella, Tomato Bruschetta, Fresh Mozzarella, Basil Cream, Balsamic Reduction.	
<u>Sesame Encrusted Ahi Tuna Dinner</u>	22
Served over Sticky Rice Pilaf, Asian Citrus Slaw and Sesame Dressing	
<u>Pan Roasted Pork Flat Iron</u>	20
Bourbon Glaze, Apple-Pancetta Ragout, Dijon-Apricot Sauce, Sweet Potato Risotto Croquette	

Tonight's Side Selections

Pan Roasted Asparagus with Sun-Dried Tomato Pesto
Autumn Squash Succotash with Caramelized Apple Vinaigrette
Shroom n Gouda Mac bacon gratin
Garlic Mashed Potato with Chives
Baked Potato with Whipped Butter and Sour Cream
Baby Potato Medley with Garlic Chive Butter
French Fries

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~Weekly Specials~

~Sunday Brunch~

Served every Sunday from 10a.m. until 2p.m.

Made to Order Omelet and French Toast Station, A wide Array of Assorted Salads, Fresh Fruit, Classic Breakfast Specialties, Barbecued Ribs, Angus Beef Tips, Seafood Specials, Broasted Chicken, Chocolate Fountain, Decadent Dessert Display and Much More...

Adults - 16 Children 5-12yrs - 8 4 and under - 4

Sunday Evenings - All U Care to Eat Chicken

10

Baked or Broasted and served with Mashed Potatoes, Dressing, Gravy and Cranberry Sauce

Monday Evenings - Steak Diane

18

Medallions of Beef Tenderloin pan seared and finished with a Brandy Cream Sauce.

Served with choice of Soup or Salad, Bread Basket and Choice of Side.

Tuesday Evenings - Pasta Bar

16

Featuring an array of Meats, Veggies, Assorted Pastas, Sauces and More then created for you per your instructions by your own personal chef live in our dining room

Wednesday Evenings - Prime Rib

Queen Cut(12oz) 22

King Cut(14oz) 26

Bull Cut(22oz) 35

Thursday Evenings - Southern Comfort Platter

16

St. Louis Cut BBQ'd Spare Rib, ¼ Broasted Chicken, Smoked Sausage Corn Bread, Creamy Slaw, Bourbon Baked Beans

Friday Evenings - Wisconsin Fish Fry

Lake Perch Plate

17

French Fries, Buttered Rye, Red Onion, Coleslaw, Tartar Sauce

Lake Perch Dinner

18

Choice of Soup or Salad, Bread Basket, Choice of Side, Tartar Sauce

Fish n Chips

17

Beer Battered Haddock, French Fries, Buttered Rye, Red Onion, Lemon, Coleslaw
Tartar Sauce

Double Fish n Chips

24

Same as above with double the fish

Stuffed Shrimp

22

Jumbo Broiled Shrimp with our House Made Seafood Stuffing. Served with
Choice of Side and Garlic Herb Cream

Fried Shrimp

18

Lightly Breaded Shrimp, French Fries, Coleslaw, House Cocktail Sauce,
Buttered Rye, Lemon

Combination Plate

24

Breaded Shrimp, Beer Battered Haddock, Lack Perch, Choice of Soup or Salad,
Bread basket

Saturday - Prime Rib

Queen Cut(12oz) 23

King Cut(14oz) 27

Bull Cut(22oz) 36