



Appetizers

SHRIMP AND SRIRACHA STUFFED MUSHROOMS(D,Sh,A,P)

Cremini Mushrooms Stuffed with Garlic, Shrimp, Cream Cheese, Herbs and Sriracha
18

VEGAN SUMMER ROLLS WITH BASIL COCONUT SAUCE(N,So,A,P)

Rice Noodles, Avocado, Grilled Gochujang Tofu, Peaches, Mangos, Radish and Fresh Herbs Rolled up in Rice Wrappers
20

CARLSON'S BOARD(D,F,G,A,P)

Locally Smoked Fish Sausage, Smoked Salmon, and Whitefish Spread with Cornichon Pickles and Crackers
22

Entrees

HALIBUT AND SHRIMP GREEN

CURRY(F,D,E,Sh,So,A,P)

Zucchini, Red Bell Pepper, Swiss Chard, Broccoli, Snow Peas and Carrots in a Mild Green Curry Sauce over Fried Rice
52

POMEGRANATE GLAZED SALMON(F,A,N,P)

8 oz. Bay of Fundy, Skin on Filet Glazed with Pomegranate Molasses and a Medley of Oranges, Fresh Herbs and Castelvetrano Olives Served with Mixed Vegetables and Buttermilk Mashed Potatoes
38

SMOKED LOBSTER TAIL(Sh,A,P)

6 oz. In House Smoked Lobster Tail Basted in Butter, Garlic, Parsley and Parmesan Served with Broccoli and Three Cheese Gratin Potatoes
50

WALLEYE(D,E,F,G,A,P)

Panko Encrusted Fried Walleye on a Bed of Avocado and Mango Salsa Topped with a Cilantro Lime and Avocado Dressing Served with Asparagus and Buttermilk Mashed Potatoes
42

SMOKED DUCK BREAST(D,A,P)

8 oz. All Natural In-House Smoked Duck Breast with a Cherry-Brandy Caramel Sauce on a Bed of Cajun Dirty Rice Served with Asparagus
38

GREEK LAMB MEATLOAF(D,E,A,P)

Ground Lamb, Spinach, Red Onion, Oregano, Mint and Feta Cheese Covered in a Maple Tomato Sauce Served with Mixed Vegetables and Buttermilk Mashed Potatoes
36

CREAMY HERB CHICKEN THIGHS(D,A,P)

A Bone in Chicken Thigh and Leg in a Creamy Parmesan and Herb Sauce with Local Shiitake Mushrooms and Broccoli Served over a Bed of Buttermilk Mashed Potatoes
32

SIRLOIN STEAK(D,Sh,A,P)

An 8 oz. CAB Baseball Sirloin with a Lobster Cream Sauce and Topped with Shrimp Served with Asparagus and Three Cheese Gratin Potatoes
42

VEGAN "BACON" WRAPPED "SCALLOPS"(So,A,P)

King Oyster Mushrooms Wrapped in Tempeh Bacon on a Bed of Asparagus, Tomatoes and Hearts of Palm with a Smoky Garlic Coconut Sauce
36

Ask your server about menu items that are cooked to order

NOTICE: The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish, may increase your risk of food borne illness

*Everything on the menu is or can be prepared Gluten Friendly, please alert your server

There will be a 3.0% Service Charge for Credit Card Payments

Allergens – Dairy(D) – Eggs(E) – Fish(F) – Gluten(G) - Shellfish(Sh) – Nuts(N) – Soy(So) - Allium(A) - Pepper(P)

