

Appetizers

Cheese Curds: Cheese Curds with Roasted Pepper Aioli \$8.95

Peel & Eat Shrimp: Served with lemons and cocktail sauce. ½ Pound \$11.95 & 1 Pound \$18.95

Crab Rangoon: Crab Rangoon with sweet chili sauce. \$9.95

Salads & Handhelds

Caesar Salad: Romaine lettuce tossed with parmesan cheese, crouton, boiled egg, and house Caesar dressing. \$12.95

Nicoise Salad: Blend of romaine and arugula tossed in stone ground mustard vinaigrette, topped with kalamata olives, green beans, tomato, onion, boiled egg, roasted potato, and red pepper. \$10.95

Butternut Squash Salad: Blend of romaine and arugula tossed in poppyseed vinaigrette and topped with raisins, spiced pumpkin seeds, roasted butternut squash and feta. \$10.95

Add Chicken: \$3; Seared Ahi Tuna: \$5; Grilled Salmon: \$6; 6 Jumbo Grilled Shrimp

8-Ounce Forbes Burger: Hand-patty prime angus ground beef grilled to desired temperature, served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup. \$13.95

Black Bean Burger: Black Bean Burger served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup. \$14.95

Grilled Chicken Sandwich: Grilled Chicken served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup. \$15.95

Blackened Salmon Sandwich: Blackened Salmon served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup. \$17.95

Add Bacon To Any Sandwich For 99¢

Monday Homestyle Entrees (*Entrees are served with House or Caesar salad; soup is an additional \$1.99*)

Fried Chicken: 4 Pieces of buttermilk fried chicken served with garlic chive mashed potato, veg du jour and rich gravy. \$18.95

Buttermilk Fried Chicken Bowl: Buttermilk marinated chicken breast tossed in seasoned flour and fried served on top of garlic chive mashed potato, roasted corn, bacon, cheddar cheese and crispy fried onion, and rich gravy. \$17.95

Pan Fried Walleye: Lightly breaded walleye pan fried with capers and brown butter served wild rice pilaf and veg du jour. \$17.95

Grilled Salmon: Atlantic salmon seasoned and grilled served with wild rice pilaf, veg du jour and beurre blanc sauce. \$23.95

Shrimp & Tortellini: 6 jumbo shrimp sauteed with roasted red pepper, garlic, spinach, basil, cheese tortellini tossed in a rich boursin cream cheese sauce. \$18.95

Grilled Shrimp Taco: 9 jumbo grilled shrimp, served on corn tortilla, pineapple salsa, chipotle ranch, cojita cheese and Spanish rice. \$19.95

Bacon Wrapped Filet: Seasoned Braveheart prime angus filet, wrapped with applewood smoked bacon and grilled to medium rare, veg du jour, and baked potato.

6-ounce \$26.95 or 8-ounce \$30.95

Sides: French fries, sweet potato fries, garlic chive mashed, baked potato, loaded baked potato, wild rice pilaf, quinoa pilaf. Add an extra side for \$1.95

