

Appetizers

Cheese Curds: Cheese Curds with Roasted Pepper Aioli \$9.00

Shrimp Cocktail: Served with lemons and cocktail sauce. ½ Pounds \$13.00 & 1 Pound \$20.00

Crab Rangoon: Crab Rangoon with sweet chili sauce. \$10.00

Salads & Handhelds

Caesar Salad: Romaine lettuce tossed with parmesan cheese, crouton, boiled egg, and house Caesar dressing. \$15.00

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. \$12.00

Butternut Squash Salad: Blend of romaine and arugula tossed in poppyseed vinaigrette and topped with raisins, spiced pumpkin seeds, roasted butternut squash and feta. \$17.00

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. \$14.00

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. \$15.00

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. \$16.00

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. \$18.00

Add Bacon to Any Sandwich For 99¢

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

Meatloaf: Seasoned prime angus beef with peppers, onion, herbs, garlic, and formed into a loaf and baked. Served with garlic chive mashed potato, veg du jour and gravy. \$23.00

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. \$18.00

Pan Fried Walleye: Lightly breaded walleye pan fried with capers and brown butter served wild rice pilaf and veg du jour. \$18.00

Grilled Salmon: Atlantic salmon seasoned and grilled served with wild rice pilaf, veg du jour and beurre blanc sauce. \$24.00

Shrimp & Tortellini: 6 jumbo shrimp sauteed with roasted red pepper, garlic, spinach, basil, cheese tortellini tossed in a rich boursin cream cheese sauce. \$19.00

Grilled Shrimp Taco: 9 jumbo grilled shrimp, served on corn tortilla, pineapple salsa, chipotle ranch, cojita cheese and Spanish rice. \$20.00

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 \$27.00 or 8-ounce \$31.00

Sides: French fries, sweet potato fries, garlic chive mashed, baked potato, loaded baked potato, wild rice pilaf, quinoa pilaf. Add an extra side for \$2.00

