




GRILL MENU

Starters

Forest Mushroom Ragout Grilled Sourdough Bread	\$8
Chilled Shrimp Cocktail  Cocktail Sauce, Lemon	\$12
Chicken Wings 6/12/18 Frank's Cayenne or Spicy Thai Chili Sauce, Ranch or Blue Cheese	\$9/\$16/\$22
Cheddar & Pepper Jack Cheese Nachos   Guacamole, Pico de Gallo, Sour Cream, Black Olive, Jalapeno Add Seasoned Ground Beef \$3 /Pulled Pork \$3	\$9

Salads

	Full / Half
Steak Tips & Iceberg Wedge  Crispy String Potato Frites, Caramelized Onion, Gorgonzola Blue Cheese Crumbles, Dijon Sherry Vinaigrette	\$11/\$9
Roasted Beet & Arugula   Amaltheia Goat Cheese, Walnuts, Creamy Poppy Seed Dressing	\$9/\$7
Caesar Romaine Greens, Parmesan Cheese, Anchovy Fillets, Herb Croutons Add: Chicken \$4/ Wild Sockeye Salmon \$8/ Chilled Shrimp \$12/ Flank Steak \$9	\$8/\$6
Turkey Cobb  Iceberg-Romaine Greens, Bacon, Hard Boiled Egg, Avocado, Gorgonzola Blue Cheese Crumbles, Tomato, Scallion, Choice of Dressing	\$13/\$9
House   Iceberg-Romaine & Mixed Greens, Carrots, Red Cabbage, Snap Peas, Cucumber, Grape Tomato, Radish, Choice of Dressing	\$5

Soups

	Cup / Bowl
New England Clam Chowder	\$4/\$6
Soup of the Day	\$4/\$6
Cup of Soup & House/Caesar Salad	\$9

/Gluten Free /Vegetarian

Gluten Free Pasta, Bread & Buns are available upon request.

Although we strive to accommodate all food allergy issues, we can not 100% guarantee foods to be allergen free.
Consuming raw or undercooked food may increase your risk of food borne illness.

Sandwiches & More

All Sandwiches Include Choice of a Side:

Fresh Fruit Cup, Cottage Cheese, Apple Cider Craisin Slaw, French Fries, Sweet Potato Fries, Onion Rings or Potato Chips

Turkey Panini	\$12
Basil Pesto, Sundried Tomato Spread, Swiss Cheese, Arugula, Sourdough Bread	
Pulled Pork Monte Cristo	\$10
Smoked Sharp Cheddar Cheese, BBQ Sauce, Battered White Bread	
Guajillo Chili Chicken Cheese Steak	\$11
Peppers, Onions, Pepper Jack Cheese, Hoagie Roll	
Garden Burger Wrap ♡	\$10
Crispy Garden Burger, Sweet Thai Chili Sauce, Chopped Lettuce, Tomato, Red Onion, Feta Cheese, Flour Tortilla	
Grilled Chicken Caesar Wrap	\$11
Grape Tomatoes, Romaine Lettuce, Black Peppercorn, Caesar Dressing, Parmesan Cheese, Fresh Lemon Juice, Flour Tortilla	
Mar-Blue Patty Melt	\$13
8oz. Angus Burger, Marbled Blue Monterrey Jack Cheese, Balsamic Red Onion Bacon Jam, Dark Rye Bread	
Reuben	\$11
Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Dark Rye Bread	
Fish Tacos	\$12
Crispy Beer Battered Halibut, Shredded Cabbage, Pico de Gallo, Chipotle Adobo Crema, Corn Tortillas	
BLT	\$9
Bacon, Green Leaf Lettuce, Tomato, Mayonnaise, Toasted Wheat or White Bread	
Short Club	\$11
Turkey, Ham, Bacon, Green Leaf Lettuce, Tomato, Mayonnaise, Toasted Wheat or White Bread	
RCC Charbroiled Burger	\$11
8oz. Hand Pattied Angus Ground Chuck Add Cheese \$1/Mushroom & Onions \$1/Bacon \$2/Fried Egg \$2/Sliced Avocado \$3 Substitute: Chicken Breast or Vegetarian Garden Burger	

Grill Plates

Bison/Beef Salisbury Steak 🍴	\$16
Forest Mushroom Ragout, White Truffle Gravy, Mashed Yukon Gold Potato Vegetable of the Day	
Wild Shrimp & Linguini Pasta	\$15
Garlic White Wine & Herb Butter, Grilled Sourdough Bread	
Sautéed Walleye Fillet 🍴	\$19
Lemon, Butter, Vegetable of the Day	
Grilled Stuffed Avocado 🍴	\$14
Beef Steak Tips, Pico De Gallo, Queso Fresco	