

ENTRÉES

ALL ENTRÉES INCLUDE CHOICE OF HOUSE SALAD, CAESAR SALAD, OR A CUP OF SOUP.

GF SCALLOPS \$19

Seared sea scallops with extra virgin Greek olive oil, lemon, and Kalamata olives; served with the vegetable of the day.

Pairs well with Kim Crawford Sauvignon Blanc

WALLEYE \$24

Sautéed walleye fillet topped with warm butter; served with the vegetable of the day and lemon.

Pairs well with Steele Cuvee Chardonnay.

QUAIL \$28

Pan roasted quail topped with a sweet and spicy orange glaze; served with smoked corn salsa, refried black beans, and queso fresco.

Pairs well with Predator Old Vine Zinfandel

ELK TENDERLOIN \$29

Seared elk tenderloin medallions served with caramelized leeks and red onion; topped with port wine and forest mushroom sauce.

Pairs well with Il Nero Di Casanova Sangiovese

BEEF TENDERLOIN \$34

Six-ounce beef tenderloin filet served with a baked potato and the vegetable of the day.

Pairs well with Rocco "Gravel Road" Pinot Noir.

T-BONE STEAK \$39

Eighteen-ounce Montana raised T-Bone steak served with a baked potato and the vegetable of the day.

Pairs well with Amavi Cabernet Sauvignon.

CHUCK BURGER STEAK \$14

Grilled eight-ounce Angus chuck burger steak topped with sautéed onion. Served with mashed russet potato and gravy, and the vegetable of the day.

Pairs well with Loscano Malbec.

