

Restaurant Dinner Menu

Starters

Wings \$9

Hot/BBQ/Lemon Garlic

Mussels \$12

White Wine, Pancetta, Shallots and Garlic served with toasted Baguettes

Amber Ale Onion Rings \$8

Old Bay Ranch and Sriracha Ketchup

Midway Fries \$6

Sweet Potatoes with a Maple Syrup Dipping Sauce

Mt Greenwood Nachos \$12

Russet Potatoes Chips loaded with Melted Cheese, Bacon, Tomatoes and Giardiniera

Calamari \$12

Hot and spicy mixed with Giardiniera and a Spicy Marinara

Charcuterie board \$16

Local Sausages, Cured Meats and Cheeses with Dipping Sauces to share

South Side Sliders \$10

Burgers with Caramelized Onions, Pickles and a touch of Mustard
Pulled Pork with Creamy Slaw and Pickles
Crispy Buttermilk Chicken with Maple Mayo and Pickles

Chicken Pot Stickers \$9

Atop a bed of Asian Slaw and served with Teriyaki Dipping Sauce

Skillet Brussels Sprouts \$9

Pancetta, Balsamic Glaze and Parmesan Cheese

Salads and Salads

The Wedge \$8

Iceberg Lettuce, Crumbled Blue Cheese, Bacon and Blue Cheese Dressing

Mediterranean \$9

Chopped Romaine, Feta Cheese, Kalamata Olives, Red Onion, Tomatoes and Cucumbers, tossed in a Balsamic Vinaigrette

Beet Salad \$10

Arugula, Goat Cheese, Orange Segments, Radish, tossed in a Red Wine Vinaigrette and Balsamic Reduction

Arugula Salad \$9

Arugula, Quinoa, Red Onions, Edamame, Tomatoes and Cucumbers with Won Ton Strips, tossed in a Lemon Basil Vinaigrette

Caesar Salad \$9

Soup du Jor \$5

House Made Chicken Noodle \$5

Sandwiches/Burgers

**All sandwiches served with House Made Chips or Side Salad,
Sweet Potato fries or Tater Tots add \$2**

Roast Turkey \$11

Slow Roasted Turkey, Cheddar, thick cut Bacon, Cranberry Aioli, Avocado, Tomato and Arugula on thick Wheat Toast

Salmon BLT \$12

Blackened Salmon with thick cut Bacon, Avocado, Chipotle Aioli, Tomato, and Arugula on thick cut Sourdough

Italian Roast Chicken \$11

Roast Chicken, Prosciutto, Fresh Basil, Roasted Red Peppers covered in Mozzarella Cheese and topped with a Pesto Aioli and fresh Roma Tomatoes

Portobello burger \$10

Grilled Portobello, Roasted Red Peppers and Grilled Red Onions topped with melted Mozzarella Cheese and served with a Pesto Aioli and Arugula.

Crispy Tofu Tacos \$11

Sweet and spicy Tofu Tacos with Asian slaw and Avocado

Shrimp Tacos \$12

Blackened Shrimp with an Asian slaw and Avocado

Cheese burger \$10

Your choice of Cheddar, American, Mozzarella or Swiss cheese, Lettuce, Tomato and Onion on a toasted Roll

Harvest Burger \$12

Cheddar Cheese, Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli and a Fried Egg on a toasted Roll

Mushroom Swiss Burger \$11

Swiss Cheese, Sautéed Mushrooms, Lettuce, Tomato and Onion on a toasted Roll

BBQ Burger \$11

Tangy Bar B Que Sauce, Fried Onion Rings, Bacon, Lettuce and Tomato on a toasted Roll

The Patty Melt \$11

Caramelized Onions, Béchamel and Cheddar Cheese on toasted Sourdough Bread

The Italian Sausage

Grilled Sausage with Sweet Peppers and Spicy Marinara

Entrees

Prime Rib \$24

Garlic Mashed Potatoes, Broccoli, Pop Over and traditional Au Jus

New York \$26

New York Strip with a Sweet Apple Compote and Crumbled Gorgonzola served with Garlic Mashed Potatoes and Grilled Asparagus

Ribeye with Bourbon Butter \$24

Grilled Ribeye covered in a house Bourbon Butter with Garlic Mashed Potatoes and Grilled Asparagus

Stuffed Pork Chop \$22

With Asiago Cheese and Spinach filling, served with a Sweet Apple Compote, Wild Rice and Grilled Asparagus

Pecan Encrusted Walleye \$20

Lemon Butter Sauce, Wild Rice and Sautéed Spinach and Mushrooms

Salmon \$21

Topped with a Tomato Relish and served with Garlic Mashed Potatoes and Sautéed Spinach and Mushrooms

Lemon Rosemary Roasted Chicken \$22

Covered in a Rosemary Lemon Butter sauce and served with Garlic Mashed Potatoes and Sautéed Spinach and Mushrooms

Mac and Cheese \$16

Asiago, Fontina, Parmesan, Romano and Pancetta, topped with Bread Crumbs

Fettuccine Arrabiata \$18

In a spicy Marinara sauce with Sautéed Italian Vegetables and covered in shaved Parmesan

Wild Mushroom Risotto \$18

Creamy Risotto cooked in a vegetable broth and loaded with assorted Wild Mushrooms and topped with shaved Parmesan