



STARTERS

Chicken Wings | 16

House brined chicken wings with choice of blackberry BBQ, hot honey, sweet chili or nashville hot.

Birria Taco Fries | 15

French fries smothered in birria stew, oaxaca cheese. Topped with seasoned skirt steak, cilantro and lime wedge.

Loaded Pretzel | 16

Two soft baked pretzels, topped with apple cider pulled pork, asian slaw, smoked gouda cheese sauce and pickled watermelon rinds.

Mozzarella Sticks | 11

Served with marinara sauce. *V

Beer Battered Onion Rings | 12

Served with cheddar cheese sauce. *V

Garlic and Provolone Cheese Loaf | 11

Served with marinara sauce. *V

SMASH BURGERS

All smash burgers are topped with lettuce, tomato, onion and house smash sauce. Served with your choice of chips or fries. Substitute a cup of soup or salad for \$4
Substitute gluten free bread and buns for \$2
Substitute black bean burger for \$2
Add: 1/3lb black angus patty \$3

Classic Smash | 14

1/3lb smash burger. Your choice of pepper jack, cheddar, american cheese, or swiss cheese.
Add: bacon \$2

Avocado Smash | 15

1/3lb smash burger, pepper jack cheese, shaved jalapeño and freshly smashed avocado.

Mushroom Smash | 15

1/3lb smash burger, smashed with slivered onion, swiss cheese and sauteed crimini mushrooms.

Texas Smash | 17

1/3lb smash burger, cheddar cheese, applewood smoked bacon, smoked brisket, BBQ sauce, topped with onion rings.

SALADS & SOUP

Dressings: blue cheese, caesar, french, italian, ranch, raspberry vinaigrette, southwest, thousand island

Dinner Salad | 11

House mixed greens, tomatoes, cheddar cheese, croutons, cucumbers, carrots, red onion, your choice of dressing. *V
Add: grilled chicken \$7, 8oz mahi mahi \$12, 8oz skirt steak \$11

Southwest Cobb Salad | 16

House mixed greens, grilled chicken, corn and black bean salsa, cherry tomatoes, cheddar cheese, crumbled goat cheese, smoked bacon, avocado, hard boiled egg and southwest dressing. *GF

Summer Berry Salad | 14

House mixed greens topped with fresh strawberries, blueberries, candied pecans and crumbled goat cheese. Served with raspberry vinaigrette.*GF *V

Soup of the Day

Cup | 6

Bowl | 9

HANDHELDS

All handhelds are served with your choice of chips or fries. Substitute a cup of soup or salad for \$4
Substitute gluten free bread for \$2

Southwest Wrap | 16

Jalapeño and cheese tortilla with a choice of chicken or steak, citrus slaw, corn and black bean salsa, cheddar cheese, pico de gallo, freshly smashed avocado and southwest dressing.

Walleye Po' Boy | 17

Tempura battered walleye fillet, served on grilled french bread with lettuce, tomato, onion and house po' boy sauce.

Lobster Po' Boy | 21

House lobster salad, served on grilled french bread with lettuce, tomato, onion and house po' boy sauce.

Steak Po' Boy | 19

Marinated and grilled skirt steak served on grilled french bread. Smothered with sautéed onion, peppers, oaxaca cheese and house po' boy sauce.

Broasted Chicken Po' Boy | 16

Broasted chicken with lettuce, tomato, onion, pickles and house po' boy sauce.

*GF gluten friendly, *DF dairy free, *V vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



PIZZA

All pizzas are 14"
Substitute gluten friendly cauliflower crust \$3

Hawaiian | 21
House marinara, mozzarella cheese, canadian bacon and fresh pineapple.

Prosciutto & Shrimp | 28
House pesto sauce, mozzarella cheese, spinach, cherry tomatoes, garlic butter shrimp and prosciutto.

Ruttger's Supreme | 26
Pepperoni, sausage, bacon, mushrooms, bell pepper, onion, black olives and green olives.

Birria Taco | 25
Birria stew topped with marinated skirt steak, oaxaca cheese, pico de gallo, avocado, cilantro, lime and birria stew drizzle.

Chicken Bacon & Artichoke | 24
House alfredo sauce, mozzarella cheese, grilled chicken, smoked bacon and artichoke hearts.

TACOS

Birria Tacos | 16
Three corn tortillas dipped and fried in birria stew, filled with marinated skirt steak and oaxaca cheese, served with pico de gallo, cilantro, lime wedge and a side of birria stew for dipping. *GF

Mahi Mahi Tacos | 16
Three corn tortillas filled with blackened mahi mahi, topped with citrus slaw and mango salsa. *DF *GF

ENTREES

(ENTREES SERVED AFTER 5PM)
All Entrees served with salad and choice of dressing and dinner roll.

Roasted Beet & Goat Cheese Risotto | 19
Roasted red beet puree folded into risotto. Topped with crumbled goat cheese and golden pea shoots. *GF *V

Spiced Coffee Rubbed Ribeye | 48
16oz hand cut black angus ribeye grilled with our house spiced coffee rub. Served with vegetable of the day and garlic red skin mashed potatoes. *GF

Grilled Mahi Mahi | 28
8oz grilled mahi mahi. Topped with mango and avocado salsa. Served with vegetable of the day and cilantro lime rice. *DF *GF

Build Your Own | 17
Sauces- red, alfredo, or pesto
Cheeses- cheddar, oaxaca, or mozzarella
\$2 / topping

Meats	Vegetables & More
Bacon	Black Olives
Canadian Bacon	Bell Peppers
Chicken	Cherry Tomatoes
Ground Beef	Fresh Basil
Pepperoni	Green Olives
Prosciutto	Jalapeño
Pulled Pork	Mushrooms
Sausage	Onion
	Pineapple
	Spinach

BROASTED CHICKEN

8 piece 18 All white meat 22	Basket of fries 7
12 piece 27 All white meat 31	Coleslaw 16oz 7 32oz 12
16 piece 36 All white meat 40	

Shittake Mushroom & Garlic Pasta | 21
Fettuccine tossed in a mushroom and garlic cream sauce. Served with crostini's. *V
Add: grilled chicken \$7, 8oz mahi mahi \$12, 8oz skirt steak \$11

Baby Back Ribs
Smoked with dark cherry wood and finished on the char grill with our house blend blackberry BBQ sauce. Served with vegetable of the day and garlic red skin mashed potatoes. *GF
Half Rack | 24
Full Rack | 31