

SOUPS

FRENCH ONION GRATINÉE

toasted baguette, melted gruyère 6

WILD MUSHROOM

sherry, hazelnuts, snipped chives

cup 4 | bowl 6

SALADS

NAVARRE

baby greens, green apple, bleu cheese, candied walnuts, white balsamic vinaigrette

full 9 | side 6

BEET

red and golden beets, baby arugula, toasted pistachios, goat cheese, aged sherry dressing

full 10 | side 7

CAESAR

romaine, parmigiano-reggiano, garlic brioche croutons

full 9 | side 6

CAFÉ

artisan greens, avocado, bacon, herb roasted roma tomatoes, danish bleu cheese, buttermilk-peppercorn dressing 10

BABY KALE

roasted butternut squash, whipped mascarpone, red plum, spiced almonds, apple cider vinaigrette

full 10 | side 7

ADD

CHICKEN 5

GRILLED SALMON 7

BISTRO STEAK 8

SANDWICHES

ROAST BEEF

slow roasted angus beef, toasted rye, aged cheddar, horseradish aioli 12

TURKEY

slow roasted turkey breast, smoked cacioavallo cheese, eight grain bread, pecan smoked bacon, whole grain mustard, apricot, baby arugula 11

PORTABELLA

grilled portabella mushroom, roasted red pepper, hummus, gruyere, market greens, toasted multigrain ciabatta roll 10

LAKE PERCH

crispy fried lake perch, brioche bun, cilantro-lime slaw, kimchi remoulade 12

WAGYU BURGER

snake river farms ground wagyu beef, bacon jam, balsamic red onions, sundried tomato, white cheddar, shredded romaine, brioche bun 14

CHICKEN

grilled chicken breast, marinated olives, fresh mozzarella, shaved red onion, basil spread, sundried tomato bun 12

All sandwiches served with choice of: seasoned house cut fries, french green beans, or sweet potato chips.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

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

ENTRÉES

CHICKEN

herb roasted free range chicken, mashed gold potatoes, french green beans, roasted garlic jus 15

CHICKEN PENNE

grilled chicken breast, penne pasta, asparagus, heirloom tomatoes, basil, sundried tomato cream sauce 14

STEAK FRITES

grilled bistro steak, house-cut french fries, caramelized onion steak sauce 15

SALMON

seared salmon, chinese mustard glaze, bulgur wheat, seasonal vegetables, ginger-soy sauce 15

WHITEFISH

pan seared lake superior whitefish, brown rice pilaf, zucchini, yellow squash, bell pepper, chive vin blanc 15

SHORT RIB

slow-cooked boneless short rib, mashed gold potatoes, seasonal vegetables, pan jus 16

VEGAN

roasted cauliflower, three grain salad, fava bean, pistachios, red currants, balsamic glaze 14



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