

Starters

Tuna Tartare*

Fresh ginger, cilantro, sesame-tamari dressing, ponzu glaze, wasabi, fried wontons
19

Smoked Trout

Hickory smoked rainbow trout, capers, red onions,
blackberry horseradish
19

Caprese Bruschetta

Roma tomatoes, fresh mozzarella, basil, balsamic reduction, toasted Ceres
baguette
15

Thai Mussels

Basil, tomato, yellow curry-coconut broth
21

Baked Escargot

Artichoke hearts, garlic butter,
melted brie, crostini
16

Jumbo Mushroom Caps

Sautéed in garlic butter sauce, parmesan, crostini
16

Caesar Salad

Romaine, parmesan, lemon, whole-grain croutons, anchovies on request
À la carte - 8 - with dinner entrée - 3

Beet & Mixed Green Salad

Roasted beets, assorted greens, goat cheese crème fraîche, red onion, pecans
À la carte - 8 - with dinner entrée - 3

Soup du Jour

Cup	Bowl
6	10

House Salad

(Included with your dinner)

Mixed greens, shredded carrots, grape tomatoes, cucumbers, house-made whole-grain croutons,
Choice of ranch, blue cheese, raspberry-poppy seed, maple balsamic or 1000 island dressing

*Consuming raw or undercooked seafood may increase your risk of food-borne illness, especially if you have a
medical condition.

Entrees

All dinners include
House salad, appropriate starch, seasonal vegetables, bread & butter

Prime Rib

Baked potato, creamed horseradish, au jus
8 oz. cut ~ 41 12 oz. cut ~ 51

12 oz. New York

Baked Potato
46

8 oz. Filet Mignon

Baked Potato
58

Rare - red center, cool

Medium Rare - red, warm center

Medium - very pink

Medium Well - slightly pink Well Done - no pink

BBQ Pork Ribs

Cajun rub, grilled & braised, apple butter BBQ sauce, mashed potatoes
34

Walleye

Pine nut crusted, arugula, roasted tomatoes, white balsamic aioli, long grain &
wild rice

42

Jerk Spice Crusted Salmon

Grilled on mixed greens,
red pepper jelly glaze, crispy fried onions, long grain & wild rice

41

Chicken Saltimbocca

Prosciutto, sage, roasted shallots, provolone, poultry pan jus, mashed potatoes

32

Roasted Half Duckling

Blackberry brandy sauce, mashed potatoes

48

Vegetable Napoleon

Breaded eggplant, roasted red pepper, grilled portobello & red onion, spinach,
provolone, house-marinara, mashed potatoes

27

Children's Menu

Penne Pasta butter & parmesan or marinara sauce, vegetables 10 **Add meatballs** 14

Beef Sliders two burgers, carrot sticks or french fries 10

Chicken Strips with ranch dressing & french fries 10

Top Sirloin 5 oz. sliced, served with mashed potatoes or french fries 19

Carrot Sticks with ranch dressing 4

Specialty After Dinner Drinks

Espresso Martini

Van Gogh Double Espresso Vodka, Spotted Bear Coffee Liqueur

Key Lime Martini

Licor 43, Sweet & Sour, Splash of Cream

Chocolate Martini

Stoli Vanil & White Crème de Cacao

Clubhouse Colossal Coffee

Amaretto Disaranno, Grand Marnier,
Tia Maria

Classic Irish Coffee

Jameson Irish Whiskey

Double Irish Coffee

Baileys Irish Cream, Jameson Irish Whiskey

Coffee Nudge

Brandy & Kahlua

Spanish Coffee

Lemon Hart 151 Rum & Kahlua

The Alpine

Peppermint Schnapps & Hot Chocolate

Burrone Fernet (Helena, MT)

Sandeman Founder's Reserve Ruby Porto

Graham's 10 Tawny Porto

Quinta Do Noval Unfiltered Late Bottled Vintage Porto

Dessert Menu

Doug's House-made Peppermint Ice Cream

Over Chocolate Fudge Brownie

11

Sweet Peaks Madagascar Vanilla

Ice Cream

6

Add Chocolate Sauce 1

Mud Pie

Layered Kona Coffee Ice Cream, Fudge, Cookie Crumb Crust, Pecans

10

Half Slice 7