

the APPETIZERS

SHRIMP COCKTAIL \$10

Jumbo shrimp and a horseradish cocktail sauce.

ARTICHOKE STUFFED 'SHROOMS \$9

spinach artichoke dip stuffed mushroom caps.

BALSAMIC BRUSSEL SPROUTS \$8.5

candied walnuts, maple balsamic glaze.

ARTICHOKE SPINACH DIP \$9

PRETZEL STICKS + BEER CHEESE \$9.5

WHITE CHEDDAR CHEESE CURDS \$9

TJ'S TRIO COMBO PLATTER \$15

cauliflower wings. cheese curds, pretzel sticks.

SAUERKRAUT BALLS \$8

sauerkraut + bacon deep fried, dijonnaise.

SWEET POTATO FRY BASKET \$7.5

and a cinnamon honey butter for dipping

LOADED POTATO SKINS \$8.5

topped with bacon, cheddar cheese and scallions

the SALADS

Add protein; tofu \$5, steak \$8,
salmon \$9, shrimp \$7, chicken \$5

WEDGE SALAD \$13

iceberg wedge, egg, bleu cheese, bacon, tomatoes, white french dressing

BUFFALO SALAD \$14

grilled or fried spicy buffalo chicken, romaine, Swiss, cucumber, tomato, red onion, ranch.

APPLE HARVEST SALAD \$14

apples, candied pecans, dried cranberry, goat cheese, mixed greens, apple cider dressing.

GREEK QUINOA SALAD

cold Greek quinoa salad, romaine, crumbled feta, Greek dressing.

Topped with falafel \$15

Topped with grilled salmon \$20

the SOUPS

FRENCH ONION SOUP \$6

with a crouton and melted provolone cheese.

BOWL OF SOUP OF THE DAY \$6

the WINGS

tribe honey BBQ, sweet Thai chili, seasonal, mild, medium, hot, or wings of death

CAULIFLOWER WINGS \$10

flash fried cauliflower bites with your choice of sauce; served with celery.

BONELESS 10 wings \$12 | 20 wings \$21

your choice of sauce; served with celery.

REGULAR 10 wings \$14 | 20 wings \$25

your choice of sauce; served with celery.

add ranch or bleu cheese for \$.75 extra

the 'ZAS & FLATBREADS

Substitute our new cauliflower crust for \$3.50

🔥 APPLE + BRIE PIZZA \$15

Brie, candied walnuts, granny smith apples, caramelized onions, arugula and hot honey. On our new GF cauliflower crust.

MARGHERITA PIZZA \$14

garlic olive oil, thin tomato, fresh + shredded mozz, basil + balsamic.

LOTTERY: PICK 3 FOR \$15

comes with red sauce + mozzarella

toppings: pepperoni, red onion, bacon, banana peppers, jalapeños, tomatoes, black olives, anchovies, roasted red peppers, mushrooms.

.75 for extra

spicy hot = 🔥

20% gratuity added to parties of 8 or larger.

** Eating raw or undercooked meats, eggs, or shellfish may increase your risk for a food-borne illness.*

the ENTREES

ASIAGO CHICKEN \$18.5

asiago chicken, cranberry relish, mashed potatoes & vegetables

MISO SALMON \$23.5

served with Japanese rice and asparagus.

🔥 BLACKENED GROUPER \$25

with spiced cajun shrimp, louisiana cream sauce, herb rice and vegetables.

PAN FRIED WALLEYE \$23.5

served with vegetables and rosemary potatoes.

SMOTHERED PETITE FILET* \$23.5

sauteed mushrooms, caramelized onions, rosemary potatoes, house vegetables.

STEAK & OLD BAY SHRIMP* \$27.5

6 oz tenderloin filet, shrimp, vegetable + rosemary potatoes.

PRIME STRIP STEAK \$36

10 oz. strip steak, topped with compound butter, mashed potatoes and asparagus.

CRANBERRY PORK TENDERLOIN \$23

pork tenderloin, caramelized apples + cranberry relish, vegetable + mashed potatoes.

the PASTA & BOWLS

PESTO PASTA \$18

Shrimp, chicken or tofu and linguini or zoodles with fresh pesto, blistered cherry tomatoes, edamame, and fresh mozzarella. 16

VODKA ZOODLES \$14

zoodles, carrots, broccoli, red peppers, feta crumbles and a creamy tomato vodka sauce.

CAJUN SHRIMP + LINGUINI \$18

cajun cream, roasted red peppers + shrimp.

BROCCOLI ALFREDO \$17

house made alfredo, penne pasta, broccoli, and your choice of vegetables, chicken or shrimp.

Ask for Pasta of the Day!

the BURGERS

HOLIDAY BURGER* \$17.5

8 oz angus beef burger, sauteed onions, cranberry mustard, provolone, served with sweet potato fries and cinnamon honey butter.

BRIE AND ONION BURGER* \$16

8 oz angus beef burger, melty brie, jammy caramelized onions, french fries.

🔥 HOT WING BURGER* \$15

8 oz angus beef burger, bleu cheese, red onion, hot wing sauce, french fries.

HONEY HICKORY BURGER* \$14.5

8 oz angus beef burger, crispy bacon, honey hickory, cheddar cheese, french fries.

UNCLE DELBERT* \$15

8 oz angus beef burger, provolone cheese and sauteed mushrooms, french fries.

the SANDWICHES

Sub a veggie burger or vegan chicken breast

WALLEYE SANDWICH \$19

flash fried walleye filet, lettuce, tangy lemon tartar, red onion, tomato, hoagie, chips.

APPLE, BACON, CHICKEN MELT \$16

hot honey, apple, cheddar, bacon, grilled chicken, whole wheat bread and chips.

BLACKENED GROUPER SAMMIE \$18

lettuce, tomato, onion, avocado aoli and chips.

CHICKEN FINGERS + FRIES \$14

* SLOW ROASTED PRIME RIB

served every Friday & Saturday

Prince Cut 31

House Cut 38

served with baked potato

the
WINE + BOURBON
selection

by the glass

BOURBON

| | GLASS |
|------------------|-------|
| four roses | 8 |
| makers mark | 9 |
| knob creek | 10 |
| woodford reserve | 10 |
| basil hayden | 12 |
| angel's envy | 13 |

WHITE

| | |
|----------------------------|-----|
| house pour moscato | 7 |
| sea glass riesling | 8.5 |
| house pour chardonnay | 7.5 |
| kendall jackson chardonnay | 9.5 |
| bella sera pinot grigio | 7.5 |
| josh pinot grigio | 9.5 |
| prophecy sauvignon blanc | 9.5 |

RED

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|--------------------------|----|
| troutman farmer's red | 9 |
| gascon Malbec | 9 |
| kendall jackson merlot | 10 |
| house pour merlot | 7 |
| apothic red blend | 8 |
| mirassou pinot noir | 8 |
| house pour cabernet | 8 |
| kendall jackson cabernet | 10 |

ROSÉ + ORANGE

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| apothic rosé | 8 |
| field recordings orange | 8 |

FORTIFIED WINE

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| dow's late bottled vintage Port | 8 |
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by the bottle

WHITE

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| Canyon Road Moscato Modesto, Ca | 24 |
| La Perlina Moscato Italy | 29 |
| Sea Glass Riesling Santa Barbara, Ca | 26 |
| Kendall Jackson Chardonnay Wa | 30 |
| Proverb Chardonnay Modesto, Ca | 24 |
| Josh Chardonnay Ca | 32 |
| Bella Sera Pinot Grigio Modesto, Ca | 24 |
| Josh Pinot Grigio Ca | 30 |
| Prophecy Sauvignon Blanc New Zealand | 28 |

RED

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| Troutman Farmer's Red Blend Wooster, Oh | 28 |
| Apothic Red Blend Modesto, Ca | 28 |
| Gascon Malbec Argentina | 29 |
| Kendall Jackson Merlot Sonoma, Ca | 34 |
| MacMurray Pinot Noir San Miquel, Ca | 35 |
| Mirassou Pinot Noir Modesto, Ca | 24 |
| Kendall Jackson Cabernet Paterson, Wa | 34 |
| Bonanza Cabernet Fairfield, Ca | 30 |

ROSÉ + ORANGE

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|--------------------------------|----|
| Apothic Rosé Medesto, Ca | 26 |
| Field Recordings Central, Ca | 29 |

BUBBLES

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| Martini & Rossi Asti Spumante | 32 |
| Wycliff Brut Champagne | 19 |

