
the

APPETIZERS

CHIPS & SALSA \$5
ARTICHOKE SPINACH DIP \$9
ROCKEFELLER STUFFED MUSHROOMS \$8
BALSAMIC BRUSSEL SPROUTS \$8
candied walnuts, maple balsamic glaze.
PRETZEL STICKS + BEER CHEESE \$9
GARLIC PARMESAN PRETZEL STICKS \$9
WHITE CHEDDAR CHEESE CURDS \$9
TJ'S TRIO COMBO PLATTER \$14
cauliflower wings. cheese curds, pretzel sticks.

the

WINGS

tribe honey BBQ, sweet Thai chili, seasonal sauce
mild, medium, hot, or wings of death
CAULIFLOWER WINGS \$10
Flash fried cauliflower bites with your choice of sauce;
served with celery.
BONELESS WINGS 10 wings \$12 | 20 wings \$21
your choice of sauce; served with celery.
REGULAR WINGS 10 wings \$14 | 20 wings \$25
your choice of sauce; served with celery.
add ranch or bleu cheese for \$.75 extra

the

SALADS

Add a protein; tofu \$5, steak \$8,
salmon \$9, shrimp \$6, chicken \$5
STEAK SALAD \$16
Bleu cheese, cucumbers, tomatoes, mixed greens
tossed with a lemon dijon vinaigrette.
APPLE SALAD \$13
lettuce blend, granny smith apples, red onion,
candied walnuts, bleu cheese, apple cider vinaigrette.
WEDGE SALAD \$12
classic. iceberg wedge, egg, bleu cheese, bacon,
tomatoes, white french dressing
CAESAR SALAD \$12
romaine, house made caesar dressing, croutons, and
shaved parmesan.
BUFFALO SALAD \$14
grilled or fried spicy buffalo chicken, romaine, Swiss,
cucumber, tomato, ranch.

the

PIZZAS & FLATBREADS

Substitute our new cauliflower crust for \$3
JALAPENO + SAUSAGE PIZZA \$14
Sausage, jalapenos, red onion, red sauce, mozzarella.
APPLE + BRIE PIZZA \$14
Brie, candied walnuts, granny smith apples,
caramelized onions, arugula and hot honey. On our
new GF cauliflower crust.
ARTICHOKE FLATBREAD \$9
spinach artichoke dip, tomatoes, mozzarella.
MARGARITA PIZZA \$13
garlic olive oil, thin tomato, fresh + shredded
mozzarella, basil. + balsamic.
LOTTERY PIZZA: PICK 3 TOPPINGS \$13
comes with red sauce and mozzarella cheese
toppings: pepperoni, sausage, bacon, banana peppers,
red onion, jalapenos, tomatoes, black olives, green
olives, anchovies, roasted red peppers. .75 for extra

the

ENTREES

APPLE AND ONION PORK TENDERLOIN \$18
caramelized apples and onion, pan seared pork
tenderloin, mashed potatoes and house vegetable
WHISKY CHICKEN \$17
Whisky glazed chicken with red skin mashed potatoes
and house vegetable.
WALLEYE DINNER \$22
pan fried walleye with vegetables and house potatoes.
CHICKEN FINGER DINNER \$14
fried chicken tenders, french fries.
THAI CHILI SALMON \$21
Sweet and spicy Thai chili salmon, rice and house
vegetable.
SMOTHERED PETITE FILET* \$21
sauteed mushrooms, caramelized onions, house
potatoes, house vegetables.
STEAK & SHRIMP* \$26
6 oz tenderloin filet cooked to your liking, Old Bay
shrimp, vegetable medley and house potatoes.

the

SANDWICHES

Substitute a veggie burger or vegan chicken breast
WALLEYE SANDWICH \$18
flash fried walleye filet, lettuce, tangy lemon tartar,
red onion, tomato, hoagie, chips.
BRIE AND ONION BURGER* \$14
8 oz angus beef burger, melty brie, jammy caramelized
onions, french fries.
HOT WING BURGER* \$14
8 oz angus beef burger, bleu cheese, red onion, hot
wing sauce.
HONEY HICKORY BURGER* \$14
8 oz angus beef burger, crispy bacon, honey hickory,
cheddar cheese, french fries.
UNCLE DELBERT* \$14
8 oz angus beef burger, provolone cheese and sauteed
mushrooms, french fries.
DI'S GRILLED CHICKEN SANDWICH \$12
Provolone cheese, bacon, lettuce, tomatoes, brioche
bun and chips.
CHICKEN OR BURGER QUESADILLA* \$14
cheddar and pepper jack cheese, scallions, red
peppers, diced tomato, lettuce, sour cream, and salsa.

the

PASTA & BOWLS

VODKA ZOODLE BOWL \$13
zucchini noodles, carrots, broccoli, red peppers, feta
cheese crumbles and a creamy tomato vodka sauce.
GENERAL TSO BOWL* \$14
your choice of chicken or vegan breast, carrots and
broccoli served with herb rice.
CAJUN SHRIMP PASTA \$18
linguini, cajun cream sauce, roasted red pep
pers and cajun shrimp.
BROCCOLI ALFREDO \$17
house made alfredo, penne pasta, broccoli florets, and
your choice of vegetables, chicken or shrimp.
BAKED SPAGHETTI & MEATBALLS \$17
red sauce and housemade meatballs over spaghetti,
topped with bubbling mozzarella.

**Consuming raw or undercooked meats, eggs, or
shellfish may increase your risk for a foodborne illness.*

20% gratuity will be added to parties of 8 or larger.

the
WINE MENU

by the glass

WHITE GLASS

house pour moscato	7
house pour chardonnay	7
kendall jackson chardonnay	9
bella sera pinot grigio	7
josh pinot grigio	9
prophecy sauvignon blanc	9

RED

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

ROSÉ

apothic rosé	8
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by the bottle

WHITE

Canyon Road Moscato Modesto, CA	24
Kendall Jackson Chardonnay Wa	30
Proverb Chardonnay Modesto, Ca	22
Josh Chardonnay Ca	27
Bella Sera Pinot Grigio Modesto, Ca	21
Josh Pinot Grigio Ca	27
Prophecy Sauvignon Blanc New Zealand	28

RED

Troutman Farmer's Red Blend Wooster, Oh	25
Apothic Red Blend Modesto, Ca	28
Altos Del Plata Malbec Argentina	25
Gascon Malbec Argentina	29
Robert Mondavi Merlot Acampo, Ca	26
Kendall Jackson Merlot Sonoma, Ca	30
Cambria Pinot Noir Santa Maria, Ca	37
MacMurray Pinot Noir San Miquel, Ca	35
Mirassou Pinot Noir Modesto, Ca	22
Chateau St. Michele Red Blend Paterson, Wa	29
Kendall Jackson Cabernet Paterson, Wa	34
Robert Mondavi Cabernet Acampo, Ca	29
Josh Cabernet hopland, Ca	35

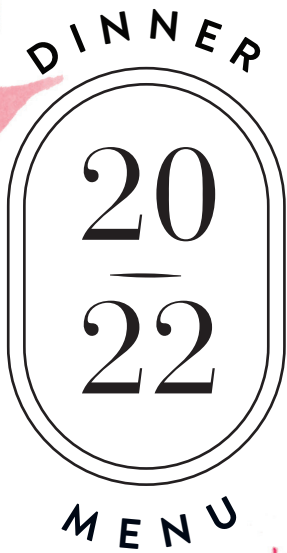
ROSÉ

Apothic Rosé Medesto, Ca	26
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BUBBLES

Martini & Rossi Asti Spumante	29
Wycliff Brut Champagne	19

TJ'S



C.W.