

Appetizers

- OLIVE TAPENADE BRUSCHETTA** - composed of roasted red pepper cream cheese and kalamata olives on grilled bread and sprinkled with parmesan. \$ 8.50
- TUNA CARPACCIO** - pepper crusted tuna sliced thin with a roasted tomato pesto vinaigrette. \$11.00
- SHRIMP COCKTAIL** - large shrimp served with a zesty horseradish cocktail sauce and lemon. \$13.00
- CALAMARI** - dusted with panko seasoning and deep-fried, served with choice of basil sour cream or cocktail sauce. \$ 9.00
- SLIDERS** - three mini hamburgers on buns with chipotle mayonnaise, blue cheese and caramelized onions. \$10.00
- FLATBREAD PIZZA** - fresh pears, fingerling potatoes, caramelized onions, goat cheese and balsamic. \$10.00
- CAJUN CATFISH FINGERS** - farm-raised catfish fillets, cajun battered and deep-fried, served with chipotle mayonnaise. \$ 9.00
- CHEESE PLATE** - assorted cheeses with roasted garlic and French bread. \$11.00
- SMOKED SALMON** - with tomato crostini, herbed goat cheese, served with dill sauce \$ 9.50
- ARTICHOKE RAMEKIN** - a creamy blend of artichoke hearts, fresh spinach, red peppers and Parmesan cheese served with carrots and sourdough bread (please allow 15-20 minutes). \$10.00



Salads and Soups

served with French bread

- GRILLED CHICKEN SALAD** - sliced chicken breast, apples, grapes and toasted pecans on a bed of romaine, served with creamy tarragon dressing. \$ 9.50
- DUCK SALAD** - mixed greens, dried cherries, and shaved asiago tossed in a dijon vinaigrette, finished with thinly sliced smoked duck. \$13.00
- CURRIED CHICKEN SALAD** - yogurt-baked chicken tossed with red grapes in a curried cream dressing, garnished with cashews and served with homemade pumpkin bread. \$11.00
- STEAK SALAD** - thinly sliced sirloin on mixed greens with fingerling potatoes, caramelized onions, roasted red peppers, blue cheese and warm bacon dressing. \$13.00
- BLACKENED YELLOWFIN TUNA SALAD** - grilled and served on mixed greens with Greek olives, roasted tomatoes, french and blue cheese dressing. \$13.00
- CLASSIC CAESAR SALAD** - romaine and garlic croutons tossed in our homemade dressing and topped with grated parmesan, cracked black pepper, cherry tomatoes and anchovies. \$ 9.00
with grilled chicken breast or blackened salmon \$12.00
- CHICKEN WILD RICE SOUP** - our house specialty
- SOUP OF THE DAY** - served with French bread
 - cup \$ 4.00
 - bowl \$ 5.00



Sandwiches

served with kettle chips

(french fries, cottage cheese or fruit - \$1.50)

- FRESH TUNA SANDWICH** - seared Yellow Fin tuna topped with Cal-Asian mayonnaise, sprouts and lettuce. \$11.00
- SALMON CIABATTA** - served open-faced with cucumber dill cream cheese, red pepper, onions and greens drizzled with balsamic vinaigrette. \$11.00
- BARGE BURGER** - 10 oz. grilled BBQ bacon burger with Maytag blue cheese on a potato bun with red leaf lettuce and onions. \$13.00
- PORTABELLA ON CIABATTA** - served open faced with red onion, bell peppers, provolone cheese and drizzled with a roasted red pepper aioli. \$11.50

Entrees

(side salads or soup available for an additional \$2.95)

- ATLANTIC SALMON** - brushed with sweet citrus soy glaze served with wild rice pilaf and seasonal vegetables. \$18.50
small plate \$15.50
- BLACK AND BLUE TUNA** - blackened yellowfin tuna topped with Maytag blue cream sauce, served with wasabi mashed potatoes and asparagus. \$20.00
- SCALLOPS** - pan seared sea scallops with prosciutto, balsamic reduction, white truffle oil, fingerling potatoes and seasonal vegetables. \$22.00
- WALLEYE** - cracker encrusted walleye with a dill buerre blanc, served with wild rice pilaf and fresh vegetables. \$22.00
- PRAWNS** - three quarter-pound prawns butterflied and grilled, served with crab risotto cake, drawn butter and fresh greens, finished with Key lime juice. \$29.00
- VEAL LIVER** - sauteed with onions and bacon served with mashed potatoes and seasonal vegetables. \$17.00
- DUCK CONFIT** - topped with fig and dried cherry sauce, served with mashed potatoes and asparagus. \$20.00
- NEW YORK STRIP** - a 8 oz. strip steak grilled with mustard demi, served with mashed potatoes and seasonal vegetables. \$23.00
- CHATEAU SIRLOIN** - a 6 oz. chateau sirloin grilled to your liking and topped with sauteed wild mushrooms and a merlot reduction, served with roasted garlic mashed potatoes and fresh asparagus. \$20.00
- BEEF TOWNEDOS** - twin tenderloins topped with peppercorn demi-glace, served with fresh vegetables and cotswald mashed potatoes. \$27.00
- PORK CHOP** - a 10 oz. bone-in pork chop topped with compound butter of pear, brie and rosemary, served with fingerling potatoes and fresh vegetables. \$19.00
- SHIITAKE ENCRUSTED CHICKEN BREAST** - a chicken breast baked in a shiitake breading and finished with a light sherry sauce, served with mashed potatoes and seasonal vegetables. \$18.50
small plate \$15.50
- CHICKEN ZITI** - chicken, pea pods and roma tomatoes in a garlic cream sauce tossed with ziti noodles. \$14.50
- SHRIMP DIABLO** - butterflied shrimp and roasted red peppers tossed with a spicy Creole cream sauce and fusilli pasta. \$15.50
- SPICY SAUSAGE & SHRIMP LINGUINI** - tossed with oven roasted tomatoes, onion and a white wine garlic butter sauce. \$15.50
- ROASTED BUTTERNUT SQUASH RISOTTO** - with onions, blue cheese and arugula, topped with walnuts. \$14.00
- MUSHROOM RISOTTO** - tossed with sauteed pancetta, wild mushrooms, fresh garlic and sage, tossed in a white wine cream sauce. \$13.00



For Dessert

Your server will offer a menu featuring our delicious desserts



Gift Certificates Available

A 18% gratuity will be added on groups of 8 or more

