

ENTREES

Pappardelle Bolognese

House-made pappardelle pasta with our very own Bolognese recipe.

Walleye al Cartoccio

Cherry tomatoes, capers, olives, lemon, butter, fresh herbs and wine.

Served with roasted fingerling potatoes.

Braised Chicken Thigh

Boneless chicken thighs slow simmered in wine and chicken stock with rosemary, thyme, shallots and garlic.

Served over mushroom risotto.

House-made Meatballs

Veal and Beef blended meatballs, marinara and shaved parmesan.

Catch of the Week

Grilled salmon, crab and hollandaise sauce over rice pilaf and asparagus.



SOUP OF THE DAY

Smoked Gouda & Broccoli

SALAD

Caramelized pears, mixed medley tomatoes, mozzarella pearls, red onions, walnuts, parmesan croutons, kalamata vinaigrette.

DAILY SIDES

Parmesan Truffle Brussels Sprouts Roasted Garlic Mashed Potatoes

DESSERT

Crème Brulee Signature Sweet Variety Ice Cream

Sugar-free options also available