TAKE THE CHIP TOGO!

CHEF SIMON

THURSDAY

GODZILLA ROLL $15

CRUNCY TUNA ROLL $15

Limited Menu Available

- Kung Pao Chicken $15
- Kung Pao Shrimp $17
- Chippewa Club "Club" $12
- Tasty Hamburger $14
- Plant Based Spanish Pizza and Salad $18
- Perfect Salmon $27

FRIDAY

COD OR PERCH $18

Available Fried or Broiled. Served with French Fries and Coleslaw

WALLEYE $19

Available Fried or Broiled. Served with French Fries and Coleslaw

DESSERTS

	Slice/ Whole
Dark Chocolate Silk Pie	$8/$34
Fresh Berries and Whipped Cream	$8/-
Fried Cheesecake Bites *Served with a Strawberry Dipping Sauce*	$7/-
Chef's Cheesecake *Available with Chocolate, Caramel, Strawberry or Raspberry toppings* *(Two Days Notice Required on Whole Cheese Cake)*	$8/$60

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

MENU

APPETIZERS

Crispy Pot Stickers Served with a Sweet Sesame Soy Sauce	$13
Pork Belly Bites Served with a Sweet Chili Teriyaki Glaze and Pickled Dashi Red Cabbage	$13
Coconut Shrimp Served with a Sweet Chili Dipping Sauce	$15
Shrimp Cocktail Six Shrimp served with House made Cocktail Sauce	$19
Cheese Curds Wisconsin Cheddar Cheese Curds with a Special Chipotle Sauce	$10
Black & Bleu Pita Points Sauteed Slivered Tenderloin, Garlic, Kalamata Olives, Bleu Cheese, and Diced Tomato served with Pita Points	$17
Japanese Tuna Tartare Served with a Japanese Wasabi Vinaigrette, and Crispy Wonton Chips	$15

SALADS

Berry Salad Mixed Greens, Seasonal Berries, Mandarin Oranges, Candied Pecans, Crumbled Bleu Cheese, Served with a Raspberry Vinaigrette	$13
Caesar Salad Romain, Croutons, Shaved Parmesan, served with a Creamy Caesar Dressing. Add Chicken $6 (Available as a Wrap)	$8
Garden Salad Mixed Greens, Tomato, Cucumber, Onion, Carrot, and Parmesan Cheese	$6
Hot Bacon Spinache Salad Spinache, Chopped Bacon, Chopped Hard Boiled Eggs, and Rye Croutons	$8

SOUP

	Cup/ Bowl
Soup Of The Day	$4/$5
Baked French Onion	$5/$6

ENTREES

Rainbow Power Salad Chopped Kale, Salmon, Zesty Honey Vinaigrette, Almonds, Sunflower Seeds, Dried Blueberries, Craisins, and Shaved Brussel Sprouts	$17
Crunchy Japanese Salad Artisan Mixed Greens, Shrimp, Avocado, Cucumber, Carrots, Chruncy Tempura with Yoko Pink Dressing and a Wasabi Vinaigrette	$16
French Bistro Cobb Salad Grilled Chicken, Lettuce, Bacon, Hard boiled Egg,Tomato, Onion, Avocado, Carrots, Bleu Cheese (Available as a Wrap)	$17
BBQ Ribs Full Rack of Ribs served with Baked Beans and French Fries	$24
Summer Salads Medley Avocado, Quinoa, And baby Lime Bean Salad. Cucumer Salad with Garlic and Ginger. Castelluccio Lentil with Roasted Tomatoes and Gorgonzola	$17
Lobster Ravioli Ragu of Shrimp, Scallops, and Lobster Sauce. With Fried leek	$27
Kung Pao Chicken or Shrimp Sauteed Peppers and Mushrooms in a Hot and Sour Asian Sauce over Jasmine Rice. Served with an Egg Roll	$16/$18
Tasty Hamburger Juicy Hamburger Patty on a French Kaiser Bun, Caramelized Balsamic Onions, Crunchy Tempura, Mozzarella, and Cheddar Cheese. With Lettuce and Tomato	$15
Crab Cake Two Chesapeake Bay Crab Cakes with Fresh Asparagus. Served with a Spicy Red Sauce and a Cucumber Yogurt Sauce	$19
Tender Pepper Steak Served with Mashed Potatoes and Market Vegetable	$19
Grilled Garden Vegetable Tikka Masala With Infused Basmati Rice, Yogurt, and Naan	$19
Chippewa Club "Club" Shredded Roasted Chicken, Bacon, Lettuce, Tomato and Mayo. Served with French Fries	$13
Pan Seared Rack of Lamb With Blackberry Reduction and Summer Vegetable	$33
Perfect Salmon Served with Cheese and Pea Risotto	$27
Chicken Asiago Chicken Breast Stuffed with Asiago Cheese, Spinach, Sun-dried Tomatoes, Garlic, and Fresh Basil Topped with our Signature Crust and served over a bed of Cavatappi with Cream Sauce	$20
Bucatini all'Amatriciana With Pancetta, Garlic, White Wine, San Marzano Tomatoes, Fresh Cracked Pepper, and Pecorino Romano Cheese	$17
Yellow Finn Seared Tuna Spiced Rubbed Seared Tuna with Jasmine Rice, and Avocado Pineapple Salad	$27
8 oz. Tenderloin Served with market Vegetable and Mashed Potatoe. Topped with Sauteed Garlic Mushrooms	$38
Liver and Onions Sauteed Provini Veal Liver with Caramelized Onions	$20
12 oz. Iowa Prime New York Strip Served with Roasted Fingerling Potatoes, Market Vegetable, and Topped with a Balsamic Caramelized Onion Sauce	$36