

RESTAURATION

DINNER MENU

SHARED PLATES

MUSSELS*

STEAMED WITH WHITE WINE, GARLIC, AND CREAM. SERVED WITH BAGUETTE BREAD \$10

PORK NACHOS*

HOUSE-SMOKED BBQ PORK, CHEDDAR CHEESE, GREEN ONION, AVOCADO CREMA, PICO DE GALLO, AND WHITE SALSA \$12

COCONUT SHRIMP

5 HAND-BREADED SHRIMP, SWEET CHILI SAUCE, AND PIÑA COLADA SAUCE \$11

ARTICHOKE-SPINACH DIP*

ARTICHOKEs, SPINACH, CREAM CHEESE, PROVOLONE, PARMESAN, AND NAAN BREAD \$9

HOUSE-SMOKED WINGS*

6 NAKED*, GARLIC PARMESAN*, HONEY GARLIC, SRIRACHA BOURBON, BUFFALO*, OR BARBECUE* WINGS WITH CELERY \$8

SOUP

HOUSE-MADE SOUP

ITALIAN SAUSAGE, POTATO, AND SPINACH

SOUPE DU JOUR

\$3/CUP \$5/BOWL

SANDWICHES

SERVED WITH A PICKLE AND CHOICE OF FRENCH FRIES, YAM FRIES, COLESLAW, OR CUP OF SOUP

CUBAN*

HAM, SLOW ROASTED PORK, PICKLES, SWISS CHEESE, AND SPICY BROWN MUSTARD PRESSED IN CUBAN BREAD SERVED WITH A SIDE OF ROASTED GARLIC AIOLI \$12

TURKEY-BACON-AVOCADO PANINI*

TURKEY, SPINACH, ONION, BACON, AND AVOCADO PRESSED IN CUBAN BREAD SERVED WITH A SIDE OF ROASTED RED PEPPER AIOLI \$12

WINN BURGER*

8oz HERFERD BEEF, LETTUCE, TOMATO, AND ONION \$11

FLATBREADS

STEAKHOUSE

STEAK, BACON, CARAMELIZED ONION, SPINACH, BLEU CHEESE, PARMESAN, AND CRACKED PEPPER DEMI \$12

SEAFOOD

SHRIMP, CRAB, SPINACH, TOMATO, PARMESAN, AND HOUSE-MADE SRIRACHA RANCH \$12

MARGHERITA

TOMATOES, FRESH MOZZARELLA, PARMESAN, FRESH BASIL, CRACKED BLACK PEPPER, AND GARLIC OLIVE OIL \$10

ENTRÉES

SERVED WITH HOUSE SALAD OR CUP OF SOUP

IOWA CHOP*

THICK-CUT, BONE-IN PORK CHOP, APPLESAUCE, ROASTED GARLIC MASHED POTATOES, AND ASPARAGUS \$22

WALLEYE*

GRILLED WALLEYE, LEMON, WHITE WINE, TOMATOES, BACON, ONION, ROASTED GARLIC MASHED POTATOES, AND ASPARAGUS \$24

WILD ALASKAN SALMON*

GRILLED SOCKEYE SALMON TOPPED WITH ROASTED RED PEPPER AND BASIL BUTTER. SERVED WITH ROASTED GARLIC MASHED POTATOES, AND ASPARAGUS \$24

CHICKEN MARSALA*

GRILLED CHICKEN, MUSHROOM MARSALA SAUCE, ROASTED GARLIC MASHED POTATOES, AND ASPARAGUS \$20

PASTAS

SERVED WITH BAGUETTE BREAD AND CHOICE OF HOUSE SALAD OR CUP OF SOUP

SMOKED SAUSAGE TORTELLINI*

HOUSE-SMOKED SAUSAGE, MUSHROOMS, BLEU CHEESE, AND RED WINE CREAM SAUCE WITH CHEESE TORTELLINI \$18

ROASTED GARLIC ALFREDO*

ROASTED GARLIC ALFREDO SAUCE AND PARMESAN WITH FETTUCCHINE \$13
ADD \$3/CHICKEN \$5/SHRIMP \$6/STEAK

SALADS

CRANBERRY-SPINACH*

SPINACH DRESSED WITH A HOUSE-MADE CRANBERRY VINAIGRETTE, CRAISINS, CANDIED PECANS, GOAT CHEESE, AND RED ONION \$12
ADD \$3/CHICKEN \$5/SHRIMP \$6/STEAK

CHEF*

TURKEY, HAM, CHEDDAR, EGG, TOMATOES, GREEN ONIONS, AND CHOICE OF DRESSING \$11

SMALL HOUSE*

MIXED GREENS, GRAPE TOMATO, CUCUMBER, RED ONION, CROUTONS, AND CHOICE OF DRESSING \$4.50
ADD \$3/CHICKEN \$5/SHRIMP \$6/STEAK

SPECIALS

WEDNESDAY

\$50 WINGS

THURSDAY

RIBS/HALF PRICE WINE

FRIDAY

SEAFOOD

NIGHTLY

STEAK

*GLUTEN FREE OPTION AVAILABLE

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR CHANCE OF A FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.