



Starters

(Serves 2-4)

Potato Pancakes	Zucchini
House made, pan fried served with sour cream apple butter	Battered, deep fried, marinara sauce, parmesan cheese,
\$12.95	\$12.95
Breaded Onion Rings	Buffalo Shrimp
Hand breaded, deep fried golden brown	Lightly dusted, deep fried, tabasco butter, bleu crumbles, diced tomato, green onion
\$12.95	\$16.95
Pierogies	Triple Slider
Potato filled, brown onion butter, green onion grilled sauerkraut, sour cream	Grilled beef tenderloin, caramelized onion garlic aioli, toasted brioche
\$13.95	\$23.95

Soups & Salads

SOUP DU JOUR

CUP \$5

BOWL \$7

Meatball Ensalada

Crisp iceberg lettuce, Tomato, cucumber, hand rolled meatball in tomato sauce

\$19.95

ASIAN SALAD

SHREDDED CABBAGE CUCUMBER, BROCCOLI, CAULIFLOWER, CHERRY TOMATO, CARROTS, CELERY, GRILLED CHICKEN, GINGER DRESSING

\$19.95

CLASSIC CAESAR

CHOPPED ROMAINE, PARMESAN CHEESE, ANCHOVY, CRISPY CROUTONS, CREAMY CAESAR DRESSING

\$11.95

SALAD ADD-ONS

GRILLED CHICKEN BREAST \$12 SHRIMP SCAMPI \$14 3 OZ FILET MIGNON \$18

BOGIE

MIXED GREENS, RED ONION, CRISPY ORANGE CHICKEN, BACON BITS, BLEU CRUMBLES

\$19.95

SALAD DRESSING

GOLDEN ITALIAN, BUTTERMILK RANCH, RED ROQUEFORT, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, RASPBERRY VINAIGRETTE

Add

BLEU CRUMBLES \$2.00 BACON \$2.00

****CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. – USDA**



Sandwiches

ALL SANDWICHES SERVED WITH FRENCH FRIES OR COLESLAW

WAYGU \$22.95. (FRESH NEVER FROZEN)

USDA Choice Ground Wagyu Beef, Grilled to your Request on a Toasted Bun with Lettuce, Tomato and Onion
(Cheese \$2 Bacon \$2)

REUBEN \$22.95

House Made Corned Beef, Thick Cut, Sauerkraut, Swiss Cheese, Russian Dressing, Toasted Rye Bread

CHICKEN AND WAFFLES \$21.95

Battered Chicken Breast, Sausage Patty, Vanilla Waffles, Maple Butter Drizzle, Honey Pecans, Jalapenos

SHRIMP TACOS \$21.95

Deep Fried, Shredded Cabbage, Pickled Onion, Roasted Corn, Chili Aioli, Cotija Cheese

BEER BATTER COD \$21.95

Deep Fried, Lettuce, Tomato, Toasted Roll

Entrees

Day Boat Catch \$MP (*Fresh never frozen*)

Different Species Every Week, Variety of Preparations

Cut of the Week \$MP (*USA born and raised*)

USDA CAB, Responsibly Sourced, Broiled to your Request

Filet Mignon ala Canard \$54.95 (*USDA CAB, USA born and raised*)

6 oz. Beef Tenderloin, Pan Fried in Duck Fat with Thick Cut Potatoes

Vienna Steak \$52.95 (*USDA CAB, USA born and raised*)

Pan Seared Ribeye, Cottage Potatoes, Caramelized Onion, Horseradish

Schnitzel \$45.95 (USA born and raised, milk fed)

Wiener - Pan Fried Hand Breaded Veal Cutlet, Lemon

Jager – Mushrooms, Brown Sauce

Holstein – Over Easy Egg, Anchovy, Capers, Brown Butter

Orange Salmon \$42.95 (Fresh never frozen, Akura Norway)

Seared, Crystallized Ginger-Orange Glaze, Sesame Seeds, Green Onions

Georgia Chicken \$39.95

Sauteed Chicken Breast, Shallot, Sage, Peach-Demi Glacé

All entrees include choice of two

Caesar salad, garden salad, vegetable, twice baked potato or cup of soup

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