

Appetizers

Boat Club Chips

Fried sweet potatoes with melted bleu cheese cream.

\$10

Steamed Mussels

Mussels steamed in an apple-wood smoked bacon and garlic white wine broth with grilled rustic bread.

\$13

Pan Seared Beef Tenderloin Tips

Served over mixed greens with warm camembert cheese, shitake mushrooms and grilled crostinis.

\$18

Mediterranean Flatbread

Baked with kalamata olives, feta cheese and virgin olive oil served with hummus and diced tomatoes.

\$10

Duck Quesadilla

Duck confit, french brie and roasted poblano quesadilla with mole dipping sauce.

\$13

Starter Salads

Garden Salad

Mixed greens, grape tomatoes, English cucumber, carrot, red onion and alfalfa sprouts with choice of dressing.

\$5

Wisconsin Ave. Caesar Salad

Chilled romaine lettuce, croutons and asiago cheese freshly tossed with Caesar dressing and topped with anchovy and fried capers.

\$5

Remoulade Salad

Chilled romaine lettuce, grape tomatoes, crispy bacon and chopped egg with creole remoulade dressing.

\$5

Entrees

All entrees are served with seasonal vegetables and fresh breads.

Beef Tenderloin Meatloaf

Served with melted provolone cheese, green peppercorn glaze and buttermilk mashed potatoes.

\$25

Grilled Tenderloin

8 oz. grilled beef tenderloin with a madiera shitake mushroom sauce served with buttermilk whipped potatoes.

\$36

Ribeye

16oz grill blackened ribeye with Montana honey and roasted poblano sauce. Served with smoked cheddar mashed potatoes.

\$38

Slow Roasted St. Louis Ribs

Served with smoked cheddar mashed potatoes and chipotle BBQ sauce.

\$27

Seared Scallops And Tiger Shrimp

Served with tasso-fingerling potato hash and whitefish caviar butter sauce.

\$28

Salmon Filet

Celery and ginger crusted, grilled, roasted and served with lemon buerre blanc and Japanese sticky rice.

\$24

Seafood Cioppino

An array of seafood including shrimp, mussels, scallops and king crab simmered in a tomato basil broth and served with saffron aioli and grilled french baguette.

\$29

Stir Fry

Asian vegetables in Thai peanut sauce with organic basil and mint.

\$19

With Grilled Chicken Breast

\$24