

# Dinner Menu - Served 5:00 - 10:00 PM

## Starters

### Shrimp and Mango Martini

Citrus marinated rock shrimp / avocado / cucumber / red onion / spicy cilantro cocktail sauce / tortilla Lavosh - 11

### Spice Seared Bigeye Tuna

Seared rare / sushi rice cake / cucumber noodles / wonton chips / pickled ginger / wasabi cream - 14

### Calamari and Rock Shrimp

Crisp fried / pepperoncini / pulla chile cocktail sauce / jalapeno tartar - 12

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Crisp fried / pepperoncini / pulla chile cocktail sauce / jalapeno tartar - 12

### Grinder Spring Roll "Cigars"

Italian sausage / muenster cheese / shiitake mushrooms / marinara dipping sauce - 9

### Firecracker Shrimp

Wonton wrapped / mizuna greens / pink ginger vinaigrette / samba aioli - 12

## Soups & Salads

### Fire Roasted Red Pepper Soup

With sweet corn fritters - 16

### Three Onion Soup

Caramelized onions / sherry splash / gruyere crouton - 8

### Maxwell's Caesar

Whole leaf romain hearts / shaved pecorino romano / house made dressing / garlic brioche croutons - 8

### Baby Spinach

Woodland mushrooms / Vidalia onions / cider bacon / creamy dijon dressing - 8

### Arcadian Mixed Greens

Candied nuts / feta cheese / grape tomatoes / raspberry vinaigrette - 8

### Merrill Caprese

Heirloom tomatoes / burrito cheese / sunflower pesto / ciabatta toast / balsamic syrup - 12

## Signatures

### Jumbo Tiger Shrimp Scampi

Linguini / white wine garlic sauce / heirloom tomato / leaf basil / parmesan crostini - 26

### Peppered Day Boat Scallops

Candied bacon / golden potato straws / baby arugula / roasted corn salsa - 26

### Crispy Skin Salmon

Saffron pearl couscous / shaved fennel / vine tomato vinaigrette - 24

### Pan Fried Walleye

Tri-color quinoa / napa slaw / lemon herb butter - 23

### Maple and Spice Roasted Range Chicken Breast

Cornbread pudding / asparagus / natural jus - 18

## Steaks and Chops

### 14 OZ Duroc Pork Porterhouse - 22

### Double-Cut Grass-fed Lamb Rack Chops - 34

### 7 oz Petite Filet Mignon - 26

### 10 oz Filet Mignon - 35

### 9 OZ Filet Mignon - 35

### 18 oz Black Angus Ribeye Chop - 36

### 14 oz Black Angus N.Y. Strip Steak - 33

## Sides

### Balsamic Grilled Asparagus - 7

### Sautéed Spinach - 6

### Smoked Bacon Mac'N Cheese - 9

### Sea Salt Baked Potato with all of the Trimmings - 8

### White Wine and Garlic Sautéed Wild Mushrooms - 8

### Baked Potato With All The Trimmings - 8

### Garlic Beans with Toasted Almonds - 7

## Sweets

### Mixed Berry Cobbler - 7

Vanilla Bean Ice Cream

### Molten Chocolate Cake - 7

Salted Caramel Gelato

### Molten Chocolate Cake - 8

Salted Caramel Gelato

### New York Style Cheesecake - 8

Marinated Berry Compote

### Sorbet Trio - 7