

# Dinner

## APPETIZERS

### STUFFED MUSHROOMS

Italian sausage, spinach, garlic, bread crumbs 9

### BURRATA CAPRESE <sup>V</sup>

Fresh burrata mozzarella, heirloom tomatoes, balsamic glaze, basil pesto, olive tapenade crostini 9

### BRUSCHETTA

Heirloom tomatoes, basil, garlic, fresh ricotta, balsamic glaze, crostini 7

### FRIED CALAMARI

Breaded calamari, cocktail sauce, lemon 7

### SPINACH ARTICHOKE DIP <sup>V</sup>

Baby spinach, artichoke hearts, cream cheese, mozzarella, pita chips 8

### SHRIMP COCKTAIL <sup>GF DF</sup>

Poached shrimp, cocktail sauce, lemon 12

### PEPPERED TUNA <sup>GF DF</sup>

Pepper crusted yellow-fin Ahi tuna--seared rare, spicy sauce, avocado, cucumber 12

### GREEK CHICKEN NACHOS

Grilled chicken breast, Kalamata olives, cucumber, grape tomatoes, red onion, feta cheese, pita chips, Tzatziki sauce 10

### BACON WRAPPED DATES

Cherrywood smoked bacon, Medjool dates, strawberry port sauce 9

### CRAB CAKE

Maryland style crab cake, honey orange coleslaw, red pepper aioli 7

## SOUPS

### FRENCH ONION SOUP

Veal stock, caramelized onions, croutons, Gruyère cheese Cup 4 / Crock 7

### LOBSTER BISQUE

Lobster, lobster broth, cream, oyster crackers Cup 4 / Crock 7

## SIDE SALADS

### HOUSE SALAD <sup>V</sup>

Artisan lettuce, grape tomatoes, cucumbers, carrots, red onion, croutons, choice of dressing 4

### CHARLEY CREEK BIBB SALAD <sup>GF V</sup>

Bibb lettuce, dried cranberries, white cheddar cheese, strawberries, candied pecans, apple walnut dressing 6

### TOSSED CAESAR SALAD <sup>V</sup>

Romaine lettuce, Parmesan crisp, shredded Parmesan cheese, croutons, Caesar dressing 5

### BEETS & RICOTTA SALAD <sup>GF V</sup>

Roasted beets, baby spinach, house-made ricotta, toasted hazelnuts, citranet 6

Dressings: Ranch, French, Thousand Island, Apple Walnut, House Vinaigrette, Raspberry Vinaigrette, Warm Bacon Vinaigrette, Balsamic Vinaigrette, Lemon Dill Vinaigrette, Italian Vinaigrette, Strawberry Ginger Vinaigrette, Sesame Ginger Vinaigrette, Green Goddess, Caesar, Bleu Cheese, Honey Mustard, Poppy Seed

## SEAFOOD

Served with choice of soup or side salad

### SEARED SALMON

Seared Faroe Island salmon, orzo, feta, baby spinach, grape tomatoes, red wine vinegar, olive oil 21

### PRETZEL CRUSTED WALLEYE

Fried pretzel crusted walleye, French fries, Cajun tartar sauce, coleslaw 18

<sup>GF</sup> = Gluten Free   <sup>DF</sup> = Dairy Free   <sup>V</sup> = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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# STEAKS

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All Angus steaks served with choice of soup or side salad

## RIBEYE OSCAR

Crab, asparagus, Hollandaise sauce, garlic mashed potatoes **38**

## FILET MIGNON <sup>GF</sup>

Mashed potatoes, sautéed green beans, Bordelaise sauce 6 oz. **28** / 8 oz. **32**

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# HANDMADE PASTAS

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Served with choice of soup or side salad

## CHICKEN PARMESAN

Parmesan breaded chicken breast, fresh mozzarella cheese, prosciutto, basil, marinara sauce, fettuccine **17**

## SHRIMP SCAMPI

Sautéed shrimp, linguine, grape tomatoes, garlic butter, white wine, Parmesan **18**

## LOBSTER RAVIOLI

Lobster and ricotta filled ravioli, lobster supreme sauce, mushrooms, panko, Parmesan **19**

## BEEF & MUSHROOM

Beef tips, wild mushrooms, Gorgonzola, farfalle, cream, Parmesan, herbs **22**

## SPAGHETTI & MEATBALLS

Meatballs, Bolognese sauce, spaghetti, Parmesan **18**

## PORK RAGU

Braised pork shoulder ragu, pappardelle, house-made ricotta, Parmesan, herbs **18**

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# OTHER SPECIALTIES

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Served with choice of soup or side salad

## BABY BACK RIBS

BBQ rubbed baby back ribs, orzo mac n' cheese, creamed corn, choice of BBQ sauce  
Half rack **21** / Full rack **24**

## ROASTED CHICKEN

Herb roasted half chicken, roasted baby potatoes, balsamic glazed grilled zucchini & squash **17**

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# SANDWICHES

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Served with choice of soup or side salad & pickle or truffle fries

## KOBE BURGER

10 oz. Kobe beef burger, lettuce, onion, pickle, tomato, American cheese, house-made bun, zesty sauce, pickle fries **16**

## FRENCH DIP

Shaved prime rib, caramelized onions, mushroom confit, Gruyère cheese, French baguette, au jus **14**

## BISON BURGER

Local ground bison, Gruyère cheese, alfalfa sprouts, tomato, avocado, bibb lettuce, Dijon mustard, house-made bun **18**

## CLUB

Carved turkey, shaved ham, bacon, tomato, lettuce, mayo, Swiss cheese, cheddar cheese, sourdough toast **14**

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# ENTRÉE SALADS

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## GREEK SALMON SALAD <sup>GF</sup>

Seared salmon, romaine lettuce, diced tomatoes, cucumber, Kalamata olives, feta cheese, lemon dill vinaigrette **14**

## SESAME CHICKEN SALAD <sup>GF</sup>

Crispy sesame chicken, artisan lettuce, mandarin oranges, sliced almonds, dried cranberries, sesame ginger vinaigrette **12**

## STEAKHOUSE SALAD <sup>GF</sup>

Grilled 6 oz. sirloin, baby spinach, blueberries, walnuts, goat cheese, strawberry ginger vinaigrette **14**

## CHICKEN SALAD BIBB <sup>GF</sup>

Chicken salad, Bibb lettuce, dried cranberries, strawberries, white cheddar cheese, candied pecans, apple walnut dressing **13**

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