



**APPETIZERS**

**Artichoke Fondue Kettle**

baked artichoke dip with spinach, parmesan  
grilled flatbread 10.95

**Brussels Sprouts**

maple glazed brussels sprouts, applewood  
bacon, toasted sesame seeds 8.95

**Hummus with Charmoula**

white bean hummus, cucumber, carrot,  
red bell pepper, lemon herb chermoula,  
oven baked flatbread 9.95

**Walleye Fingers Buffalo-Style**

buffalo spiced, smoked pepper tartar 13.50

**Rotisserie Buffalo Wings**

honey buffalo, blue cheese dressing 11.95

**Calamari with Smoked Tomato Aioli**

crispy panko crusted cherry tomatoes,  
arugula 12.50

**Green Chile Mussels**

steamed pei mussels, smoked chorizo, pico  
de gallo, green chile cream, crostini 12.95

**Crispy Goat Cheese Balls & Beets**

roasted red & golden beets, lemon zested  
arugula, balsamic maple glaze 11.95

**Sesame Ahi Tuna \***

japanese slaw, crispy wontons, soy glaze  
& wasabi cream 12.50

**STARTER SALADS**

5.95 / add to entrée 3.95

**Italian Panzanella**

baby arugula, ciabatta croutons, roma  
tomatoes, red onion, red wine vinaigrette

**Caesar with Polenta Croutons**

a classic with shaved parmesan

**Mixed Greens with Candied Pecans**

maple candied pecans, ricotta salata,  
honey citrus vinaigrette

**Bowl of Soup**

choose from featured daily soups

**SALADS**

**Southwest Chopped**

rotisserie chicken, jicama, red bell pepper,  
roasted corn, black beans, avocado, red  
onion, tortillas, arugula, chipotle lime  
vinaigrette 13.95

**Wine Country**

mixed greens, oven roasted grapes, rotisserie  
chicken, black river gorgonzola, candied  
pecans, honey citrus vinaigrette 13.95

**Cobb**

mixed greens, romaine, rotisserie chicken,  
applewood bacon, tomato, egg, cheddar  
cheese, choice of dressing 13.95

**Toasted Quinoa Chicken Salad**

a tower of quinoa, cucumber, bell pepper,  
rotisserie chicken, corn, arugula, scallion,  
mint, basil, lime, and crispy shoestring  
potatoes over roma tomatoes in a curry  
vinaigrette 13.50

**Roasted Beet with Orange**

roasted red & golden beets, mixed greens,  
orange segments, lemon honey dressing,  
toasted salt & pepper almonds 12.95 /  
with rotisserie chicken 13.95

**Butternut Wild Rice**

rotisserie chicken, roasted butternut squash,  
puffed wild rice, cranberries, mixed greens,  
goat cheese, balsamic vinaigrette 12.95

**STEAK**

**Tenderloin of Beef with Blue Cheese  
or Horseradish Crust \***

8 oz usda choice beef tenderloin, grilled  
asparagus, baked potato, sour cream,  
scallions, choice of crust: blue cheese or  
horseradish 32.95

**Flat Iron Steak \***

8 oz usda choice, porter creek steak sauce,  
broccolini, brown butter hash browns 24.95

**Herb Crusted Hanger Steak \***

8 oz usda choice, green beans & red bell  
pepper, horseradish fingerling potatoes,  
pinot noir demi 23.95

**New York Strip with Herbed Chevre \***

14 oz usda choice, baby red potatoes,  
broccolini, pinot noir demi, dollop of herbed  
goat cheese 30.95

**FIELD & FOWL**

**Fire Roasted Rotisserie Chicken**

half chicken, seasonal rustic vegetables,  
mashed potatoes, choice of home made  
glazes: mango barbeque or  
maple bourbon 18.95

**Crisp Duck Breast with Wild Rice \***

oven crisped breast, duck confit wild rice,  
roasted brussels sprouts & jewel yam hash,  
blueberry demi 23.95

**Braised Lamb Shank**

spiced israeli couscous, asparagus,  
red chile mint jelly 26.95

**Frenched Bone In Pork Chop \***

smoked pork prime rib, apricot ginger glaze,  
asparagus, mashed potatoes, apricot  
chutney 22.95

**Bacon Wrapped Pork Tenderloin \***

wild rice piquillo pepper hash, wilted spinach,  
apricot bourbon barbeque sauce 21.95

**Beef Short Rib**

braised beef short rib, parsnip puree, grilled  
broccolini, crispy shallots 23.95

**FISH & SEAFOOD**

**Salmon with Roasted Corn Sauce \***

bacon scallion whipped potatoes,  
balsamic red onion marmalade,  
crisp shoestring potatoes 22.95



**Seafood Kettle**

oven baked in a ginger cream sauce with  
chef selected seafood, roasted baby red  
potatoes, crisp vegetables, cilantro 23.95

**Scallops with Polenta \***

pan seared scallops, parmesan polenta, bacon  
braised greens, red pepper gastrique 24.95

**Walleye with Smoked Pepper Tartar**

asiago crusted, sautéed spinach, roasted  
baby red potatoes, white wine butter  
sauce 24.95

**Australian Sea Bass \***

pan roasted barramundi, red curry cream,  
cauliflower rice & vegetable stir fry,  
fresh herbs 24.95

**Snapper with Risotto \***

pan roasted pink snapper with butternut  
squash, roasted cherry tomato & spinach  
risotto, green chile cream 22.95

**WOODFIRED FLATBREAD**

**Margherita**

oven roasted cherry tomatoes, fresh  
mozzarella, basil pesto oil 10.50

**Chicken & Artichoke**

rotisserie chicken, artichokes, parmesan  
cheese, spinach, roasted tomatoes 11.50

**Pepperoni**

olli salumeria organic pepperoni, roasted garlic  
tomato puree, mozzarella & provolone cheese,  
fresh jalapeño slices 11.50

**Italian Sausage & Apricot Chutney**

roasted garlic tomato puree, mozzarella &  
provolone cheese, scallions 11.50

**Potato & Smoked Bacon**

mozzarella & provolone, caramelized onion,  
red potato, applewood bacon, garlic cream,  
crisp herbs, fresh cracked pepper 11.50

**SANDWICHES**

*Sandwiches served on handcrafted ciabatta, burgers are  
fresh ground chuck, grilled to order on a potato bun,  
served with french fries, cole slaw, or mashed potatoes*

**Prime Rib Dip PC-Style**

fire roasted bell peppers, caramelized onions,  
smoked gouda cheese 14.95

**Rotisserie Chicken with Melted Brie**

cold smoked granny smith apples,  
mayonnaise 12.95

**Crisp Jewel Yam Ciabatta**

crisp roasted sweet potato, caramelized onion,  
arugula, buttermilk black pepper aioli 12.50

**Hot Smoked Turkey**

guacamole, applewood smoked bacon,  
roma tomatoes, chipotle aioli 13.50

**Braised Bacon Burger \***

cheddar cheese, cider braised bacon, arugula,  
smoked paprika aioli 13.50

**Mesa Burger \***

guacamole, pepper jack, chipotle aioli 12.95

**St Pete's Blue Cheese Burger \***

caramelized crimini mushroom & onions,  
roasted garlic aioli 13.95

**PASTA**

**Baked Rigatoni & Italian Sausage**

hearty marinara sauce, mozzarella, provolone,  
parmesan cheese 15.95

**Buffalo Mac**

spicy buffalo cream sauce, rotisserie chicken,  
toasted bread crumbs, blue cheese crumbles,  
basil 16.95

**Fettuccine with Parmesan Cream**

rotisserie chicken, oven roasted cherry  
tomatoes, basil 16.95

**Roasted Vegetable Ravioli**

vegetable stuffed ravioli, red bell pepper,  
spinach, balsamic cream, candied pecans,  
parmesan cheese, basil chiffonade 16.95

*Inspire,  
Create,  
Explore!*

\* Consuming raw or undercooked pork, beef,  
ground beef or seafood may increase your  
risk for foodborne illness.