

APPETIZERS

Caprese

Fresh mozzarella, fresh basil and tomatoes with balsamic vinegar and olive oil. \$9.50

Cheese Curds

Deep fried cheese curds served with ranch dressing or marinara sauce. \$7.75

Spinach & Artichoke Dip

Homemade artichoke dip served with French bread and assorted vegetables. \$8.50

Slider Sandwiches

4 mini burgers with grilled onions or smoked pork sandwiches with pickle slices. \$6.50

Goat Cheese Crostini

Sliced baguette with goat cheese and port wine caramelized onions. \$9.75

Quesadilla

Spicy pulled chicken blend with cheddar, mozzarella, tomatoes, peppers and onions. \$7.75

Mussels

Blue mussels sautéed in a white wine butter garlic sauce and served with crostini. \$12.00

Sesame Ahi

Sashimi grade ahi sesame-seared and served with wasabi aioli and soy sauce. \$11.00

Coconut Shrimp

Six coconut-battered jumbo shrimp, served with sweet & sour sauce. \$11.00

Calamari

Breaded rings and tentacles lightly golden fried and served with a spicy remoulade. \$9.50

DESSERTS

CHOCOLATE MOUSSE

Rich chocolate mousse garnished with raspberry syrup and a tuile cookie. \$5.95

CARROT CAKE

A generous slice of our delicious homemade carrot cake. \$4.95

CHEESE CAKE

Velvety smooth with savory chunks of chocolate chip cookie dough. \$5.95

All desserts prepared in-house by our pastry chef Alana Taylor.

FLAT BREADS

The Midwestern

Bacon, ranch dressing, peppers, and onions topped with mozzarella and cheddar cheese. \$9.50

Portabella & Prosciutto

Portabella slivers, prosciutto, pesto, fresh shaved Parmesan. \$10.50

Italian Sausage

Italian sausage, sage, fresh mozzarella, house blend marinara sauce \$9.50

Spinach & Artichoke

Spinach, roasted artichokes, tomatoes, fresh shaved Parmesan, Alfredo sauce. \$9.50

SALADS

Ranch, Fat Free French, Bleu Cheese, Italian, Caesar, Balsamic Vinaigrette, Lemon Poppy Seed Vinaigrette

Garden

Gourmet greens, tomato, red and green pepper, cucumber, red onion and croutons. \$6.25

Steak & Bleu*

6 oz. grilled flat iron steak served over gourmet greens with red onions, tomato and bleu cheese crumbles. \$11.50

BBQ Ranch Chicken

Gourmet greens, bacon, bleu cheese crumbles, tomato, red onions & a chicken breast, tossed in our house BBQ ranch dressing. \$8.75

Caesar

Romaine lettuce, parmesan cheese, croutons, tomato and egg. \$5.75 Add a grilled chicken breast for three dollars.

Spinach & Portabella

Balsamic vinaigrette-tossed spinach topped with bacon crumbles, sliced egg, and a grilled portabella mushroom. \$8.75

Greek Salad

Gourmet greens, grilled shrimp, kalamata olives, feta cheese, cucumbers and tomatoes tossed in a lemon poppy seed vinaigrette. \$12.50

SANDWICHES

Includes Side

Turkey Pesto Ciabatta

Oven roasted turkey, pesto sauce, goat cheese, spring lettuce and red onion. \$8.75

Prosciutto & Cucumber

Prosciutto, sliced cucumber, grilled onions and cream cheese served on warm ciabatta. \$9.00

French Dip

Thinly sliced roast beef topped with mozzarella cheese. Served with au jus. \$8.75

BBQ Pork

Smoked pulled pork tossed in BBQ sauce with onion aioli and pepper jack cheese. \$9.00

Portabella Mushroom

Grilled Portabella mushroom cap topped with roasted red pepper aioli and goat cheese. \$8.50

Grilled Yellowfin*

6 oz. Ahi steak, mixed greens, tomato & garlic lemon aioli on a toasted sourdough roll. \$13.50

World Famous Martini Burger*

Spanish olive infused hamburger topped with bacon and bleu cheese crumbles. \$9.00

The Isthmus Burger*

Applewood-smoked bacon, fresh guacamole and pepper jack cheese. \$9.00

The Downtowner Burger*

BBQ sauce, cheddar cheese, Applewood-smoked bacon and fried onion strings. \$9.00

SIDES

PUB CHIPS

TATER TOTS

CUP OF SOUP

WILD RICE PILAF

SEASONAL VEGETABLE

COTTAGE CHEESE

ENTRÉES

Served as described

Tenderloin Filet*

6 oz. USDA Choice petit filet with mushroom jus and port wine compound butter. Served with mashed potatoes. \$20.00

Top Sirloin*

10 oz. USDA Choice sirloin grilled to temperature, topped with sautéed mushrooms. Includes choice of side. \$15.00

Pork Chop

Bone-in USDA double cut pork chop with an apple mustard jus. Served with garlic chive mashed potatoes. \$14.00

Three Cheese Tortellini

Tortellini pasta tossed with an alfredo pesto sauce and topped with fresh parmesan. \$9.50. **Add \$3 for chicken.**

Spaghetti & Meatballs

Homemade seasoned meatballs bathed in our house marinara sauce served over a bed of fettuccine. \$12.00

Pasta Diablo

Wild Gulf shrimp or strips of chicken sautéed in a chipotle cream with peppers and onions. Served over wild rice. \$13.50

Seared Ahi*

Medium-rare sashimi grade tuna served with Israeli couscous and creamed spinach in a roasted red pepper reduction. \$15.00

Salmon Picata

8 oz. grilled Norwegian salmon over a bed of wild rice pilaf with capers and white wine cream sauce. \$16.00