

## Appetizers

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**Spinach & Artichoke Dip \$10**

tortilla Chips

**Charred Brussel Sprouts \$10**

balsamic aioli & bacon

**Fried Cheese Curds \$12**

Three types of cheese & southwest ranch

**Stuffed Mushrooms \$9**

green peppercorn sauce

**Salsa & Guacamole \$9**

housemade with tortilla Chips

**Baked Lobster Mac & Cheese \$14**

fontina, cheddar, orecchiette pasta & panko

**Goat Cheese Crostinis \$10**

wild mushrooms & a red pepper marmalade

## Soups

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**French Onion Soup \$4/6**

**Heirloom Tomato Soup \$4/6**

**Salads** (add chicken \$4 or shrimp \$5)

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**Spinach Salad \$8**

red onion, egg & warm bacon dressing

**Caprese Salad \$10**

arugula, housemade mozzarella, fresh basil, guacamole & balsamic reduction

**Southwest Salad \$9**

arugula, corn salsa, cherry tomatoes & cheddar

**Mixed Greens \$8**

candied pecans, dried cranberries, shaved parmesan & white balsamic vinaigrette

**Caesar Salad \$9**

candied bacon, croutons, parmesan & caesar

**Sandwiches** (w/ fries or a mixed greens salad)

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**Cuban Ropa Vieja \$14**

ciabatta, beef short rib, pickled red onion, fontina cheese, yellow mustard & pickles

**Walleye or Shrimp Tacos \$13**

pico de gallo, romaine & remoulade

**Kobe Beef Burger \$15**

brioche, housemade poblano pepper cheese, lettuce, tomato, red onion, pickles, & sriracha aioli

**Mediterranean Chicken \$13**

ciabatta, roasted peppers, red onion, heirloom tomato, & goat cheese

**Tuna Salad \$12**

lettuce, tomato & crispy shallots

**Grilled Cheese \$13**

sourdough, Housemade poblano cheddar, fontina, spinach & heirloom tomato

**Philadelphia Wrap \$13**

fontina, wild mushrooms, beef short rib arugula & roasted peppers

**Cauliflower Burger \$12**

brioche, wild mushrooms, provolone, lettuce, tomato, & red onion

**Pastrami \$14**

sourdough, pickles, veal pastrami & stone ground mustard

**Castle BLT \$12**

sourdough, cherrywood smoked bacon arugula, heirloom tomato & roasted garlic aioli