

Rites

	A STREET WITH LIGHT AND A STREET A		
TD	TAL CITICE		10
IK	NAL GOIGE	/CIA AAIIARD	16

10 Crispy fried chicken wings with your choice of sauce -tossed or on the side - choose from buffalo, sweet chili, garlic Parmesan, honey sriracha, Korean BBQ, cherry BBQ, or Nashville hot

SHIITAKE MUSHROOM POTSTICKERS 14

Crispy shiitake mushroom stuffed wontons served with citrus ponzu sauce

HOUSE MADE POTATO CHIPS10

Seasoned potato chips served with French onion dip

SPINACH AND ARTICHOKE DIP......14

Served with fresh margarita chips

CHICKEN TENDERS

One pound of freshly breaded chicken tenders with your choice of sauce - tossed or on the side choose from buffalo, sweet chili, garlic Parmesan, honey sriracha, Korean BBQ, cherry BBQ, or Nashville hot

FIRECRACKER SHRIMP......15

Sautéed jumbo shrimp tossed in a creamy sambal sauce served with grilled pita bread

FRIED CHEESE CURDS

Garlic and white cheddar cheese curds flash fried and served with a creamy ranch dip

SHORT RIB NACHOS

Tender shredded short rib, queso, shredded lettuce, diced tomatoes, green onion, roasted jalapeño crème fraîche, and fresh

Soups & Salads

FRENCH ONION SOUP

Classic French onion soup topped with garlic croutons, Swiss cheese, and baked until golden

BEAST CHILI 10

Blend of wagyu, bison, wild boar, and elk simmered with fresh chilis, tomatoes, beans, and spices topped with shredded cheddar cheese and sour cream

CAESAR SALAD 7 HALF / 14 FULL

Crisp romaine lettuce, shaved Parmesan cheese, and croutons tossed in a creamy Caesar dressing

SOUP DU JOUR 5 CUP / 8 BOWL

GARDEN SALAD

...... 7 HALF / 14 FULL

Spring mix, cucumber, red onion, tomato, cheddar cheese, and

Garden rotini pasta, grilled asparagus, and prosciutto, tossed in Italian dressing, topped with shaved Parmesan

APPLE CRANBERRY SALAD 8 HALF / 16 FULL

Mixed greens, Honeycrisp apples, dried cranberries, toasted walnuts, red onion, and feta cheese served with maple Dijon dressing

STEAK HOUSE SLAW6

SALAD ADD-ONS

GRILLED CHICKEN BREAST 7 • CRISPY CHICKEN 7 • SAUTÉED SHRIMP 7 • SALMON 8

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrees

Add a Garden Salad or Caesar Salad or Cup of Soup to any entrée for 3.99

Add a French Onion or a Bowl of Soup for 5.99

14 OZ RIBEYE 48

Chargrilled 14 oz ribeye, topped with roasted garlic cloves and caramelized shallots, paired with whipped potatoes and grilled asparagus

ELK MEDALLIONS 42
Two 4 oz elk medallions chargrilled to perfection, topped with merlot demi-glace paired with herb-roasted redskins and grilled asparagus

SHORT RIB POT PIE 25

Tender braised short rib, wild mushrooms, and fresh vegetables in a rich beef broth, topped with a flaky puff pastry

SMOKEHOUSE RIBS HALF RACK 21 / FULL RACK 33

Tender house-smoked ribs smothered in cherry BBQ sauce, served with roasted redskins and green beans

PAN FRIED WALLEYE 26

Lightly breaded walleye, pan-seared and drizzled with a lemon tarragon sauce served with jasmine rice and fresh seasonal vegetables

WHITE CHEDDAR MAC AND CHEESE 20

Gemelli pasta tossed in a creamy white cheddar cheese sauce, topped with a five-cheese blend and baked until golden brown

BAKED PENNE 25

Penne pasta tossed in venison bolognese topped with a five-cheese blend and baked, accompanied by grilled French bread

HOT HONEY HALF CHICKEN 24

Roasted half chicken glazed with hot honey, paired with whipped potatoes and fresh seasonal vegetables

PISTACHIO ENCRUSTED SALMON 30

Pan-seared salmon topped with a light honey butter glaze and pistachio crust, served with whipped sweet potatoes and fresh green beans

Handhelds

All sandwiches served with fries and a pickle

Upgrade to onion rings, pickle fries, or garlic Parmesan fries 2

Add-ons - cheese, bacon, sautéed mushrooms, or caramelized onions 1

ANTLER BURGER 16

8 oz steak burger grilled to perfection and served with lettuce, tomato, and red onion on a grilled sesame bun

CLASSIC REUBEN 15

Shaved corned beef, sauerkraut, 1000 Island dressing, and Swiss cheese piled high on grilled marble rye

TURKEY RACHEL 15

Smoked turkey breast, coleslaw, Havarti dill cheese, and roasted red pepper aioli on grilled marble rye

CAJUN GRILLED CHICKEN SANDWICH 15

Cajun-seasoned chicken breast topped with pepper jack cheese, avocado sour cream, and roasted bell peppers on a grilled sesame bun

Desserts

CHEESECAKE OF THE WEEK8

S`MORES CUPCAKE8

APPLE TURNOVER

SCOOP OF ICE CREAM