



Est. 1990

CELIAC FRIENDLY DINNER

STARTERS

Sizzling Bacon	22.95
<i>Bourbon Maple Glaze with Fig Jam and Shot of Whiskey</i>	
Warm Cheese Sampler	17.95
<i>St. André Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Gluten Free Crackers</i>	
Shrimp Cocktail	19.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
 Hot Peppered Shrimp	20.95
<i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i>	
Cajun Beef Bites*	21.95
<i>Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream</i>	
Oysters*	half dozen 24.95 dozen 42.95
<i>On the Half Shell with Mignonette and Cocktail Sauce</i>	

SOUPS & SALADS

French Onion Soup	11.95
Caesar Salad	12.95
<i>Hearts of Romaine, Our Signature Caesar Dressing</i>	
Mixed Greens	13.95
<i>Cucumber, Red Onion, Vine Ripe Tomato and Choice of Dressing</i>	
The Grill Wedge Salad	16.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing</i>	
 Landmark Salad	22.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
Salmon Salad*	25.95
<i>Seared Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	

POULTRY

Rotisserie Chicken	26.95
<i>Half Chicken with a Light Pan Sauce and Sautéed Broccoli</i>	


A 4% surcharge will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more.

* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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STEAKS & CHOPS

STEAKS, Aged 28 Days

Filet Mignon *6 oz.....	45.95
*8 oz.....	55.95
New York Strip *18 oz. U.S.D.A. Prime.....	78.95
Ribeye *16 oz. U.S.D.A. Prime.....	72.95
Delmonico Ribeye *14 oz. U.S.D.A. Prime.....	79.95
 Bone-In Ribeye *30 oz.....	85.95

FISH & SEAFOOD

 Salmon*	37.95
<i>Topped with Seven Spice Butter on a Bed of Sautéed Spinach</i>	
 Walleye	38.95
<i>Broiled and topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
Scallops*	38.95
<i>Pan Seared Scallops over Cauliflower Puree, Red Chard, Oyster Mushrooms, Pancetta and Chili Herb Vinaigrette</i>	
Twin 6oz Canadian Lobster Tails	72.95
<i>10 oz. Tail grilled and served with Lemon and Butter</i>	

SIDES

Serves 2-4

Baked Potato	10.95
Classic Mashed Potatoes with Buttermilk, Butter and Sour Cream ..	10.95
Au Gratin Potatoes	10.95
Oyster Mushrooms	13.95
Hash Browns with Bacon and White Onions.....	15.95
Asparagus Spears with Hollandaise.....	half 14.95 full 20.95

ACCOMPANIMENTS

Enhance your entree by adding any of the following:

Béarnaise Sauce, Creamy Horseradish, Charon Sauce, or Caramelized Onions	4.95
Sautéed Mushrooms or Blue Cheese Crust	6.95
Au Poivre Pepper Crusted and Served with Cracked Peppercorn Cream Sauce ..	7.95
Oscar Asparagus, Colossal Blue Crab, Béarnaise.....	17.95