



SHAREABLE FAVORITES

LOCAL CHARCUTERIE BOARD

daily selection of cured meats, cheeses, Greek olives, candied almonds, jam, crackers & crostini 26

CHILEAN MUSSELS

white wine, roasted tomato, spicy garlic mustard, paprika, toast points 16

PRETZEL BITES

aged cheddar Mornay, whole-grain mustard 12

MINI CRAB CAKE

jumbo lump crab, charred lemon, Cajun remoulade 22

BRUSSELS SPROUTS

cherrywood bacon, balsamic, Parmesan 13

TRUFFLE FRIES

white truffle oil, fresh herbs, Parmesan, roasted garlic aioli 12

Soup & Salad

SOUP DU JOUR


house-made, prepared daily
cup 7; bowl 9

SIRLOIN CHILI

award winning signature chili, accompaniments
cup 8; bowl 11




KALE APPLE


kale blend, apple, radish, toasted almonds, pickled onion, raspberry vinaigrette 8/14 



BEET

summer greens, roasted beet, goat cheese, candied pistachio, edamame, maple balsamic vinaigrette 9/16 

MOUNTAIN WEDGE


iceberg, medley tomatoes, bacon, red onion, blue cheese crumbles 7/12 

dressings: raspberry vinaigrette, maple balsamic vinaigrette, Caesar, ranch, chunky blue cheese

add grilled chicken 8, shrimp 10, or salmon 10

HANDHELDS

Sandwiches/burgers are served with homemade chips & a pickle.

Substitute French fries for \$2 or truffle fries, sweet potato fries, or fruit for \$4.  Gluten-free bread or buns available for \$2..

MOUNTAIN BURGER*

Schaendorf Farms MI beef, aged cheddar, LTO, Brioche bun 19

BOURBON BURGER*

Schaendorf Farms MI beef, aged cheddar, hardwood smoked bacon, bourbon caramelized onions, LT, Brioche bun

IMPOSSIBLE BURGER

plant-based, aged cheddar, LTO, Brioche bun, served with fresh fruit \$16

CHICKEN SANDWICH

chicken breast, sweet pickle, cracked pepper jalapeno aioli, toasted Brioche bun 16

WALLEYE SANDWICH

beer-battered walleye, arugula, tomato, pickled onion, Cajun remoulade, ciabatta 20

RED PEPPER AVOCADO WRAP

roasted red pepper, avocado, pickled onion, carrots, cucumber, tofu, sriracha hummus, tomato tortilla, side of fresh fruit 16

CHICKEN POT PIE

rosemary cream, corn & root vegetables, flaky puff pastry, daily vegetable 16

SHARP MAC & CHEESE

penne pasta, aged cheddar Mornay, Parmesan gratin, daily vegetable 16
add chicken 8, shrimp 10, or salmon 10

Sides

FRENCH FRIES

crispy, salt & pepper 6

SWEET POTATO FRIES

sea salt 7

COUSCOUS QUINOA PILAF

peppers, peas, carrots 6

DAILY VEGETABLE

rotating fresh vegetable, sauteed 6

ASPARAGUS

lemon butter 8



PEAK PERFORMANCE



GLUTEN FREE

\$5 Split plate charge

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.