

Specials

Blue Fin Crab Cakes // 17

Arugula, mustard sauce, lemon wedge, chives

Drag It Tru Da Garden Pizza // 14

Roasted garlic, oregano, artichokes, garlic spinach, kalamata olives, roasted red peppers, mozzarella, provolone, feta cheese

Silver Wagyu // 61

14 oz boneless ribeye, garlic mashed potatoes, asparagus, lemon garlic oil, garlic butter, beef au jus

Cioppino // 33

Saffron, tomato, herb base, walleye, salmon, shrimp, clams, mussels, scallops, garlic butter, crostini, lemon wedge

Pecan Crusted Walleye // 28

Canadian walleye, garlic mashed potatoes, roasted broccolini, lemon herb butter, lemon wedge, chives

Bartender's Choice

Raspberry Sour // 14

Velvety texture with a crisp, fruity flavor. Delicious combination of Far North gin, Chambord and simple syrup. Topped with Crème de Fleur egg white foam

Pear Pressure // 11

A well balanced, lightly herbal cocktail. Far North gin, pear nectar, lime juice, rosemary syrup

Zombie Dust Pale Ale ABV 6.2% // 8

Balanced malts and hops. Fruity and juicy with notes of pine. Hops grow fruitier as the beer warms.

