

STARTERS

- Split Pea with Ham Soup 10.00
- Roasted Garlic and Peppers with Goat Cheese, Grilled Baguette 12.00
- Jumbo Lump Crab Cakes with Cajun Tartar Sauce 20.00
- Tuna and Avocado Tartare with Rice Crackers 16.00
- Grilled Chicken Tenderloin Skewers with BBQ Sauce 12.00
- Blue Point (MD) Oysters on the Half Shell 18.00
- French Baguette with Boursin Whipped Butter 2.00 Per Person

SALADS

- Mixed Field Greens with Your Choice of Dressing 9.00
- Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
- Beet Salad...Mixed Field Greens, Pistachios, Crumbled Goat Cheese, Beets, Citrus, Orange Vinaigrette 12.00
- Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 12.00
- Entrée Size + \$5.00 Add Protein Chicken 7.00 Steak 9.00 Shrimp 9.00

ENTREES

- Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Butter Caper Sauce 30.00
- Broiled Walleye with House Seasoning -OR- Sauteed with Lemon Butter Sauce 32.00
- Char Grilled Mahi Mahi with Citrus and Mango Salsa, Basmati Rice 34.00
- Moroccan Spiced Oven Roasted Salmon with Tomato Caper and Olive Relish, Warm Bean Salad, Wilted Spinach 32.00
- Mediterranean Shrimp Linguine with Garlic, Tomatoes, Shallots, Olives, Spinach, White Wine, Balsamic Glaze 38.00
- Roasted Spaghetti Squash with Mushroom Bolognese, Basil 22.00
- Northern Fried Chicken with Buttered Noodles, Mashed Potatoes and Gravy, Sweet Peas 26.00
- Chicken Dijon...8oz Airline Chicken Breast with Dijon Mustard Sauce, Mashed Potatoes, Roasted Broccolini 22.00
- *6oz Char Grilled Filet with Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini 40.00
- *12oz Char Grilled NY Strip Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 40.00
- Oven Roasted Half Duck with Wild Rice Pilaf, Traverse City Cherries, Port Wine Sauce 36.00
- House Made Veal Raviolis with Maderia Wine Sauce, Truffle Pecorino Cheese, Chives 40.00
- Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, Spicy Thai Chili Sauce 30.00
- Wigley's Eastern Market Corned Beef with Mashed Potatoes, Carrots, Sauerkraut and Cabbage 24.00
- *NY Classic Burger with Lettuce, Tomato, Red Onion, Cheddar Cheese, French Fries 20.00
- *Roquefort Stuffed Bison Burger with Lettuce, Tomato, Caramelized Onion, French Fries 20.00

Marinated Olives Available Upon Request

Whites and Rose

Chardonnay, Grayson, California, 2022 9/34
Chardonnay, The Calling, Sonoma Coast, 2022 12.50/48
Pinot Grigio, Anterra, Sicily, 2023 8/30
Sauvignon Blanc, ranga.ranga, Marlborough, NZ, 2023 11/42
Sauvignon Blanc, Unique, Loire , FR, 2023 12/46
Riesling, BOS, Old Mission Peninsula, 2021 10/38
Rose, Saint Andrieu 'L'Oratoire', Provence, 2022 10/38

Reds

Cabernet Sauvignon, Castle Rock, Columbia Valley, 2022 9/34
Cabernet Sauvignon, Vina Robles, Paso Robles, 2022 13/50
Cabernet Franc, Abito, Mendoza, 2021 11/42
Bordeaux, Ch. Aney, Haut-Medoc, 2015 15/58
Pinot Noir, Outlier, Lake County, 2022 12.50/48
Sangiovese, San Polo 'Rubio', Toscana I.G.T., 2022 12/46

Premium Rotating Bourbon & Whiskey

1792, Small Batch 13
Angels Envy 17
Angels Envy, Finished Rye 30
Basil Hayden 16
Blanton's 26
Bulleit 10 16
Chicken Cock 20
Clyde May's 16
Dickel 8 yr. 14
I.W. Harper, 15 yr. 28
Remus 16
Remus – Cask Strength 23
Rowan's Creek 21
Uncle Nearest, 1884, Small Batch 15
Uncle Nearest, 1856 18
Woodinville 16