



LUNCH

Starters

Western BBQ Shrimp

Five jumbo bacon wrapped shrimp, horseradish BBQ glaze 16

Ahi Tuna GF

Seared, served with mahogany sauce, seaweed salad and wasabi creme fraiche 15

Avocado Egg Rolls

Filled with tomato, red onion, cilantro, tamarind sauce 12

Crispy Brussels Sprouts

Tossed with bacon, wild mushrooms, leeks, Parmesan 10

Warm Brie & Goat Cheese Dip

Granny Smith apples, apple butter, naan bread, flatbread crackers 14

Calamari

Hand cut, breaded, house made red sauce 14

Smoked Whitefish Dip

Baby gherkins, naan bread, flatbread crackers 14

Sampler Board

Herbed boursin cheese, smoked whitefish dip, fresh fruit, prosciutto, capicola, salami, naan bread, flatbread crackers 19

Burgers

Served on a brioche roll with lettuce and tomato. Accompanied by your choice of french fries or coleslaw. Sweet potato fries add 2

Apache Burger GF

Angus beef, white cheddar, caramelized onions 13

Grilled Veggie Burger GF

Roasted beet, pineapple, and chickpeas with jalapeño jack, cucumber aioli, pickled red onion, avocado and pico de gallo 14

"Mighty Mac" Burger GF

Cheddar, pickles, onion, 1000 island dressing 14

BBQ Bacon Burger

House BBQ sauce, bacon, cheddar, haystack onions 14

Chi-Town Burger GF

Bleu cheese crumbles, mushrooms, bacon, garlic 15

Specialty Salads

Grilled Atlantic Salmon Spinach GF

Red onion, bacon, cherry tomatoes, warm bacon vinaigrette 18

Asian Tuna GF

Fresh cabbage salad wakame seaweed and avocado drizzled in our mahogany glaze 25

Pecan Crusted Chicken

Candied pecans, Mandarin oranges, dried cherries, bleu cheese crumbles, raspberry vinaigrette 16

Chopped Cobb GF

Diced bacon, avocado, hardboiled egg, tomato, red onion, bleu cheese crumbles, grilled chicken breast, choice of dressing 15

Grilled Wedge GF

Mini romaine head with crumbled bleu cheese, tomato, bacon, bleu cheese dressing 8

Classic Caesar 9 GF

Add one of the following to accompany your salad: grilled or blackened chicken 5 shrimp 7 salmon 8

Side Caesar Salad 7 GF

Traditional Side Salad 6 GF

Signature Salad GF

Field greens, baby spinach, toasted pecans, bleu cheese crumbles, pears, coriander honey vinaigrette 8

All of our dressings are made in house

Signature Soups

Shrimp & Lobster Bisque

cup 6 bowl 8

Baked French Onion Soup

bowl 8

Chef's Soup of the Day

cup 4 bowl 6



Sandwiches

Accompanied by your choice of french fries or coleslaw. Sweet potato fries add 2

Panko Crusted Whitefish Sandwich GF

Lake Superior filet, tomato, lettuce, brioche roll, house tartar sauce 15

Prime Melt

Tender prime rib, house made horseradish sauce, a blend of artisan cheeses, au jus, served on a Italian roll 14

Pecan Crusted Chicken

Bacon, honey mustard, cheddar cheese, lettuce, tomato, brioche roll 13

Beef Short Rib Sliders

Two toasted pretzel buns, cola braised beef short ribs, bourbon BBQ, haystack onions 14

Reuben

House made corned beef, melted Swiss, sauerkraut, 1000 island, grilled rye bread 13

Tuna Club

Seared tuna, bacon, spring mix, tomato, cheddar, provolone, avocado, cucumber aioli 18

Half Lunch

Chef's half sandwich special of the day and a cup of soup 12 no additional side

Choose our baked French onion soup or house specialty Shrimp and Lobster Bisque for an additional 2

Entrées

Baja Tacos

Your choice of grilled chicken, shrimp or fried whitefish. Flour tortilla, pico de gallo, sour cream, lettuce, shredded cheddar cheese, with an avocado egg roll 18

Award Winning Loaded Mac & Cheese

Five cheese sauce, grilled chicken, bacon, snow peas, tomatoes, red onion, toasted herb bread crumbs 19

Lake Superior Walleye

Pan-fried, lemon caper beurre blanc, long grain wild rice, chef's vegetable 25

Apache Whitefish

Panko crusted Lake Superior filet, Yukon Gold mashed potatoes, chef's vegetable 26

Char-Grilled Filet GF

Herb compound butter, Yukon Gold mashed potatoes, chef's vegetable 29

Slow Cooked BBQ Ribs

Baked beans, coleslaw
Full Rack 26 Half Rack 19

Salmon GF

Citrus herb compound butter, long grain wild rice, chef's vegetable 26

Please ask your server about today's selection of desserts.

*We offer a great selection of local craft beers, wines and spirits
Now serving Light of Day Tea and Magnum Coffee*

Join us for Sunday Brunch on the Bay from 9 a.m. to 2 p.m.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.