



DINNER

Starters

Western BBQ Shrimp

Five jumbo bacon wrapped shrimp, BBQ glaze, a touch of horseradish 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, spicy 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

Hand Helds

Panko Crusted Whitefish Sandwich GF

Lake Superior filet, tomato, lettuce, house tartar sauce, brioche roll with choice of French fries or coleslaw 15
Sweet potato fries add 2

Apache Burger GF

Angus beef, white cheddar, caramelized onions, lettuce, tomato, brioche roll with choice of French fries or coleslaw 13
Sweet potato fries add 2

Grilled Veggie Burger GF

Roasted beet, pineapple, and chickpeas on a brioche roll with jalapeño jack, cucumber aioli, pickled red onion, avocado and pico de gallo 14
Sweet potato fries add 2

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

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

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



Entrées

Served with fresh, warm bread, Fustini's Oil and Vinegar, and Apache's signature pesto.

Apache Whitefish

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

Pecan Crusted Whitefish

Lake Superior filet, cherry amaretto sauce, sweet potato, chef's vegetable 28

Lake Superior Walleye

Pan-fried, lemon caper beurre blanc, long grain wild rice, chef's vegetable 31

Salmon GF

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

Rainbow Trout

Pan fried, mushrooms, leeks, asparagus, tarragon white wine butter sauce, long grain wild rice 28

Pan Seared Halibut GF

Creamy mushroom asparagus risotto and lemon Beurre blanc 33

Seafood Linguini Pasta

Shrimp, scallops, prosciutto, with leeks and herbs in a rich lobster broth 22

Lobster Ravioli

Split lobster tail, lobster saffron raviolis, seafood broth, served with garlic bread 38

Scallop Risotto

Large diver scallops, pan seared over creamy mushroom and asparagus risotto, balsamic glaze 32

Chicken Parmesan

Panko crusted chicken breast, housemade marinara, melted five cheese blend, served with linguine pasta 24

Award Winning Loaded Mac & Cheese

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

Frenched Pork Chop

10z Frenched bone in pork chop, warm apple fig chutney, candied sweet potato, chef's vegetable 22

Slow Roasted Prime Rib GF

Baked potato, chef's vegetable 29

Char-Grilled Filet GF

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

Ribeye

14 oz char-grilled Natural Revier Angus, haystack onions, baked potato, chef's vegetable 32

Twin Boursin Beef Filets

Boursin cheese medallions, mushrooms caps, haystack onions, demi-glace, Yukon Gold mashed potatoes, chef's vegetable 35

Apache Bacon Wrapped Meatloaf

House blend of sirloin, veal and pork, Yukon Gold mashed potatoes, mushroom demi-glace, chef's vegetable 21

Famous BBQ

Served with bread, Fustini's Oil and Vinegar and signature pesto

Slow Cooked BBQ Ribs GF

Baked beans, coleslaw
Full Rack 26 Half Rack 19

Bourbon BBQ Beef Short Ribs

Apache home fries, haystack onions 19

BBQ Mixed Grill

Half rack of ribs, BBQ shrimp, beef short rib, house BBQ sauce, baked beans, coleslaw 31

Western BBQ Bacon Wrapped Shrimp

Five jumbo bacon wrapped shrimp, horseradish BBQ glaze, baked beans and coleslaw 24

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.