



Appetizers

Mussels Marnier-one pound, steamed blue shell mussels in a wine, butter and garlic broth, roasted garlic bread 12.95

Basil Pesto Bruschetta – vine ripe tomato, fresh mozzarella, basil pesto, balsamic reduction, basil chiffonade on grilled roasted garlic bread (v) 6.95

Buffalo Cauliflower- Pan seared cauliflower with a buffalo sauce, celery stick and house made blue cheese dig (gf) (v) 9.95

Olives -Warm, marinated olives with citrus, rosemary, and Marcona almonds (v) (gf) 6.95

Firecracker Deviled Eggs- four deviled eggs with crispy lardon, fried jalapenos (gf) 6.95

Smoked Fish Dip- House smoked salmon and Great Lakes whitefish, baked with melted cheese and served with crostini's 8.95

Boudin Balls – House made Cajun sausage, deep fried with a lemon caper remoulade (gf) 6.95

Breads, Soups and Fresh Greens

Hush Puppies- Seasoned fried cornbread with chipotle aioli \$4.95

French Bread – Fresh baked baguette of French bread with your choice of herb dipping oil or our signature fresh herb garlic butter \$3.95

Daily Soup – Ask your server for today's offering Cup 4 Bowl 6

Garden Greens Salad – organic spring mix, red onion, mushrooms, tomato, house made Vidalia vinaigrette \$6.95 Entrée \$11.95 add chicken \$6, or smoked salmon \$4

Greek Salad- crisp romaine with marinated olives, red onion, capers, tomato, cucumbers, bell pepper, feta cheese and house made Vidalia vinaigrette, croutons Side \$8.95 Entrée 11.95 add smoked salmon \$4

Caesar Salad- Romain lettuce with shaved Parmesan cheese, house baked croutons, house made Caesar Dressing, complimentary anchovies on request, petite 6.95 Entrée 11.95 add grilled chicken \$6

Black and Blue- blackened wagyu sirloin on crisp romaine with tomato, mushrooms, red onion and housemade blue cheese dressing, croutons 18.95

Smoked Chicken Salad – house smoked chicken salad, organic greens, tomato, Vidalia vinaigrette (gf) \$12.95

Miss Jackie Salad – organic spring mix, blue cheese crumbles, toasted pecans, blueberries, blueberry vinaigrette \$12.95 entrée, \$7.95 petite

House Specialties

Seasonal vegetable included with the exception of pastas. Add a garden or Caesar salad \$6.95 or soup of the day \$4

Champagne Chicken - Dredged and pan seared chicken breast with a Champagne and shallot sauce, Parmesan risotto, Petite \$16.95, two breast portion \$19.95 (can be prepared gluten free)

Chicken Marsala –dredged and pan seared chicken breast with a mushroom Marsala sauce, Parmesan risotto 16.95

Smokehouse Mac and Cheese – our melty, creamy signature cheese blend with bacon, house smoked pulled pork and caramelized onions with penne pasta topped with seasoned bread crumbs and fresh herbs \$16.95

Mushroom Ravioli- House made pasta with a mushroom blend, truffle oil and black garlic filling served with a Parmesan cream sauce, truffle oil drizzle (v) 16.95

Jagerschnitzle- pork tenderloin cutlets pounded thin, with a red wine infused mushroom sauce, herbed spaetzle 26.95

Parma Rosa – pan seared parmesan crusted chicken breast with creamy tomato and alfredo sauces, fresh basil over penne pasta \$19.95

Wagyu Sirloin – 6 ounce American Wagyu from Snake River Farms, grilled to temperature, applewood smoked finishing salt, herb roasted baby potato hash * (gf) \$29.95 add sauteed mushrooms, caramelized onion, Mornay, Blue Cheese or Bordelaise sauce +\$4

Farmer's Market Mediterranean Pasta – Locally sourced seasonal vegetables including zucchini, yellow squash, broccoli, vine ripe tomato, mushrooms in a fresh white wine, basil pesto sauce with penne pasta, Pamesan cheese, fresh herbs (v) \$14.95 add smoked salmon +4

Poutine-house smoked pork, local cheese curds, field greens, Vidalia vinaigrette, fried jalapenos and beef gravy over French fries \$16.95 add a fried egg+1

Salmon– Fresh Atlantic salmon fillet, seasoned and chargrilled to temperature (chef suggests medium rare) with dill aioli and Parmesan risotto (gf)* \$24.95

Great Lakes Whitefish- always fresh, Lake Superior whitefish, your choice of blackened with a lemon caper remoulade or pan seared with a citrus beurre blanc, Parmesan risotto \$29.95 add morel mushroom sauce+4

*can contain raw or under cooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.