



Lunch Menu

STARTERS

Crab Cake 23

Garlic Aioli, Cherry Tomato Feta Bruschetta, Balsamic Glaze, Sea Salt

Lemon Ricotta Stuffed Tempura Squash Blossoms 21

Micro Green Salad, Aged Prairie Breeze Cheddar,
Smoked Blackberry Gastrique, Mustard Vinaigrette

Artisan Cheese and Charcuterie Plate 28

Roelli Red Rock Aged Cheddar Blue, Nancy's Camembert, Prosciutto Di Parma,
Creminelli Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes,
Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

SECOND

Tomato Basil Soup 6

Crème Fraiche, Croutons

Soup Du Jour 6

Atwater's Salad 9

Field Greens, Feta Cheese, Toasted Pistachios, Caramelized Onions,
Raspberry Champagne Vinaigrette

Caesar Salad 11

Romaine, Pickled Red Onion, Herbed Croutons, Shaved Parmesan,
Grated Cured Egg Yolk, Anchovy, Caesar Dressing

ADD: Beef Tenderloin 20, Salmon 15, Chicken Breast 8, Shrimp 12

Mediterranean Salad 14

Arugula, Olives, Artichokes, Capers, Burrata, Toasted Pine Nuts,
Peppadew Peppers, Green Goddess Dressing

Sesame Crusted Ahi Tuna Salad 21

Spring Greens, Avocado, Watermelon Radish, Cucumber,
Pickled Blueberries, Goat Cheese, Tahini Ginger Vinaigrette



MAIN

Coconut Crusted Canadian Walleye 36

Creamy Prairie Breese Cheddar Grits, Mango Relish, Crispy Honey Sea Salt Brussels Sprouts

Tempura Eggplant and Burrata Melt 22

Grilled Panini, Tempura Eggplant, Burrata, Basil Pesto, Tomato Agrodolce, Balsamic Glaze, House Fries

Smoked Applegate Farms Turkey Sandwich 20

Arugula, Aged White Cheddar, Tomato, Avocado, Garlic Lemon Aioli, Toasted Multigrain,
Kettle Potato Chips, Pickle

Chicken Waldorf Salad Sandwich 22

Grilled Diced Chicken, Apples, Walnuts, Celery, Grapes, Sunflower Shoots, Aioli, Avocado
Toasted Multigrain, Kettle Chips, Pickle

Braised Short Rib French Dip 25

Grilled Onions, Provolone Cheese, French Roll, Au Jus, House Fries

Faroe Island Salmon Piccata 36

Roasted Turmeric Cauliflower Puree, Sautéed Swiss Chard, Lemon Caper Butter Sauce

Chicken Stuffed Crepe 25

Sun-Dried Tomatoes, Spinach, Gouda Cheese, Champagne Cream Sauce

Roasted Poblano Arancini 30

Creamy Herb Polenta, Arugula Salad, Tomato Agrodolce, Balsamic Glaze (V)

House Ground Tenderloin Burger 24

Toasted Brioche Bun with Lettuce, Tomato, Red Onion, Pickle, House Fries

Petite Filet Mignon 42

Roasted Garlic Whipped Yukon Gold Potatoes, Grilled Asparagus, Cognac Demi-Glace

Executive Chef Kevin Gillespie

All dishes are prepared with clarified butter; olive oil is available upon request.
GF bread or buns are available for an additional \$4. Some items contain nuts, as indicated.
A \$5 fee applies to all shared plates.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness"