

Small Plates

***Spicy Shrimp**, Ginger, Chili, Garlic, Lime, Cilantro \$15

***Calamari**, Lemon Caper Aioli \$14

***North 45 Crab Cake**, Apple and Fennel Slaw, Lemon Caper Aioli \$17

Chicken Quesedilla, Chipotle, Black Beans, Roasted Peppers, Monterey Jack Cheese \$12

Sour Cream, Avocado, Tomato Salsa

***Prosciutto and Salami**, Grain Mustard, Cornichon, Marinated Olives, Bread \$15

***Artisan Cheese Plate**, Fig Preserve, Nuts, Bread \$15

Chicken Wings, Sweet Chili, Cilantro, Lime \$11

Beer Battered Cheese Curds, Sriracha Mayo \$10

Hummus, Olives, Pine Nuts, Extra Virgin Olive Oil, Shaved Radish, Pita Chips \$10

Flat Breads

Margherita, Roasted Tomatoes, Mozzarella, Basil \$10

Zaatar Pesto, Mint, Shaved Radish, Olives, Heirloom Cherry Tomatoes \$11

Arugula Pesto, Roasted Tomatoes, Mozzarella, Corn, Mushroom \$12

Milanese, Roasted Red Pepper, Artichoke, Prosciutto, Amablu Cheese, Arugula Pesto \$12

Granny Smith Apples and Figs, Amablu Cheese, Bacon, Shaved Parmesan, Honey, Pistachio \$15

Soup & Salads

Chicken Wild Rice Soup \$9

Tomato Soup, Basil Oil \$7

Garden Salad, Shaved Vegetables, Belgian Endive, Fine Herbs, Sunflower Seeds, Lemon Vinaigrette \$9

***Maine Lobster Salad**, Half Lobster, Field Greens, Arugula, Endive, Bacon \$28
Pecan, Candied Apples, Tomato, Cucumber, Olive Oil Lemon Vinaigrette

Sesame Chopped Salad, Edamame, Broccoli, Carrot, Cucumber, Cilantro \$14
Mint, Chopped Lettuce, Spinach and Belgian Endive, Cashew, Sesame Vinaigrette

Chopped Salad, Chopped Lettuce, Belgian Endive, Amablu Cheese, Pecan \$12
Avocado, Cucumber, Hard Cooked Egg, Bacon, Honey Mustard Vinaigrette

***Caesar Salad**, Romaine, Parmesan Cheese, Roasted Tomatoes, Crouton \$10

***Niçoise Salad**, Field Greens, Belgian Endive, Fingerling Potatoes, Heirloom Cherry Tomatoes \$12
Haricots Verts, Hard Cooked Egg, Olives, Lemon Vinaigrette

Protein – Add to any Salad – Grilled Chicken \$7 | Grilled Shrimp \$9 |

Grilled Salmon \$9 | Grilled New York Steak \$12

*We will make every effort to accommodate special dietary requirements. Menu Items are cooked and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

For parties of 8 people or more, an 18% gratuity will be added to all checks.

Sandwiches

Served with Choice of Herb Parmesan Chips, Fries or Side Salad

***Cheeseburger**, Gruyère Cheese, Grain Mustard Aioli, Roasted Tomatoes \$14

Caramelized Onion, Arugula, Egg Bun | Add Sunny Side up Egg \$2

***Blue Cheeseburger**, Steakhouse Mayo, Bacon, Arugula, Sliced Tomato, Fried Onions \$16

Egg Bun | Add Sunny Side up Egg \$2

Grilled Ham and Cheese, Aged Wisconsin Cheddar Cheese, Honey, Tomato Soup \$15

***North 45 Crab Cake**, Lemon Caper Aioli, Apple and Fennel Slaw, Ciabatta \$17

***Maine Lobster Roll**, Bacon, Avocado, Tarragon Mayo, Arugula \$22

Grilled Chicken Breast, Arugula Pesto, Spring Mix, Mozzarella, Roasted Red Pepper, Ciabatta \$15

Club Sandwich, Turkey, Bacon, Grain Mustard Aioli, Tomato, Arugula, Multi-grain Bread \$14

***New York Steak**, Grain Mustard Aioli, Arugula, Roasted Tomatoes, Olive Oil, Sea Salt, Ciabatta \$21

Entrées

***Steak Frites**, 12 oz Ribeye Steak, Fries, Herb Butter \$36

***Scottish Salmon**, Salmon, Herb Fingerling Potatoes, Seasonal Vegetables \$26
Apple and Fennel Slaw

Breaded Chicken Scallopini, Arugula, Endive, Roasted Corn \$22
Cherry Heirloom Tomatoes, Extra Virgin Olive Oil Lemon Vinaigrette

***Fish 'n' Chips**, Beer Battered Walleye, Fries, Tartar Sauce, Lemon 28

***Herb Omelet**, Gruyère Cheese, Herbs, Fries \$14

Bucatini Pasta, Arugula, Roasted Tomatoes, Olives, Pine Nuts, Fresh Mozzarella \$16

Add Chicken \$7; Shrimp \$9; Salmon \$9

Pappardelle Pasta, Garlic, Shallots, Scallion, Roasted Pepper \$17

White Wine Cajun Cream Sauce, Parmesan Cheese

Add Chicken \$7; Shrimp \$9; Salmon \$9

Dessert

Apple Tart, Pine Nuts Syrup, Sea Salt, Vanilla Bean Ice Cream \$10

Warm Chocolate Cake, Raspberry Coulis, Vanilla Bean Ice Cream \$9

New York Cheesecake, Seasonal Berries, Raspberry Coulis, Roasted Pistachio \$8.50

Triple Chocolate Mousse Semi-Freddo, Seasonal Berries, Raspberry Coulis \$10

Seasonal Berries, Vanilla Bean Ice Cream \$12

Ice Cream or Sorbet | 2 scoops per serving \$6

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