





STARTERS



Roasted Garlic Brie Dip	Boule bread bowl, apple chutney, red wine blue berry caramel	\$12
 Firecracker Shrimp (SF)	Coconut breaded shrimp, firecracker sauce, topped with a spiced raspberry glaze	\$14
Buffalo Chicken Wings (GF)	Chicken wings, blitz buffalo sauce, gorgonzola, shredded cucumber carrot slaw, honey BBQ mustard dip	\$12
Thai Calamari (SF)	Lightly breaded calamari, spicy soy glaze, sesame seeds	\$12
 Spicy Pickle Chips	Lightly breaded pickles, jalapenos, bell peppers, honey ground mustard	\$8
Shrimp Cocktail Martini (SF)	Large shrimp, cocktail sauce, lemon wedge	\$12
Wasabi Asparagus Fries	Wasabi tempura asparagus, sweet soy sauce, sesame oil	\$9

GARDEN

Add to any salad chicken \$2.00, salmon \$6.00, 4 oz filet \$8.00

Onion Gratinée	\$7
Caramelized onions, madeira veal broth, whole wheat crouton, melted emmental cheese	
Soup Du Jour	\$5
 Seafood Pasta Salad (SF) (GF)	\$14
Spring mix, romaine, goat cheese, shrimp, crab, scallops, shell pasta, Kalamata olives, red onion, cucumber, lemon dill dressing, green onion	
Shredder (GF)	\$9
Shredded iceberg lettuce, bleu cheese, tomato, bacon, egg, green onion, sweet and tangy dressing	
Southwestern Salmon Salad (SF) (GF)	\$14
Spring lettuce, shredded iceberg, shredded cheddar, roasted corn, cherry tomato, sliced avocado, seared salmon, green onion, cilantro sour cream vinaigrette	
Kale Salad (GF)	\$10
Honey vinaigrette marinated kale, bleu cheese, roasted beets, cucumber tomato, granny smith apples	
Orchard Salad (GF)	\$12
Mixed greens, manchago cheese, dried fruit, assorted berries, sliced apples, grilled chicken breast, champagne vinaigrette	

SIGNATURE PIZZAS \$12

The Works	Pepperoni, ham, Italian sausage, peppers, onions, black olives	
Bruschetta	Pesto, tomato, roasted red peppers, fresh mozzarella, finished with fresh basil and balsamic glaze	
Italiano	Asiago cream, Italian sausage, tomato, banana peppers, black olives, shredded lettuce, feta cheese	
Cajun Critter Pizza	Crawfish, andouille sausage, bacon, peppers, onions, jalapenos, spicy tomato sauce, house mozzarella blend	

BUILD YOUR OWN PIZZA

6" \$7 12" \$12 10" Gluten Free \$14

Sauces	Pizza sauce, asiago cream, pesto, buffalo sauce, ranch sauce
Cheeses	Mozzarella, asiago, fresh mozzarella, blue cheese
Meats	Pepperoni, Italian sausage, ham, grilled chicken, bacon
Veggie	mushrooms, tomato, bell peppers, roasted red peppers, onion, black olives, green olives, banana peppers, jalapeno peppers, spinach

FISH, FOWL AND FARM

All classics served with choice of soup, house salad, or Caesar salad, and choice of vegetable and starch unless listed otherwise.

Filet of Beef Tenderloin	\$18/26/32	Jamaican Seared Seabass (SF)	\$26
4 oz. / 6 oz. / 8 oz. Cut to order Certified Angus Beef		Jamaican spice seared seabass, roasted pepper mango chutney, asparagus tip salad, ginger cilantro line jasmine rice	
14 oz Rib Eye	\$28	Walleye (SF)	\$24
Cut to order Certified Angus Beef		Artichoke panko	
Blythefield Fried Chicken	\$16	Blackened, crab, white wine butter cream	
Mashed potato, gravy, vegetable of the day		Pan-fried, sundried tomato, capers, garlic butter	
Barbara's Chicken	\$20	Roasted Vegetable Stew (GF)	\$16 
Grilled chicken breast, sautéed spinach, artichokes, melted goat cheese, basil lemon butter sauce, your choice of starch and vegetables		Sweet potato noodles, roasted cauliflower, wild mushrooms, Swiss chard, squash, sweet potato, roasted beets, asparagus, cheery tomato, green onion, garlic herb vegetable broth	
 Steak Diane (GF)	\$20	Oyster Po Boy (SF)	\$16 
Au poivre seared 6oz tender sirloin steak, wild mushroom Dijon sauce, bacon wilted swiss chard, garlic parsley Yukon gold potatoes		Cornmeal crusted oysters, Cajun remoulade, shredded lettuce, tomato, sliced pickle, grilled swiss roll, spicy sweet potato fries	
 Jagerschnitzel	\$20	Brewer Burger	\$9
Breaded pork schnitzel, mushroom gravy, herb spätzle, German cucumber salad		Lettuce, tomato, onion, choice of cheese on a pretzel bun. Your choice of sides.	

(SF) Contains seafood, (GF) Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Ask your server about what items can be served raw or undercooked.



New menu items. **Items in green are healthy choices.**