

## ~Sharables~

<u>Ahi Tuna Won Tons</u>	12
Sesame Seared Ahi Tuna, Mango Chutney, Asian Citrus Slaw, Wasabi Aioli, Sesame Dressing	
<u>Sriracha Curds</u>	11
Renard's White Cheese Curds, Lightly Breaded, Sriracha Butter Glaze, Cilantro ( <u>available plain upon request</u> )	
<u>Tuscan Stuffed Sea Scallops</u>	12
Broiled Scallops on the Half Shell, Pancetta, Parmesan, Sun-Dried Tomato, Arugula, Balsamic, Garlic Aioli	
<u>Loaded Tavern Chips</u>	11
House Fried Potato Chips, Bleu Cheese Sauce, Lingonberries, Bacon, Scallion	
<u>Chicken Wings</u>	12
Choice of Sauce; House Hot, Garlic Parmesan, Applewood Bacon BBQ, Sweet Chili	
<u>Bruschetta</u>	11
Ciabatta Crostini, Roma Tomato Bruschetta, Balsamic Reduction, Fresh Mozzarella, Basil	
<u>Shanghai Calamari</u>	12
Handed Breaded Calamari, Sweet Chili Glaze, Piquant Peppers, Cilantro, Bean Sprouts	

## ~Poke Bowls~

Served with Your Choice of Protein, Choice of Sauce, Mango, Avocado, Sliced Egg, Cucumber, Cilantro, House Rice, Sunflower Sprouts, Organic Greens, Marinated Sea greens, Won Ton Crisps

### Choice of

Ahi Tuna, Grilled Shrimp or Grilled Chicken Breast

### Sauce Options

Korean Pepper BBQ \* Kick'n Sesame Sauce \* Sweet Chili Sauce

14

## ~Burgers, Sandwiches & Wraps~

Served with your choice of French Fries, Pub Chips, Daily Soup or Fresh Fruit

<u>1951 West Burger</u>	13
Angus Beef Patty, Applewood Smoked Bacon, White Cheddar, Caramelized Onions, Roasted Mushrooms, French Onion Schmeer	
<u>Tuscan Chicken Panini</u>	12
Grilled Chicken Breast, Ciabatta Roll, Spinach, Tomato, Caramelized Onion, Roasted Red Bell Pepper, Mozzarella, Pesto Aioli	
<u>Black Jack Chicken Panini</u>	12
Blackened Chicken Breast, Pepper Jack Cheese, Tomato, Pickled Jalapeno, Avocado, Cajun Mayo, Sour Dough	
<u>Prime Rib Dip</u>	12
Shaved Prime Rib, Bacon, Swiss Cheese, Mushroom Bordelaise, Flash Fried Onions, Ciabatta Roll	
<u>West Coast Turkey Club Wrap</u>	12
Turkey Breast, Applewood Smoked Bacon, Avocado, Mango-Salsa, Mixed Greens, Toasted Almond White Cheddar, Strawberry-Yogurt Dressing, Spinach Tortilla	
<u>Rueben</u>	11
Corned Beef, Sauerkraut, Swiss Cheese, Traditional Dressing, Rye	
<u>Black Bean Burger</u>	11
Spicy Black Bean Patty, House Pico De Gallo, Jalapeno Aioli, Monterey Jack, Local Sprouts	
<u>Fried Blue Gill Po Boy</u>	13
Hand Breaded Blue Gill, Shredded Lettuce, Tomato, House Tartar, Quick Pickles, Rustic Roll	

## ~Salads~

Served with Fresh Baked Rolls and House Made Crackers

<u>Wild Berry Chicken Salad</u>	14
Chicken Breast, Seasonal Berries, Cheddar Cheese, Shaved Red Onion, Almonds, Mixed Greens, Strawberry-Balsamic Reduction	
<u>Zen Salad</u>	15
Atlantic Salmon, Baby Kale, Spinach, Arugula, Granny Smith Apple, Granola, Pecan, Feta Cheese, Dried Cranberry, Lemon Vinaigrette	
<u>Shrimp Cobb</u>	15
Grilled Shrimp, Avocado, Hard Cooked Egg, Bleu Cheese, Tomato, Bacon, Scallion, Mixed Greens, Raspberry Acai Vinaigrette	
<u>Santé Fe Chicken Salad</u>	14
Chili Lime Spiced Chicken Breast, Roasted Peppers, Avocado, Sweet Corn, Cucumber, Tomato, Black Bean, Jicama, Cilantro, Corn Tortilla Strips, Roasted Poblano-Lime Ranch.	

\*consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness\*

## ~Hand Cut Steaks n Chops~

Our Steaks are Hand Trimmed from Upper 2/3rds Choice Midwestern Angus.  
All are served with your choice of Soup or Salad, Side Accompaniment, and Bread Basket.

Lamb Chops (a trio of 3oz) (chimichurri)	28
Angus Beef Sirloin (12oz)	24
Porterhouse (24oz)	32
New York Strip (14oz)	28
Ribeye (14oz)	30
Filet Mignon (6oz)	28
Filet Mignon (10oz)	36

## ~STEAK n CHOP ADD ON'S~

Herb Roasted Mushrooms 3	Grilled Onions 3	Garlic Butter 2
Sautéed Shrimp 5	Ancho-Coffee Rub 2	

## ~Fresh Seafood Selections~

All of our Fresh Seafood Selections are served with your choice of Soup or Salad,  
Side Accompaniment and a Bread Basket

<u>Baked Haddock</u> Lemon and Drawn Butter	19
<u>Broiled Atlantic Salmon</u> Cucumber Dill Sauce	22
<u>Almond-Herb Encrusted Halibut</u> Over Proof Rum Flamed Cherry Relish	24
<u>Walleye</u> Pan Fried, Drawn Butter, Lemon	22

## ~Compositions~

All served with choice of Soup or Salad and a Bread Basket

<u>Cedar Plank Salmon</u> Bourbon Marinated Atlantic Salmon, Asian Citrus Slaw, Choice of Side.	23
<u>Wild Mushroom Ravioli</u> Grilled Portabella, Tomato Bruschetta, Fresh Mozzarella, Basil Cream, Balsamic Reduction.	17
<u>Sesame Encrusted Ahi Tuna Dinner</u> Served over Sticky Rice Pilaf, Asian Citrus Slaw and Sesame Dressing	22
<u>Broasted Pork Chops</u> Two Thick Bone In Chops, Broasted Golden Brown in our Classic Rock Garden Breeding, Sriracha-Honey Drizzle, Bacon-Cider Braised Apples, Choice of Side	18

## Classic Rock Garden Specialties

Served with your choice of Soup or Salad, Choice of Side Accompaniment, Creamy Coleslaw and a Bread Basket

<u>Classic Broasted Chicken</u> Original Family Recipe	(1/4 Chicken)	11
	(1/2 Chicken)	15
<u>Baby Back Ribs</u> Slowly Cooked, Tender and Flavorful	(1/2 Rack)	16
	(Full Rack)	23
<u>Broasted Chicken and Ribs</u> 1/4 Broasted Chicken and 1/2 Rack of Rib		19

## Tonight's Side Selections

Pan Roasted Asparagus with Sun-Dried Tomato Pesto  
Blistered Haricot Verts with Toasted Almond Butter  
Shroom n Gouda Mac bacon gratin  
Garlic Mashed Potato with Chives  
Baked Potato with Whipped Butter and Sour Cream  
Baby Potato Medley with Garlic Chive Butter  
French Fries