

# Appetizers

<b>DUCK BACON WONTONS</b> <i>cream cheese, corn, bell peppers, blackberry sauce</i>	15
<b>EDAMAME</b> <sup>GF</sup> <i>Ginger chili sambal, ponzu sauce, sake, honey</i>	11
<b>SPICY CHICKEN DROPS</b> <i>Sriracha cream, fried leeks, garden greens, sesame seeds</i>	15
<b>STEAK BITES</b> <i>bistro steak medallions, worcester, fried onions, medium rare, spicy house seasoning, horseradish cream and dijon garlic butter dipping sauce</i>	20
<b>BLUEGILL BASKET</b> <i>7 filets, seasoned breading, remoulade, tarter, chipotle aioli</i>	19
<b>TOMMY LIKE WINGY</b> <i>Our signature garlic parmesan wings. Sub buffalo, house made dry rub or Asian glaze. Your choice ranch or blue cheese.</i>	17
<b>MUSSELS</b> <sup>GF</sup> <i>Mussels, grape tomatoes, shallots, parsley in a white wine garlic cream sauce. Served with toasted ciabatta.</i>	19
<b>TURKEY LETTUCE WRAPS</b> <sup>GF</sup> <i>Ginger spiced ground turkey, butter lettuce, sweet soy, cashews, mango-pineapple salsa</i>	15
<b>GOUDA FONDUE</b> <i>Chicken, ciabatta, apple, fine herbs</i> Add Shrimp 6	17
<b>BAKED BRIE CHARCUTERIE</b> <i>Warmed brie, lingonberry pecan honey sauce, seasonal cheese, genoa salami, prosciutto, crackers, meze olives</i>	24
<b>WISCONSIN CHEESE CURDS</b> <i>Hand beer battered, served with house ranch</i>	13
<b>TRUFFLE SPROUTS</b> <sup>GF</sup> <i>Truffle oil, truffle salt, grana padano, fine herbs, gouda cheese fondue</i>	13
<b>SWEET POTATO FRIES</b> <sup>GF</sup> <i>Cinnamon maple sprinkle</i>	9
<b>TRUFFLE FRIES</b> <sup>GF</sup> <i>Truffle oil, truffle salt, grana padano, fine herbs, gouda cheese fondue</i>	13

# Soup & Salads

<b>SEASONAL SOUP</b> <i>cup / bowl</i>	5 / 8
<b>SEAFOOD CHOWDER</b> <i>cup / bowl</i>	5 / 8
<b>SIDE HOUSE SALAD</b> <sup>GF</sup> <i>Mixed greens, carrot, onion, cherry tomato, vinaigrette</i>	8
<b>SIDE CAESAR / ENTREE CAESAR</b> <sup>GF</sup> <i>Romaine, croutons, caesar dressing, grana padano</i> add chicken \$4 add shrimp \$5 add salmon \$12 make it a wrap \$2	8 / 12
<b>SWIRL CHICKEN SALAD</b> <i>Grilled chicken breast, organic greens, craisins, candied pecans, feta cheese, fresh strawberries, poppy seed dressing</i> make it a wrap \$2	18

# Flatbreads

<b>MARGHERITA</b> <i>Fresh mozzarella, basil, grape tomatoes, balsamic</i>	16
<b>BOLOGNESE</b> <i>Tomato basil, bolognese, cremini mushrooms, grape tomatoes, red pepper flakes, mozzarella</i>	17
<b>GRILLED THAI CHICKEN</b> <i>Chicken, thai peanut sauce, shredded mozzarella, carrot vinaigrette, chopped scallions</i>	17
<b>PEACH PROSCIUTTO</b> <i>grilled peaches, shaved prosciutto, hot honey, mozzarella, feta, arugula, balsamic reduction</i>	17
<b>SHRIMP BOOM BOOM</b> <i>Bacon, shrimp, peppers, onion, mozzarella, creole sauce</i>	17
<b>MEDITERRANEAN</b> <i>Four cheese sauce, grape tomatoes, mushroom blend, kalamata olives, arugula, shredded mozzarella</i>	18

<sup>GF</sup> Indicates Gluten Friendly

Join us for Brunch on Sundays 11am-2pm  
gratuity of 20% may be added to parties of 8 or more

## Burgers & Sandwiches

burgers are 100% angus beef served with gluten free natural cut fries & pickle chips. Add cheese for \$1; cheddar, gouda fondue, gruyere, gorgonzola, habanero jack, or provolone. Substitute edamame, sweet potato fries \$1.5 Substitute truffle fries, side salad \$3 Gluten-free bun \$2  
Substitute a chicken breast at no extra charge

CURRENT BURGER	17
lettuce, tomato, onion, aioli	
BACON + CHEDDAR BURGER	18
memphis bbq sauce, smoked bacon, cheddar cheese	
SMOKED BRISKET BURGER	18
6oz ground beef patty, topped with slow smoked beef brisket, fried onion strings, Memphis BBQ sauce, brioche bun	
BLACK & BLUE BURGER	17
6oz blackened burger patty, sauteed cremini mushrooms, Gorgonzola, lemon and garlic aioli	
THE TURKEY BURGER	17
Shaved apple, lingonberry, wild rice aioli, alfalfa sprouts	
CHICKEN APPLE GOUDA	17
Grilled chicken, sliced apple, gouda cheese, organic arugula, aioli on a ciabatta roll	

## Tacos

Served with gluten free natural cut fries & pickle chips. Add cheese for \$1; cheddar, gouda fondu, gruyere, gorgonzola, provolone. Substitute edamame, sweet potato fries \$1.5 Substitute truffle fries, side salad \$3 Gluten-free bun \$2

SHRIMP TACOS	17
2 blackened shrimp tacos, red cabbage slaw, cilantro crema, chipotle aioli, cilantro, lime	
BLACKENED FISH TACOS	17
2 blackened cod tacos, red cabbage slaw, cilantro crema, chipotle aioli, cilantro, lime	
BRISKET TACOS	17
2 slow smoked beef brisket tacos, red cabbage slaw, cilantro crema, chipotle aioli, cilantro, lime	

## Entrees

BRAISED PEPPERCORN SHORT RIB <sup>GF</sup>	28
coffee black pepper braised short rib, natural au jus, mashed potatoes, market vegetable	
BBQ RIBS <sup>GF</sup>	23
half rack of zesty bbq ribs. Served with house mashed potatoes & market vegetable	
10 OZ NEW YORK STRIP <sup>GF</sup>	36
10 oz choice center cut new york strip, lightly seasoned, grilled and served with house mashed potato and market vegetable	
BLACKENED MAHI MAHI <sup>GF</sup>	24
8oz filet, coconut rice, mango-pineapple salsa, cilantro, lime	
GOLDIE'S ALMOND WALLEYE	30
Almond crusted, market vegetable, jasmine rice, brown butter sauce	
HONEY GARLIC SALMON <sup>GF</sup>	29
6oz salmon filet, Asian honey garlic glaze, jasmine rice, market vegetable	
CURRENT STIR-FRY <sup>GF</sup>	16
bell peppers, mushrooms, white and green onion, sweet and hot Asian sauce, jasmine rice, sesame seeds	
add chicken \$4 add shrimp \$6	
CURRY SHRIMP <sup>GF</sup>	24
1/2 lb of shrimp, jasmine rice, matchstick carrots, coconut curry, basil, cilantro - sub chicken for no extra cost, add chicken \$4, add salmon \$12	

## Pasta & Risotto

gluten-free penne \$2 ciabatta roll \$2	
PENNE BOLOGNESE	24
Bolognese meat sauce, fresh grape tomatoes, grana padano, fresh herbs	
LINGUINI & CAPRESE	20
Linguini pasta, light olive oil, tomato basil garlic sauce, fresh mozzarella cheese	
add chicken 4 add shrimp 6	
LINGUINI & MUSHROOM PASTA	20
Linguini pasta, grilled wild mushrooms, shallot, arugula, fresh herbs, gorgonzola	
add chicken 4 add shrimp 6	
CHICKEN RISOTTO	24
Creamy risotto, chicken, grilled wild mushrooms, shallot, spinach, cherry tomatoes, fresh herbs, grana padano	

Ask your server about our dessert specials

<sup>GF</sup> Indicates Gluten Friendly

\*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness