

welcome to the spirits & ciders experience

lobster crepes

two delicate house-made crepes topped with real lump lobster meat and a seafood béchamel

the crabby benny

two house-made crab cakes topped with poached eggs and hollandaise served with hash browns, home-fried potatoes, or fresh fruit

steak tip tacos

prime Sirloin, house made chipotle salsa, avocado creme, cotija cheese, sunny side up egg, and micro cilantro

crab cobb salad (gf)

mixed greens layered with lump crab meat, bacon, tomato, blue cheese and hard boiled egg served with your choice of house-made french, ranch, blue cheese or balsamic vinaigrette dressing

grilled chicken sandwich (gf)

grilled chicken breast, sun-dried tomato and pesto aioli, fresh mozzarella, pickled onion and house-made tartar sauce. served with beer battered dressing

walleye sandwich

beer battered walleye filet topped with bibb lettuce, tomato and pickled onion on a rustic roll with house-made tartar sauce served with beer battered fries

brunch provided by our partners at:

THE
BOAT CLUB
★ RESTAURANT & BAR ★
EST 2017