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LUNCH

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M E N U

APPETIZERS

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CHILLED THAI SUMMER ROLL | 8

Steamed shrimp, local herbs and crunchy vegetables wrapped in rice paper and served with a Thai dipping sauce

BUFFALO CHICKEN WINGS | 7

Coated in a mild buffalo sauce and served with celery and carrot sticks with your choice of cool ranch or blue cheese dressing

RAVIOLI | 7

Fresh pasta filled with smoked mozzarella cheese and served with a roasted tomato sauce

BEEF STEAK QUESADILLA | 9

Thinly sliced grilled prime beef with onions, peppers and Monterey Jack cheese between crispy flour tortillas and served with pico de gallo, sour cream and avocado

CRISPY CALAMARI | 10

Flash-fried and served with a duo of mango chipotle and roasted tomato sauces

SOUPS & SALADS

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CLASSIC CAESAR SALAD | 10

Crisp hearts of romaine lettuce tossed with our homemade dressing and topped with French bread croutons and shaved parmesan cheese

Chicken breast | +4 **Sliced beef tenderloin** | +7 **Broiled salmon** | +5

LOBSTER SHRIMP BISQUE

Rich cream shellfish soup garnished with small bites of sweet lobster
bowl | 8 **cup** | 4

FRENCH ONION SOUP | 7

A robust European favorite! Oven-baked, loaded with caramelized sweet onions and served with a golden crust of melted Swiss cheese

CALIFORNIA COAST COBB | 15

Romaine lettuce, blue cheese, bacon, grated eggs, tomatoes, smoked chicken and fresh avocado accompanied by your choice of dressing

HOUSE SALAD | 3.5

Fresh, chilled lettuce accompanied with tomato and cucumber slices and served with your choice of dressing

ENTRÉES

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All burgers, steaks and sandwiches are served with your choice of French fries, garlic-mashed potatoes or a garden salad

BUILD YOUR OWN BURGER | 9

Grilled half-pound ground sirloin garnished with lettuce, red onions, and tomato on a toasted bun

Please add 50¢ for each additional topping:

*grilled onions | grilled peppers | grilled pineapple | crispy bacon | jalapeño | cheddar cheese
American cheese | provolone cheese | blue cheese*

FARMERS MARKET | 10

Grilled eggplant, zucchini, onion, roasted red peppers, tomato and mozzarella cheese with pesto sauce served on a grilled ciabatta roll

PORCINI FETTUCCINE | 18

Fettuccine cooked in a porcini flavored cream sauce with forest mushrooms, applewood smoked bacon, and garnished with asparagus tips

BLT | 10

Crisp applewood-smoked bacon, sliced tomatoes and iceberg lettuce with mayonnaise on toasted sourdough bread

BEER BATTERED FISH AND CHIPS | 9

White fried cod served with French Fries, creamy tartar sauce and malt vinegar

TAIYO BURGER | 12

Grilled half-pound ground sirloin topped with sautéed mushrooms, Swiss cheese, shaved ham, lettuce, sliced tomato, red onion, and an onion marmalade

WISCONSIN CHEDDAR & BACON BURGER | 10

Grilled half-pound ground sirloin topped with Wisconsin white cheddar, crispy bacon, lettuce, red onions and sliced tomato

FILLET MIGNON STEAK SANDWICH | 20

Choice grilled beef tenderloin served with fresh mushrooms and grilled onions served on a pretzel roll smeared with beer mustard

PORCINI CRUSTED SALMON | 24

Served on a bed of garlic mashed potatoes, topped with 25yr old balsamic vinegar and garnished with sautéed spinach

BUTTERED LOBSTER ROLL | 18

Sweet morsels of lobster meat tossed with mayonnaise, celery, and a touch of fresh lemon juice served in a grilled soft roll

BLUE CHEESE BURGER | 10

Grilled half-pound ground beef sirloin topped with Maytag Blue Cheese, lettuce, sliced tomato and red onions

HAM AND SWISS CHEESE CROISSANT | 10

Cured ham and Swiss cheese served on a flaky croissant with spicy mustard

FRENCH DIP | 15

Sliced prime rib served on a hoagie roll topped with provolone cheese and served with au jus and horseradish sauce

KUROBUTA PORK CHOP | 20

A highly prized Japanese, finely marbled, and exceptionally juicy 12 oz. pork chop grilled to perfection and served with a spicy barbecue sauce

CHICAGO SOUTH SIDE | 12

Grilled, smoked chicken breast stacked with applewood-smoked bacon, sharp cheddar cheese, lettuce, sliced tomato and red onions, served on a fresh bun with barbeque sauce

PETITE FILET | 25

A 6 oz. broiled beef filet served with a wild mushroom sauce

FLAT IRON STEAK | 21

12 oz. prime grilled steak, served with a red wine & mushroom sauce and garnished with farm fresh vegetables

NEW YORK STEAK | 25

8 oz. center-cut steak broiled and brushed with herb butter

BONELESS RIB-EYE STEAK | 40

A juicy, full-flavored 14 oz. rib-eye steak