



Starters

SHRIMP COCKTAIL | gf

Ten poached shrimp with cocktail sauce and herb aioli 14

CHICKEN WINGS

Served traditional or breaded with celery sticks, carrot sticks, house-made ranch or bleu cheese and a choice of BBQ, sweet chili, buffalo or golden sauce (6) 12 | (12) 18

TEMPURA SHRIMP

Six hand battered crispy shrimp with a side of Asian slaw 15

SOUTHWEST EGGROLLS

Crispy fried eggrolls filled with chicken, peppers, corn and black beans with southwest slaw and house-made ranch dressing 14

WISCONSIN CHEESE CURDS

White cheddar cheese curds, golden fried and served with house-made marinara and ranch 13

PRETZEL BITES

Warm bite sized pretzels tossed in coarse salt and served with whole grain mustard and house-made cheese sauce 13

SMOKED SALMON BOARD

Smoked Atlantic salmon with dill cream cheese, capers, hard boiled egg, purple onions, pickles and rye toast 16

QUESADILLA GRANDE

Cheddar jack cheese, pico de gallo, and your choice of grilled chicken breast or ground beef served with guacamole, salsa, and sour cream 14

BEEF TENDERLOIN CARPACCIO | gf

Thinly sliced beef tenderloin, herb aioli, pickled chillies, aged gouda cheese, capers, Marble King olive oil, and radish 18

LOADED POTATO SKINS | gf

Crispy potato skins filled with bacon and cheddar jack cheese and topped with green onions and southwest sauce 12

MEATBALL SKILLET

House-made meatballs in a rich marinara with parmesan and basil 12

CHEESY GARLIC BREAD

Toasted ciabatta bread covered in garlic butter and melted cheese served with a side of house-made marinara 9

BEEF SLIDERS

All beef patties, special sauce, tomatoes, American cheese and pickles on two toasted Hawaiian rolls 10

SPICY CHICKEN SLIDERS

Spicy chicken patties, Southwest slaw and pickles on two toasted Hawaiian rolls 10

PALO VERDE NACHOS | gf

Seasoned ground beef, pico de gallo, black olives, pickled jalapeños, cheddar jack cheese, house-made cheese sauce and southwest sauce 14

ARTICHOKE DIP

Creamy artichoke and spinach dip with parmesan, cheddar jack cheese crispy tortilla chips and warm naan 12

Lean and Green *{vegan}*

TUSCAN NACHOS | gf

House-made kettle chips, tossed in Italian dressing with tomato, cucumber, purple onion and fresh basil 12

LOADED BBQ FRIES | gf

Crispy French fries covered in chopped pickles, purple onions, BBQ sauce and scallions 12

LOADED BLACK BEAN BURGER

Seared black bean burger with lettuce, tomato, pickles, purple onion, pickled chilis, and a corn and black bean aioli served with choice of side 16

VEGETABLE STIR FRY | gf

A mix of Asian vegetables sauteed and covered in a teriyaki glaze and sesame seeds, served over a bed of jasmine rice 20

GARDEN VEGGIE PASTA

Fresh vegetables sautéed and tossed in house-made marinara and served over raditore pasta with fresh basil and extra virgin olive oil garlic bread 20

VEGAN CHICKEN CUTLET

Pan seared vegan chicken filet covered in house-made marinara and served over Campanelle pasta with extra virgin olive oil garlic bread 22



from the Garden

SOUTHWEST CHICKEN SALAD | gf

Roasted chicken, romaine, corn & black beans, radish, pico de gallo, avocado, tortilla strips, cheddar jack cheese and choice of dressing 14

CRISPY CHICKEN SALAD

Crispy chicken breast, romaine, egg, bacon, cheddar jack cheese, tomato and choice of dressing 14

GARDEN COBB SALAD | gf

Roasted chicken breast, romaine, avocado, tomato, bacon, black olives, egg, bleu cheese crumbles and choice of dressing 14

C.B.G.B. SALAD | gf

Roasted chicken breast, bacon, goat cheese, beets, purple onion, candied pecans, spinach, romaine and choice of dressing 15

CHEF SALAD | gf

Ham, turkey, romaine, cheddar jack cheese, tomatoes, bacon, egg, black olives, and choice of dressing 14

STRAWBERRY SALMON SALAD | gf

Grilled salmon, spinach, strawberries, candied pecans, bleu cheese crumbles and choice of dressing 18

ASIAN SHRIMP SALAD

Six tempura battered shrimp, romaine, cabbage, mandarin oranges, crispy wonton strips, tossed in a sweet Thai dressing 16

CAPRESE SALAD | gf

Fresh mozzarella, ripe tomatoes, basil, balsamic reduction, and Marble King extra virgin olive oil 13
add salmon +6 | balsamic chicken salad +5

CHICKEN CAESAR SALAD

Crisp romaine, shredded parmesan cheese, tossed in house-made Caesar dressing and topped with grilled chicken breast and house-made croutons 15

Handhelds

Includes choice of French fries, coleslaw, house-made chips or fresh fruit. Upgrade to onion rings, sweet potato fries, side salad, cup of soup or make it a wrap +2

PALO VERDE BURGER*

½ pound premium black angus ground chuck, American cheese, lettuce, tomato, onion, pickle, and mayo 15

CHICKEN CAPRESE

Grilled chicken breast, herb aioli, oven roasted tomatoes, fresh mozzarella and spinach served on a toasted ciabatta roll 15

ITALIAN HOAGIE

Prosciutto, mortadella, genoa salami, mayo, onion, lettuce, tomato, pickle, oil and vinegar, on an Italian roll 16

CRISPY FISH SANDWICH

Tempura battered cod, lettuce, pickles, tartar sauce, and American cheese served on a toasted ciabatta roll 15

PASTRAMI SANDWICH

Thin sliced pastrami, melted Swiss cheese, pickles, herb aioli served on a toasted ciabatta roll 15

PRIME RIB FRENCH DIP

Shaved prime rib, melted provolone, and creamy horseradish, on an Italian roll served with a side of au jus 15

CLUB

Turkey, ham, lettuce, tomato, mayo, avocado, bacon and provolone cheese, served on toasted wheat bread 15

REUBEN OR RACHEL

Thinly sliced corned beef or turkey, melted Swiss cheese, sauerkraut and thousand island dressing served on toasted rye 15

MEATBALL SANDWICH

House-made meatballs, marinara, melted provolone cheese and fresh basil on an Italian roll 15

FISH AND CHIPS

Beer battered Atlantic cod served with coleslaw, house-made tartar sauce and French fries 18
add an additional piece of fish +3

FRIED SHRIMP BASKET

8 beer battered shrimp served with coleslaw, house-made tartar sauce, cocktail sauce and French fries 18

* Sandwiches can be made gluten free +2

* Excludes meatball and fish sandwiches



Center of the Plate

Wednesday - Saturday 4pm-8pm

All entrées served with choice of soup or garden salad with choice of dressing.
Caesar Salad +2

Build Your Own Entrée

Choose your protein and sauce.

8OZ FILET MIGNON* 35	6OZ GRILLED CHICKEN 22	SAUTÉED SHRIMP 22
8OZ GRILLED SALMON* 24	6 GRILLED LAMB LOLLIPOPS* 45	LIVER WITH BACON & ONIONS 22

BEEF GRAVY | GARLIC BUTTER | BOURSIN CREAM SAUCE
BEURRE BLANC | TERIYAKI GLAZE

Choose two sides.

JASMINE RICE | MASHED POTATOES | VEGETABLE OF THE DAY | FRENCH FRIES | FRESH FRUIT
BAKED POTATO | LOADED BAKED POTATO +2 | ONION RINGS +2 | SWEET POTATO FRIES +2

GRILLED RIBEYE*

12oz ribeye steak topped with garlic butter and crispy buttermilk fried onions with choice of two sides 30

CHOPPED STEAK STACK*

8oz chopped steak over creamy mashed potatoes, topped with beef gravy, sautéed onions, buttermilk fried onions, scallions and choice of vegetable 22

BROILED COD | gf

9oz flaky broiled cod in white wine and butter with choice of two sides 24

CANADIAN WALLEYE

Pan seared walleye topped with beurre blanc and fried capers with choice of two sides 24

SHRIMP DEJONGHE

Ten shrimp baked with white wine and lemon, encrusted with garlic butter breadcrumbs with choice of two sides 22

SOUTHWEST RICE BOWL | gf

Jasmine rice with roasted corn and black beans, shaved radish, pico de gallo, cheddar jack cheese, Southwest sauce and topped with shrimp, salmon or chicken 22

ITALIAN STALLION

House-made meatballs, Italian sausage, marinara, parmesan, basil, raditore pasta and cheesy garlic bread 24

TUSCAN PASTA | gf +2

Choice of sautéed garlic butter shrimp, or grilled Italian sausage, with artichokes, oven-roasted tomatoes, capers, mushrooms, Boursin cream sauce, radiatore pasta and cheesy garlic bread 24

MAC & CHEESE | gf +2

Campanelle pasta tossed in a house-made cheese sauce and topped with grilled BBQ chicken, buttered shrimp or Italian sausage 20