

# SEAFOOD & CAJUN

Includes a side salad  
Make it a Caesar for \$1

## BOUILLABAISSE 27

shrimp, scallops, clams, whitefish, mussels, rich broth, crusty bread

## FISH AND CHIPS 18

hand-battered Atlantic cod, farmhouse ale beer batter, fries, house-made tartar sauce

## SHRIMP JAMBALAYA 18

shrimp, andouille sausage, Cajun spices, tomato, green pepper, onion, rice, cornbread

## CHICKEN JAMBALAYA 16

Cajun chicken breast, andouille sausage, Cajun spices, tomato, green pepper, onion, rice, cornbread

# FEATURED DAILY SEAFOOD

Your server will describe our chef's seafood features prepared for you today!

## FRESH CEDAR PLANKED SALMON 21

Atlantic salmon, teriyaki glaze, orzo medley, roasted vegetables

## CRAB STUFFED SHRIMP 28

jumbo shrimp, lump crab meat, Bearnaise sauce, sauteed bacon, Brussels sprouts

## SALMON FRESCA 21

Atlantic salmon, roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese, citrus butter

## WALLEYE 26

blackened or pan-fried, roasted vegetables, roasted rosemary potatoes

# STEAKS, RIBS & SPECIALTY BEEF

All steaks include a side salad and your choice of:  
baked potato, seasoned fries or parmesan mashed potatoes.  
Make it a caesar for \$1.

All our steaks are 28 - 35 days aged

## FILET MIGNON TENDERLOIN 6oz 31 | 10oz 40

the most tender cut

## CHUBBY CUT TOP SIRLOIN 9oz 21

Certified Angus Beef® makes it the choice of choice



## CHARBROILED RIBEYE 11oz 28

Certified Angus Beef® makes it the choice of choice



## PARMESAN CRUSTED NEW YORK STRIP 29

a classic cut well marbled with a parmesan butter crust

## SLOW ROASTED PRIME RIB\* 8oz 22 | 12oz 27 | 16oz 33

we slow roast our prime rib for peak tenderness

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!

## CAJUN ROASTED PRIME RIB\* 8oz 22 | 12oz 27 | 16oz 33

we slow roast our prime rib for peak tenderness with Cajun spices

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!

## UPGRADE YOUR SIDE 2

orzo medley | grilled asparagus | green beans | loaded baked potato | roasted vegetables  
roasted rosemary potatoes | Brussels sprouts

## FILET MEDALLION TRIO 28

three medallions of choice beef tenderloin, parmesan, gorgonzola and smoked bacon butter crust, béarnaise, parmesan mashed potatoes, grilled asparagus

## BISON SMOKED MEATLOAF 17

smoked in-house, parmesan mashed potatoes, roasted mushroom medley, demi-glaze, roasted green beans

## 24 HOUR RIBS • HALF 18 FULL 25

available in half-rack and full-rack, house BBQ sauce, seasoned fries

### STEAK ADD-ONS

parmesan crust - \$3  
beer battered shrimp - \$7

bacon butter crust - \$3  
roasted mushroom medley - \$4

gorgonzola crust - \$3  
grilled onion - \$2

# CHICKEN & PASTA

Includes a side salad - Make it a Caesar for \$1

## CHICKEN PAILLARD 20

thinly pounded chicken, parmesan breading, garlic, white wine sauce, asparagus; salad made of arugula, tomatoes, crumbled goat cheese and balsamic vinaigrette  
This entrée does not include an additional side salad.

## CHICKEN ALFREDO 16

grilled chicken breast, creamy house-made alfredo sauce, fettuccine, crusty bread

## SHRIMP ALFREDO 18

shrimp, creamy house-made alfredo sauce, fettuccine, crusty bread

## SALMON ALFREDO 20

salmon, creamy house-made alfredo sauce, fettuccine, crusty bread

## CHICKEN MARSALA RAVIOLI 20

chicken filled ravioli, roasted mushroom medley, Marsala cream, peas, shaved Asiago

## LOBSTER MAC N CHEESE 22

lobster, cavatappi pasta, rich cream sauce, crunchy bread crumb topping

## CHICKEN, BACON & BRUSSELS FETTUCCINE 20

grilled chicken breast, Brussels sprouts, mushroom blend, truffle oil, alfredo sauce, parmesan, crusty bread

## SHRIMP SCAMPI 21

shrimp, fettuccine, lemon, cherry tomatoes, spinach, crusty bread

# BURGERS

Served with fries or homemade chips

Upgrade to Sweet potato fries - \$1 • Fresh fruit - \$2

## CERTIFIED ANGUS BEEF® BURGER 11

Certified Angus® ground chuck, Brioche bun



## ALL AMERICAN STUFFED BURGER 14

Certified Angus Beef® American cheese, thick-cut bacon, Brioche bun



## IMPOSSIBLE BURGER™ 15

plant-based burger, smoked gouda, caramelized onions, roasted red pepper mayo, mixed greens, tomato, Brioche bun

## TURKEY BURGER 12

baby arugula, roasted garlic mayo, feta, tomato, Brioche bun

## BISON BURGER 14

seasoned bison burger, Brioche bun

# SALADS & SOUPS

## PEPPERCORN SEARED SALMON SALAD 16

fresh Atlantic salmon, balsamic dressed greens, crisp crostini bread, goat cheese, red onion, tomato

## EDAMAME CHICKEN SALAD 13

grilled chicken, edamame, peanuts, avocado, roasted red pepper, peanut sauce, Napa cabbage, romaine, sesame ginger dressing, crispy wontons

## WARM GOAT CHEESE SALAD 12

pecan-crust goat cheese, julienned green apple, shredded carrots, blue cheese, mixed greens, crostini, balsamic vinaigrette

## CAESAR YOUR WAY 10

romaine, garlic croutons, Asiago cheese, made in-house Caesar dressing  
Add grilled chicken - 3 • shrimp - 5 • salmon - 7

## CHOPPED SALAD 13

romaine, grilled chicken, bacon, avocado, banana pepper, tomato, parmesan, balsamic vinaigrette, crostini

## SOUPS CUP 5 • BOWL 6

French onion • baked potato • chicken tortilla

# APPETIZERS

## BAJA FISH TACOS 10

lightly breaded cod, crispy Napa slaw, pico de gallo, feta, chipotle ranch, flour tortillas

## FRIED CHEESE CURDS 9

battered Clock Shadow Creamery white cheddar curds, raspberry chipotle dipping sauce

## OUR FAMOUS SEAFOOD FONDUE 13

shrimp, crawfish, sherryed mushroom Mornay sauce, crusty bread

## THE BAY'S CRAB CAKES 14

jumbo lump crab meat cakes, crispy slaw, remoulade sauce

## FOUR CHEESE STUFFED MUSHROOM CAPS 8

cream cheese, feta, mozzarella, Boursin, garlic, scallions

## BRUSCHETTA 9

grilled baguette, Roma tomatoes, goat cheese, onions, olive oil, basil

## CALAMARI MARINARA 13

calamari, marinara



THUNDER BAY SPECIALTY