

FLATBREADS

BBQ CHICKEN

With red pepper, cilantro, Tabasco® fried onion strings and a blend of cheeses. | 12

SMOKED SALMON

Capers, heirloom tomato, caramelized onions and arugula. | 13

MARGHERITA

Heirloom tomato, fresh mozzarella, pesto and balsamic glaze. | 12

ENTRÉES

Served with your choice of soup or salad.

5 TRI-COLOR FETTUCCINI ALFREDO

Sautéed chicken breast, tossed in a creamy Alfredo sauce. | 15

BRAISED LAMB SHANK

Domestic lamb braised in cabernet demi glace with root vegetables served with mashed potatoes. | 19

5 PENNE RIGATE

Sautéed chicken breast, sun dried tomatoes, julienned bell peppers, and arugula, tossed in a pomodoro vodka sauce. | 15

SHRIMP TACOS

Three grilled or battered shrimp on a flour tortilla topped with lettuce and pico de gallo. Finished with house-made chipotle mayo. | 14

STIR-FRY

An assortment of hand cut vegetables tossed with our housemade sauce, served over your choice of white or brown rice. Chicken | 15 • Steak or Shrimp | 19

LEMON-GARLIC SHRIMP PENNE

Sauteed shrimp, baby arugula, and sundried tomatoes. Finished with a lemon-garlic cream sauce. | 18

5 CHICKEN FILLET

Grilled marinated chicken breast, served with rice and vegetable of the day. | 14

CHICKEN MARSALA

Pan roasted chicken breast sautéed with fresh mushrooms and garlic in a savory Marsala wine sauce. Served on a bed of mashed potatoes, seasonal vegetables. | 16

JUMBO SHRIMP SCAMPI

Sautéed gulf shrimp and garlic tossed with linguini in a light lemon cream sauce. | 18

SEAFOOD LINGUINE

Shrimp sautéed with arugula and cherry tomatoes tossed with a garlic cream sauce. | 19

BABY BACK RIBS

Slowly cooked baby back pork ribs with bourbon BBQ sauce. Served with fries and slaw. Full | 23 • Half | 16

MACADAMIA NUT CHICKEN

House-made mashed potatoes, seasonal vegetables, shoyu cream sauce and mango salsa. | 17

FROM THE SEA

*All our fish can be broiled or blackened.
Served with chef's vegetable & your choice of potato or rice.*

5 LAKE SUPERIOR WHITE FISH

Fresh lake superior whitefish broiled to perfection. | 16

5 MICHIGAN CHERRY BBQ SALMON

Scottish salmon chargrilled and glazed with cherry BBQ sauce, served with hand battered jumbo onion rings, orzo wild rice salad. | 20

CEDAR PLANK SCOTTISH SALMON

Balsamic glaze, grilled zucchini, sautéed asparagus, sundried tomato pesto. | 21

5 SAUTÉED LAKE PERCH

Fresh sautéed lake perch, served with a side of lemon butter caper sauce. | 16

OVEN BAKED RAINBOW TROUT

Topped with one of our signature crab cakes, sundried tomatoes, arugula and finished with lemon beurre blanc sauce. | 23

HAND-BATTERED ICELANDIC COD

Fresh cod coated in a beer batter. | 16

5 SESAME AHI TUNA

Seared rare, pickled ginger butter, wasabi drizzle. Served with coconut rice. | 21

WALLEYE

Encrusted walleye topped with caramelized pecans. Served with potatoes, vegetables and side of lemon beurre blanc. | 18

STEAKS & CHOPS

*All steaks U.S.D.A. Choice Angus Beef.
Served with chef's vegetable & your choice of potato.*

NEW YORK STRIP STEAK

14oz, NY strip is broiled to perfection. Served with our signature zip sauce. | 27

RIBEYE

14oz, hand-cut and broiled to perfection. Served with our signature zip sauce. | 26

5 CHICAGO STYLE SKIRT STEAK

Chargrilled to perfection, topped with au jus, served with butter and lemon, garnished with cottage fries. | 19

5 FILET MIGNON

8oz, center cut is broiled to perfection. Served with our signature zip sauce. | 29
5oz Petite Filet | 22

STEAK AL-FORNO

Flatiron steak, chargrilled with Asiago cheese, basil and butter crust. Roasted garlic smashed potatoes and grilled asparagus, chive-basil oil. | 18

5 LAMB CHOPS

Rack cut chops marinated in our special blend of herbs and seasonings then grilled to temperature. 3 Chops | 29 • 5 Chops | 39

SIDES \$5

BAKED POTATO

LYONNAISE POTATOES

SAUTÉED SPINACH & MUSHROOMS

GRILLED ASPARAGUS

COCONUT JASMINE RICE

MASHED POTATOES

SWEET POTATO FRIES

FRENCH FRIES

SIDE SALAD

BROCCOLI FLORETS

VEGETABLE OF THE DAY