



LUNCH & DINNER MENU

Appetizers

Fried Asiago Stuffed Gnocchi \$11

Asiago cheese stuffed gnocchi breaded and deep fried. Served with a spicy marinara. V

Popcorn Mussels* \$13

Breaded Chilean mussels deep fried and served with a po'boy sauce.

Baked Feta & Pita Chips \$18

Whipped feta cheese with roasted cherry tomatoes and Kalamata olives. V

Boneless Chicken Wings \$15

Tossed in your choice of sauce buffalo, honey garlic, BBQ Or bourbon glaze

Wisconsin White Cheddar Garlic Cheese Curds \$11

Served with marinara sauce V

Handhelds

Served with your choice of chips or fries.

Substitute: Cup of soup or salad for \$4

Gluten free bread \$2

The Italian \$16

Shaved pastrami, pepperoni, mozzarella cheese, olive tapenade, caramelized onions & bell peppers. Served on a rosemary schiacciata roll with a side of Italian dressing.

BLT \$14

½ pound thick sliced applewood smoked bacon, lettuce, tomato, garlic aioli. Served on a rosemary schiacciata roll.

Chicken Marinara \$16

Broasted or Grilled chicken. Topped with olive tapenade, havarti cheese and spicy marinara. Served on a rosemary schiacciata roll.

Walleye Sandwich \$17

Crispy cracker breading, lettuce, tomato, onion & house remoulade. Served on a sourdough hoagie.

Mussel Po'Boy* \$17

Breaded and deep fried Chilean mussels with an Asian pear coleslaw, po' boy sauce. Served on sourdough hoagie.

Turkey Club \$17

Turkey, applewood smoked bacon, cheddar cheese, lettuce, tomato, red onion, avocado & garlic aioli. Served on cranberry wild rice bread.

Soup & Salad

Asian Pear & Arugula \$16

Sliced Asian pear, arugula, pickled red onion, crumbled goat cheese, dried blueberries. Served with honey, thyme and lemon vinaigrette. GF V Add:

5oz. Flat Iron Steak* \$12 | Chicken \$7 | Shrimp* \$11 Cold Smoked Norwegian Salmon* \$12

Cobb \$16

House blend greens with bacon, crumbled cambozola, egg, grilled chicken, cheddar cheese, cherry tomatoes, avocado. Served with your choice of dressing. GF

Dinner Salad \$11

House blend greens with cherry tomato, red onion, cucumber, shredded cheddar cheese, shredded carrots & croutons. Served with your choice of dressing. V

Add:

5oz. Flat Iron Steak* \$12 | Chicken \$7 | Shrimp* \$11 Cold Smoked Norwegian Salmon* \$12

Soup of the Day

Cup \$6

Bowl \$9

Burgers

All burgers are 1/2 pound Akaushi Waygu beef patties. Topped with lettuce, tomato, and onion. All burgers served with your choice of chips or fries. Substitute: cup of soup or salad for \$4

Gluten free bun \$2

Black bean burger \$2

Kimchi Burger* \$17

Topped with havarti cheese, roasted garlic aioli & kimchi.

White Oak Burger* \$17

Topped with Boursin cheese, roasted garlic aioli, smoked applewood bacon & onion marmalade.

The Classic* \$16

Topped with roasted garlic aioli and your choice of cheese: American, Swiss, havarti, cheddar, or pepperjack, Add bacon \$2

Mushroom & Garlic* \$18

Topped with cambozola cheese, oyster mushrooms, caramelized onions & roasted garlic aioli.



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Flat Breads

Gluten Free Crust \$2

The Frankfort \$16

Applewood smoked bacon, smoked rope sausage, sauerkraut, thousand island dressing, Swiss & havarti cheese.

Salmon & Goat Cheese \$18

Caramelized onion jam, cold smoked Norwegian salmon, pickled red onions, crumbled goat cheese, fried capers, & balsamic glaze.

Classic Italian \$16

Italian sausage, pepperoni, calabrese chili peppers

Giardino \$16

Olive tapenade, mozzarella cheese, onions, oyster mushrooms, bell peppers, cherry tomatoes, & balsamic glaze. V
Add: Chicken \$3

Broasted Chicken

Meal

Served with Jo Jo's and coleslaw

2-piece Dark or white \$12

4 piece Mixed or dark \$17 all white \$19

Buckets

8 piece Mixed or dark \$19 All white \$23

12 piece Mixed or dark \$24 All white \$28

16 piece Mixed or dark \$34 All white \$38

Sides \$7

Jo Jo's

Fries

16oz Coleslaw

Entrées (served after 5pm)

All Entrée's served with salad, choice of dressing & a dinner roll.

Kimchi Fried Rice Bowl \$18

Fried rice with kimchi. Topped with a sunny side up egg. V
Add:

5oz. Flat Iron Steak* \$12 | Chicken \$7 | Shrimp* \$11

Beef Short Rib* \$29

10oz. two bone red wine braised short rib. Served over roasted garlic and rosemary risotto. Topped with bordelaise. Served with a side of seasonal vegetable. GF

St. Louis Style Ribs

1/2 rack \$24

Full rack \$34

Smoked St. Louis style pork ribs with a sweet chili BBQ sauce served with au gratin potatoes and seasonal vegetable.

Flat Iron Steak* \$36

10oz. certified black angus flat iron steak, grilled to your liking. Served with a whiskey cream sauce, hasselbeck potatoes & seasonal vegetable.

V=vegetarian

GF=gluten free

Pistachio Crusted Walleye \$34

Twin walleye filets with a pistachio crust. Served with au gratin potatoes, house remoulade & seasonal vegetable.

Garlic Shrimp* \$34

Six large sautéed shrimp, served over a garlic, lemon and asparagus orzo pasta. Served with seasonal vegetable.

Spicy Vodka Pasta \$19

Penne pasta & oysters mushrooms, tossed in a calabrese chili pepper & tomato vodka sauce. V
Add:

5oz. Flat Iron Steak* \$12 | Chicken \$7 | Shrimp* \$11

Desserts

Strawberry Lace Cake \$7

Chocolate Brownie Cheesecake \$7

Two Layer Gluten Free Chocolate Cake \$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.