



APPETIZERS

- Artichoke Fondue Kettle**
baked artichoke dip with spinach, parmesan
grilled flatbread 10.95
- Bruschetta**
tomato, basil, red onion, capers, feta, pesto
grilled flatbread, balsamic reduction 9.95
- Artisan Cheese Plate**
puff pastry wrapped brie, apricot chutney,
st pete's blue cheese, apple-cranberry
compote, garlic herbed goat cheese,
toasted crostini 12.95
- Walleye Fingers Buffalo-Style**
buffalo spiced, smoked pepper tartar 13.50
- Rotisserie Buffalo Wings**
honey buffalo, blue cheese dressing 11.95
- Calamari with Smoked Tomato Aioli**
crispy panko crusted cherry tomatoes,
arugula 11.95
- Skillet Mussels**
steamed pei mussels, cider braised bacon,
smoked bell peppers, basil, shallot, brown
butter broth, grilled crostini 12.50
- Ribs with Hoisin Glaze**
pork baby back, miso-sesame slaw 12.50
- Crispy Goat Cheese Balls & Beets**
roasted red & golden beets, lemon-zested
arugula, balsamic-maple glaze 11.75
- Sesame Ahi Tuna ***
japanese slaw, crispy wontons, soy glaze
& wasabi cream 12.50

STARTER SALADS

5.95 / add to entrée 3.95

- Italian Panzanella**
baby arugula, ciabatta croutons, roma
tomatoes, red onion, red wine vinaigrette
- Caesar with Polenta Croutons**
a classic with shaved parmesan
- Mixed Greens with Candied Pecans**
maple candied pecans, ricotta salata,
honey-citrus vinaigrette
- Bowl of Soup**
choose from featured daily soups
- SALADS**
- Southwest Chopped**
rotisserie chicken, jicama, red bell pepper,
roasted corn, black beans, avocado, red
onion, tortillas, arugula, chipotle-lime
vinaigrette 13.95
- Wine Country**
mixed greens, oven roasted grapes, rotisserie
chicken, black river gorgonzola, candied
pecans, honey-citrus vinaigrette 13.95
- Cobb**
mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, cheddar
cheese, choice of dressing 13.95
- Toasted Quinoa Chicken Salad**
a tower of quinoa, cucumber, bell pepper,
rotisserie chicken, corn, arugula, scallion,
mint, basil, lime, and crispy shoestring
potatoes over roma tomatoes in a curry
vinaigrette 13.50
- Roasted Beet with Orange**
roasted red & golden beets, mixed greens,
orange segments, lemon-honey dressing,
toasted salt & pepper almonds 12.95
...with rotisserie chicken 13.95
- Smoked Peach & Bacon**
rotisserie chicken, smoked peaches, bacon,
red onion, brown butter croutons, mixed
greens, buttermilk-ranch dressing 12.95

STEAK

- Tenderloin of Beef with Blue Cheese
or Horseradish Crust ***
8 oz usda choice beef tenderloin, grilled
asparagus, baked potato, sour cream,
scallions, choice of crust: blue cheese or
horseradish 32.95
- Flat Iron Steak ***
8 oz usda choice, porter creek steak sauce,
broccoli, brown butter hash browns 24.95
- Herb-Crusted Hanger Steak ***
8 oz usda choice, green beans & red bell
pepper, horseradish fingerling potatoes,
pinot noir demi 23.95
- New York Strip with Herbed Chevre ***
14 oz usda choice, baby red potatoes,
broccoli, pinot noir demi, dollop of herbed
goat cheese 30.95

FIELD & FOWL

- Fire Roasted Rotisserie Chicken**
half chicken, seasonal rustic vegetables,
mashed potatoes, choice of home made
glazes: mango barbeque or
maple bourbon 18.95
- Crisp Duck Breast with Duck Risotto ***
oven crisped breast, duck confit risotto
with sautéed spinach, orange zest, thyme,
blood orange sauce 23.95
- Braised Lamb Shank**
spiced israeli couscous, asparagus,
red-chile mint jelly 26.95
- Frenched Bone-In Pork Chop with
Apricot Chutney ***
smoked pork prime rib, apricot-ginger glaze,
asparagus, mashed potatoes 22.95
- Bacon Wrapped Pork Tenderloin ***
wild rice piquillo pepper hash, wilted spinach,
apricot bourbon barbeque sauce 21.95

FISH & SEAFOOD

- Salmon with Roasted Corn Sauce ***
bacon-scallion whipped potatoes,
balsamic red onion marmalade,
crisp shoestring potatoes 22.95
- Seafood Kettle**
oven baked in a ginger cream sauce with
chef selected seafood, roasted baby red
potatoes, crisp vegetables, cilantro 23.95
- Scallops with Stir Fried Soba ***
pan seared scallops, stir fried buckwheat
noodles & vegetables, sesame, cilantro,
coconut-jalapeño broth 24.95
- Mahi Mahi with Quinoa ***
oven roasted, quinoa with garden vegetables,
scallion, arugula, avocado-herb cream sauce
23.95
- Walleye with Smoked Pepper Tartar**
asiago-crusted, sautéed spinach, roasted
baby red potatoes, white wine butter
sauce 24.95
- Australian Sea Bass ***
hoisin glazed barramundi, stir fried vegetables,
sesame, wasabi butter sauce, wontons 24.95
- Snapper with Mango Butter Sauce ***
pan roasted pink snapper with jasmine rice,
spinach, corn-piquillo relish 22.95

* Consuming raw or undercooked pork, beef,
ground beef or seafood may increase your
risk for foodborne illness.

WOODFIRED FLATBREAD

- Margherita**
oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 9.95
- Chicken & Artichoke**
rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 10.95
- Pepperoni**
olli salumeria organic pepperoni, roasted garlic
tomato puree, mozzarella, provolone cheese,
fresh jalapeño slices 11.50
- Italian Sausage & Apricot Chutney**
roasted garlic tomato puree, mozzarella,
provolone cheese, scallions 10.95
- Smoked Peach & Shrimp**
mozzarella & provolone, fire roasted jalapeños,
sweet red chili sauce, cilantro 11.50

SANDWICHES

*Sandwiches served on handcrafted ciabatta, burgers are
fresh ground chuck, grilled to order on a potato bun,
served with french fries, cole slaw, or mashed potatoes*

- Prime Rib Dip PC-Style**
fire roasted bell peppers, caramelized onions,
smoked gouda cheese 14.50
- Rotisserie Chicken with Melted Brie**
cold-smoked granny smith apples,
mayonnaise 12.95
- Tomato-Basil Panini**
brick oven ciabatta, roasted tomato,
fresh mozzarella, tomato-almond pesto, fresh
basil 11.95
- Hot Smoked Turkey**
guacamole, applewood smoked bacon,
roma tomatoes, chipotle aioli 13.50
- Braised Bacon Burger ***
cheddar cheese, cider braised bacon, arugula,
smoked paprika aioli 13.50
- Mesa Burger ***
guacamole, pepper jack, chipotle aioli 12.95
- St Pete's Blue Cheese Burger ***
caramelized crimini mushroom & onions,
roasted garlic aioli 13.95

PASTA

- Baked Rigatoni & Italian Sausage**
hearty marinara sauce, mozzarella, provolone,
parmesan cheese 15.95
- Buffalo Mac**
spicy buffalo cream sauce, rotisserie chicken,
toasted bread crumbs, blue cheese crumbles,
basil 16.95
- Fettuccine with Parmesan Cream**
rotisserie chicken, oven roasted cherry
tomatoes, basil 16.95
- Capellini with Tomato**
caramelized garlic, roma tomatoes,
extra virgin olive oil, sea salt, basil 13.95
...with sautéed shrimp 15.95
...with rotisserie chicken 14.95

*Inspire,
Create,
Explore!*