

THE DIVE

TRUFFLE BRUSSELS

ROASTED BRUSSEL SPROUTS, TOSSED WITH WHITE TRUFFLE OIL, BLACK TRUFFLE SALT & PARMESAN CHEESE

BURNT ENDS

TRIPLE SMOKED BRISKET ENDS SERVED WITH A HOUSE MADE BBQ SAUCE

POUTINE

A TWIST TO A CANADIAN CLASSIC WITH A GRUYERE CHEESE SAUCE WITH SAUTEED SOPPRESSATA AND MELTED CHEESE CURDS ATOP CRISPY FRIES

WILD BERRY SALAD

SEASONAL MIXED GREENS WITH RASPBERRIES, BLUEBERRIES, BLACKBERRIES, CANDIED PECANS AND MELTED HONEY GOAT CHEESE AND A CHAMPAGNE VINAIGRETTE **ADD CHICKEN OR SHRIMP**

CLASSIC CAESAR SALAD

CHOPPED ROMAINE LETTUCE TOSSED WITH HOMEMADE GARLIC CROUTONS, CAESAR DRESSING, PARMESAN CHEESE & TOPPED WITH SLICED EGG **ADD CHICKEN OR SHRIMP**

BRIE BURGER

GRILLED USDA CHOICE BEEF TOPPED WITH SAUTEED ONIONS, BRIE CHEESE AND A TARRAGON SHALLOT AIOLI ATOP A PRETZEL BUN WITH FRIES

PHILLY CHEESE STEAK

GRILLED RIBEYE STEAK WITH SEASONED ONIONS TOPPED WITH WHITE AMERICAN CHEESE ON AN AMOROSO ROLL WITH FRIES

MEAT LOVERS PIZZA

PEPPERONI, BACON, SAUSAGE, HAM, SALAMI COOKED ON A HAND TOSSED PIZZA DOUGH

FOUR CHEESE PIZZA

MOZZARELLA, PROVOLONE, ASIAGO AND PARMESAN CHEESES COOKED TO PERFECTION

FETTUCCINE CARBONARA

A TRUE ITALIAN CLASSIC MADE WITH PANCETTA, EGG AND PECORINO ROMANO TOSSED WITH FETTUCCINE

LAKE PERCH

SAUTEED OR FLASH FRIED LAKE PERCH SERVED WITH HOUSE MADE COLESLAW, FRIES AND CHEF'S VEGETABLE

WALLEYE

PISTACHIO ENCRUSTED WALLEYE SERVED WITH ROASTED GARLIC MASHED POTATOES, CHEF'S VEGETABLE AND A FRANGELICO CREAM SAUCE

NY STILTON

10 OZ BEEF STRIPLOIN GRILLED TO YOUR LIKING AND TOPPED WITH A ROASTED GARLIC BUTTER AND SLICES OF MELTED STILTON BLEU CHEESE SERVED WITH ROASTED GARLIC MASHED POTATOES AND CHEF'S VEGETABLE