

Thank you for dining with us this evening!

Starters

Crispy Brussels Sprouts with agave and sriracha vinaigrette and toasted peanuts	10.25	Smoked Salmon Sandwich open face on pumpernickel with boursin cheese, capers, diced red onions, chopped eggs and citronette	12.75
Jumbo Lump Crab Cakes with roasted red pepper remoulade	14.75	Cajun Tenderloin Tips*	13.75
CK Mussels steamed in white wine, garlic, lemon and butter, finished with a splash of ouzo and grilled french baguette	10.25	sautéed with peppers, garlic, red onions and served with béarnaise sauce	
Flash Fried Crispy Calamari choice of red pepper or sweet and hot sauce	11.25	Seared Rare Tuna*	13.75
Shrimp Casalinga flash fried shrimp tossed with a garlic cream sauce	14.75	spicy tea seared with edamame relish, asian slaw, wasabi and ginger	

Soups

Soup of the Day 4.25 *French Onion* 5.25 *New England Clam Chowder* 5.25

From The Garden

Arugula and Grain Salad with Grilled Salmon baby kale, wasabi peas, sunflower seeds, barley chia seeds, quinoa and balsamic vinaigrette	17.75	Harvest Salad mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	8.25
CK Cole Slaw with french roquefort dressing	3.75	Red and Golden Beet Salad	7.75
Grilled City Caesar * * grilled heart of romaine with house caesar dressing	8.25	arugula, feta cheese and garlic vinaigrette	
Iceberg Wedge bacon, tomato and blue cheese dressing	7.75	Baby Spinach Salad with pecan crusted goat cheese and jalapeno mango vinaigrette	8.25

Blue Cheese Dressing 1.25

Add Grilled Chicken 6.25 or Grilled Salmon 8.75 to your Baby Spinach, Caesar or Harvest Salad

Today's Fresh Catch

*Direct from Boston's famous fish house. Foley Fish Company.
Available Chargrilled, Blackened, Fire Roasted, Fried or Sautéed*

Rainbow Trout 21.25	Walleye 27.75
Lake Superior Whitefish 23.25	Gulf Shrimp 26.75
Eastern Halibut 33.75	Atlantic Salmon 25.25
Maine Sea Scallops 33.50	Atlantic Swordfish 33.25
Lemon Sole 24.25	Fresh Lake Perch 25.75

Served with house tossed salad, choice of whipped potatoes or basmati rice and Chef's vegetable selection

Fish and Seafood Specialties

Served with house tossed salad and Chef's vegetable selection

Bronzed Swordfish Steak served with a potato croquette, spinach sauté and candied bacon mango butter	34.25	Sautéed Lemon Sole "Miller Style" sautéed with artichokes, tomatoes and spinach with white wine and butter and served with basmati rice pilaf	25.75
Fire Roasted Eastern Halibut with spinach sauté, red beet coulis, basil oil and garlic whipped potatoes	34.75	Bourbon Glazed Grilled Atlantic Salmon bourbon, whole grain mustard and honey glazed, served with wild rice pilaf	27.75
Parmesan Whitefish served with roasted yukon gold potatoes	25.75	Pecan Crusted Walleye served with dried apple and dried cherry butter with whipped potatoes	28.75
Fish & Chips beer battered fillet with crispy fries and tartar sauce	19.25	Grilled Atlantic Salmon with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	26.75
Butter Rum Tarragon Shrimp served with wild rice pilaf	27.75	Fire Roasted Atlantic Salmon with dried cherry barbeque sauce, crispy onions and whipped potatoes	26.75
Seared Maine Sea Scallops served with cremini mushroom risotto	34.25	Farm Raised Catfish blackened or cornmeal flash fried and served with rock shrimp etouffee and basmati rice	24.95
Rainbow Trout Amandine butter toasted almonds and parmesan risotto	23.25		
Fresh Lake Perch sautéed with capers and lemon and served with basmati rice pilaf	26.75		



From the Grill

All grill entrees except Angus Burger served with house tossed salad and Chef's vegetable selection

<p>Filet of Beef Tenderloin "Angus Beef" * 37.95 8 oz. steak served with whipped potatoes, asparagus, crispy onions and zip sauce</p> <p>NY Strip Steak "Angus Beef" * 37.95 14 oz. steak served with gratin potatoes, crispy onions, fried brussel sprouts and zip sauce</p> <p>Braised Short Ribs 29.95 served with creamy corn bread, oven roasted roma tomatoes, cipollini onions and natural sauce</p>	<p>37.95</p> <p>37.95</p> <p>29.95</p>	<p>Sautéed Chicken Breast 22.75 sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with whipped potatoes</p> <p>Beef Tenderloin Tournedos' "Angus Beef" * 29.75 served with roasted yukon gold potatoes, asparagus and béarnaise sauce</p> <p>Baby Back Ribs 28.95 served with french fried potatoes</p> <p>"Angus Beef" Burger* 11.95 served with french fries, lettuce, onion, tomato and pickles</p> <p style="text-align: right; margin-right: 20px;"><i>Half Slab</i> 21.25</p>	<p>22.75</p> <p>29.75</p> <p>28.95</p> <p>21.25</p> <p>11.95</p>
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Pasta

Served with house tossed salad

<p>Cajun Pasta 25.25 shrimp, chicken, andouille sausage, onions, peppers, tomatoes, tossed with penne in a light cajun lobster sauce</p> <p>Linguine in Clam Sauce 22.25 chopped tender clams, white wine, olive oil, garlic and herbs</p>	<p>25.25</p> <p>22.25</p>	<p>Short Rib Fettuccine 25.25 tossed in a light cream sauce with roasted carrots, roasted cipollini onions and cremini mushrooms</p> <p>Chicken Fettuccine Alfredo 23.50 chicken and mushrooms tossed in a creamy parmesan sauce</p>	<p>25.25</p> <p>23.50</p>
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Light Portion Meals

<p>Atlantic Salmon 18.25 prepared seared, fire roasted or grilled. Ask your server for details.</p> <p>Portabella Mushroom 14.75 stuffed with spinach, artichoke hearts, peppers, onions, sundried tomatoes and feta cheese</p>	<p>18.25</p> <p>14.75</p>	<p>Jumbo Lump Crab Cakes 18.25 served with basmati rice pilaf and chef's vegetable selection</p> <p>Risotto Napoleon 16.95 vegetarian risotto layered with sautéed vegetables</p> <p>Fresh Lake Perch 18.75 served with basmati rice pilaf and chef's vegetable selection</p>	<p>18.25</p> <p>16.95</p> <p>18.75</p>
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Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

<p>Barbequed Chicken 11.75 sliced chicken, red onions, bacon, and peppers</p> <p>Margherita 11.50 tomatoes, fresh mozzarella, basil and garlic oil</p>	<p>11.75</p> <p>11.50</p>	<p>Spinach Artichoke 11.75 spinach, artichoke hearts, red onion, feta and mozzarella cheese</p> <p>Pepperoni and Mushroom 10.75 pepperoni, mushrooms and mozzarella cheese blend</p> <p>Prosciutto 11.75 fresh mozzarella, prosciutto, and basil</p>	<p>11.75</p> <p>10.75</p> <p>11.75</p>
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*Can be cooked to order based on your temperature preference. However, consuming raw or under cooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness