

**Thank you for dining with us this evening!**

### Starters

<b>Crispy Brussels Sprouts</b> with agave and sriracha vinaigrette and toasted peanuts	11.50	<b>Smoked Salmon Sandwich</b> open face on pumpernickel with boursin cheese, capers, diced red onions, chopped eggs and citronette	14.25
<b>Jumbo Lump Crab Cakes</b> with roasted red pepper remoulade	15.75	<b>Cajun Tenderloin Tips*</b> sautéed with peppers, garlic, red onions and served with béarnaise sauce	14.50
<b>CK Mussels</b> steamed in white wine, garlic, lemon and butter, finished with a splash of ouzo and grilled french baguette	12.00	<b>Seared Rare Tuna*</b> spicy tea seared with edamame relish, asian slaw, wasabi and ginger	14.75
<b>Flash Fried Crispy Calamari</b> choice of red pepper or sweet and hot sauce	12.25		
<b>Shrimp Casalinga</b> flash fried shrimp tossed with a garlic cream sauce	15.25		

### Soups

*Soup of the Day* 4.75      *French Onion* 6.25      *New England Clam Chowder* 5.95

### From The Garden

<b>Arugula and Grain Salad with Grilled Salmon</b> baby kale, wasabi peas, sunflower seeds, barley chia seeds, quinoa and balsamic vinaigrette	18.75	<b>Harvest Salad</b> mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	8.75
<b>CK Cole Slaw</b> with french roquefort dressing	4.75	<b>Red and Golden Beet Salad</b> arugula, feta cheese and garlic vinaigrette	8.25
<b>Grilled City Caesar * *</b> grilled heart of romaine with house caesar dressing	8.75	<b>Baby Spinach Salad</b> with pecan crusted goat cheese and jalapeno mango vinaigrette	8.75
<b>Iceberg Wedge</b> bacon, tomato and blue cheese dressing	8.50		

*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*

<b>Rainbow Trout</b> 22.50	<b>Walleye</b> 28.75
<b>Lake Superior Whitefish</b> 24.75	<b>Gulf Shrimp</b> 28.25
<b>Eastern Halibut</b> 34.75	<b>Atlantic Salmon</b> 26.25
<b>Maine Sea Scallops</b> 34.75	<b>Atlantic Swordfish</b> 34.25
<b>Lemon Sole</b> 25.50	<b>Fresh Lake Perch</b> 26.75

*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*

<b>Bronzed Swordfish Steak</b> served with a potato croquette, spinach sauté and candied bacon mango butter	35.75	<b>Sautéed Lemon Sole "Miller Style"</b> sautéed with artichokes, tomatoes and spinach with white wine and butter and served with basmati rice pilaf	26.75
<b>Fire Roasted Eastern Halibut</b> with spinach sauté, red beet coulis, basil oil and garlic whipped potatoes	35.75	<b>Bourbon Glazed Grilled Atlantic Salmon</b> bourbon, whole grain mustard and honey glazed, served with wild rice pilaf	28.75
<b>Parmesan Whitefish</b> served with roasted yukon gold potatoes	26.75	<b>Pecan Crusted Walleye</b> served with dried apple and dried cherry butter with whipped potatoes	29.75
<b>Fish &amp; Chips</b> beer battered fillet with crispy fries and tartar sauce	21.25	<b>Grilled Atlantic Salmon</b> with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	28.25
<b>Butter Rum Tarragon Shrimp</b> served with wild rice pilaf	28.75	<b>Fire Roasted Atlantic Salmon</b> with dried cherry barbeque sauce, crispy onions and whipped potatoes	28.25
<b>Seared Maine Sea Scallops</b> served with cremini mushroom risotto	35.75	<b>Farm Raised Catfish</b> blackened or cornmeal flash fried and served with basmati rice pilaf	25.95
<b>Rainbow Trout Amandine</b> butter toasted almonds and parmesan risotto	25.25		
<b>Fresh Lake Perch</b> sautéed with capers and lemon and served with basmati rice pilaf	27.75		

## From the Grill

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

<p><b>Filet of Beef Tenderloin "Angus Beef" *</b> 39.95 8 oz. steak served with whipped potatoes, asparagus, crispy onions and zip sauce</p> <p><b>NY Strip Steak "Angus Beef" *</b> 39.95 14 oz. steak served with potato croquettes, crispy onions, fried brussel sprouts and zip sauce</p> <p><b>Braised Short Ribs</b> 32.75 served with creamy corn bread, oven roasted roma tomatoes, cipollini onions and natural sauce</p>	<p>39.95</p> <p>39.95</p> <p>32.75</p>	<p><b>Sautéed Chicken Breast</b> 23.95 sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with whipped potatoes</p> <p><b>Beef Tenderloin Tournedos' "Angus Beef" *</b> 32.75 served with roasted yukon gold potatoes, asparagus and béarnaise sauce</p> <p><b>Baby Back Ribs</b> 29.95 served with french fried potatoes</p> <p><b>"Angus Beef" Burger*</b> 13.95 served with french fries, lettuce, onion, tomato and pickles</p>	<p>23.95</p> <p>32.75</p> <p>29.95</p> <p>22.90</p> <p>13.95</p>
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## Pasta

Served with house tossed salad

<p><b>Cajun Pasta</b> 26.25 shrimp, chicken, andouille sausage, onions, peppers, tomatoes, tossed with penne in a light cajun lobster sauce</p> <p><b>Linguine in Clam Sauce</b> 23.75 chopped tender clams, white wine, olive oil, garlic and herbs</p>	<p>26.25</p> <p>23.75</p>	<p><b>Short Rib Fettuccine</b> 26.25 tossed in a light cream sauce with roasted carrots, roasted cipollini onions and cremini mushrooms</p> <p><b>Chicken Fettuccine Alfredo</b> 24.75 chicken and mushrooms tossed in a creamy parmesan sauce</p>	<p>26.25</p> <p>24.75</p>
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## Light Portion Meals

<p><b>Atlantic Salmon</b> 19.25 prepared seared, fire roasted or grilled. Ask your server for details.</p> <p><b>Portabella Mushroom</b> 15.75 stuffed with spinach, artichoke hearts, peppers, onions, sundried tomatoes and feta cheese</p>	<p>19.25</p> <p>15.75</p>	<p><b>Jumbo Lump Crab Cakes</b> 19.25 served with basmati rice pilaf and chef's vegetable selection</p> <p><b>Risotto Napoleon</b> 18.95 vegetarian risotto layered with sautéed vegetables</p> <p><b>Fresh Lake Perch</b> 19.75 served with basmati rice pilaf and chef's vegetable selection</p>	<p>19.25</p> <p>18.95</p> <p>19.75</p>
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## Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

<p><b>Barbequed Chicken</b> 12.75 sliced chicken, red onions, bacon, and peppers</p> <p><b>Margherita</b> 12.50 tomatoes, fresh mozzarella, basil and garlic oil</p>	<p>12.75</p> <p>12.50</p>	<p><b>Spinach Artichoke</b> 12.75 spinach, artichoke hearts, red onion, feta and mozzarella cheese</p> <p><b>Pepperoni and Mushroom</b> 11.75 pepperoni, mushrooms and mozzarella cheese blend</p> <p><b>Prosciutto</b> 12.75 fresh mozzarella, prosciutto, and basil</p>	<p>12.75</p> <p>11.75</p> <p>12.75</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