

Thank you for dining with us this evening!

Starters

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

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

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

Bronzed Swordfish Steak served with a potato croquette, spinach sauté and candied bacon mango butter	35.75	Sautéed Lemon Sole "Miller Style" sautéed with artichokes, tomatoes and spinach with white wine and butter and served with basmati rice pilaf	26.75
Fire Roasted Eastern Halibut with spinach sauté, red beet coulis, basil oil and garlic whipped potatoes	35.75	Bourbon Glazed Grilled Atlantic Salmon bourbon, whole grain mustard and honey glazed, served with wild rice pilaf	28.75
Parmesan Whitefish served with roasted yukon gold potatoes	26.75	Pecan Crusted Walleye served with dried apple and dried cherry butter with whipped potatoes	29.75
Fish & Chips beer battered fillet with crispy fries and tartar sauce	21.25	Grilled Atlantic Salmon with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	28.25
Butter Rum Tarragon Shrimp served with wild rice pilaf	28.75	Fire Roasted Atlantic Salmon with dried cherry barbeque sauce, crispy onions and whipped potatoes	28.25
Seared Maine Sea Scallops served with cremini mushroom risotto	35.75	Farm Raised Catfish blackened or cornmeal flash fried and served with basmati rice pilaf	25.95
Rainbow Trout Amandine butter toasted almonds and parmesan risotto	25.25		
Fresh Lake Perch 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>Filet of Beef Tenderloin "Angus Beef" * 39.95 8 oz. steak served with whipped potatoes, asparagus, crispy onions and zip sauce</p> <p>NY Strip Steak "Angus Beef" * 39.95 14 oz. steak served with potato croquettes, crispy onions, fried brussel sprouts and zip sauce</p> <p>Braised Short Ribs 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>Sautéed Chicken Breast 23.95 sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with whipped potatoes</p> <p>Beef Tenderloin Tournedos' "Angus Beef" * 32.75 served with roasted yukon gold potatoes, asparagus and béarnaise sauce</p> <p>Baby Back Ribs 29.95 served with french fried potatoes</p> <p>"Angus Beef" Burger* 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>Cajun Pasta 26.25 shrimp, chicken, andouille sausage, onions, peppers, tomatoes, tossed with penne in a light cajun lobster sauce</p> <p>Linguine in Clam Sauce 23.75 chopped tender clams, white wine, olive oil, garlic and herbs</p>	<p>26.25</p> <p>23.75</p>	<p>Short Rib Fettuccine 26.25 tossed in a light cream sauce with roasted carrots, roasted cipollini onions and cremini mushrooms</p> <p>Chicken Fettuccine Alfredo 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>Atlantic Salmon 19.25 prepared seared, fire roasted or grilled. Ask your server for details.</p> <p>Portabella Mushroom 15.75 stuffed with spinach, artichoke hearts, peppers, onions, sundried tomatoes and feta cheese</p>	<p>19.25</p> <p>15.75</p>	<p>Jumbo Lump Crab Cakes 19.25 served with basmati rice pilaf and chef's vegetable selection</p> <p>Risotto Napoleon 18.95 vegetarian risotto layered with sautéed vegetables</p> <p>Fresh Lake Perch 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>Barbequed Chicken 12.75 sliced chicken, red onions, bacon, and peppers</p> <p>Margherita 12.50 tomatoes, fresh mozzarella, basil and garlic oil</p>	<p>12.75</p> <p>12.50</p>	<p>Spinach Artichoke 12.75 spinach, artichoke hearts, red onion, feta and mozzarella cheese</p> <p>Pepperoni and Mushroom 11.75 pepperoni, mushrooms and mozzarella cheese blend</p> <p>Prosciutto 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