

## Small Bites

- MINI CHICKEN TACO** Three Pot Sticker Wraps with Lettuce, Grape Tomato and Chipotle Aioli  
**JUMBO LUMP CRAB CAKE** Whole Lump Crab Baked with our Lemon Dill Sauce  
**BRUSSELS SPROUTS** Pan Seared with Almonds, Golden Raisins and Sweet Mustard Bacon Sauce (GF)  
**SHRIMP AND GRITS** Three Shrimp, Cheesy Grits and Spinach (GF)  
**LOBSTER RISOTTO BALLS** Served with Sauce Newberg  
**PULLED PORK NACHO PLATE** Queso, Cheddar Cheese, Tomatoes, Green Onions, and Jalapenos  
**SESAME SEARED SAKU TUNA** Arugula Salad, Pickled Ginger and Sriracha Aioli

## Soups

- BEEF STEW** Tenderloin Tips In Our House Rich Stew  
**TOMATO BISQUE** Served with a Grilled Cheese Crouton ●  
**ROASTED SQUASH BISQUE** Tamari Pumpkin Seeds (GF)  
**FRENCH ONION SOUP** Au Gratinee

## From the Garden

- HOUSE SALAD** Greens, Tomato, Cucumber, Carrots and Cornbread Croutons (GF)  
**CAESAR SALAD** Classic Caesar with Romaine Hearts or Kale  
**KALE SALAD** Shredded Kale, Golden Raisins, Craisins, Sunflower Seeds, Farro, Parmesan Cheese, Lemon Vinaigrette  
**WEDGE SALAD** Iceberg Lettuce Wedge, Maytag Blue Cheese, Heirloom Grape Tomatoes, Bacon ● (GF)  
**TOMATO MOZZARELLA SALAD** - Tomato with Sliced Fresh Mozzarella, Balsamic Vinaigrette, Garlic Aioli  
**CRAB CAKE SALAD** Lump Crab Cake, Mixed Greens, Bacon, Grapefruit, Avocado, Almonds, Citrus Vinaigrette  
**GRILLED STEAK SALAD\*** Sirloin Steak Over Mixed Greens, Red Onion, Maytag Blue Cheese and Shallot Vinaigrette ●  
**POACHED CHICKEN ARUGULA SALAD** Chilled Chicken, Arugula, Heirloom Tomatoes and Maytag Blue Cheese with Honey Miso Dressing  
**GRILLED ROMAINE SALAD** Romaine Heart with Julienne Vegetables, Pumpkin Seeds, Craisins and Balsamic Vinaigrette  
**SOUTHWEST SALAD** Beef or Chicken, Tex-Mex Seasoning, Greens, Cheeses, Corn, Tomatoes, Avocado, Black Beans and Tortilla Strips, Chipotle Ranch (GF)  
 ◯—————> Add Chicken, Salmon, Beef Tips, Crab Cake or Shrimp ◯—————<

## Flat Breads

- SHADOW FLAT BREAD\*** Olive Oil, Goat Cheese, Tomatoes, Spinach, Artichokes, Garlic and Monterey Jack  
**MEAT LOVERS** Pepperoni, Italian Sausage, Hamburger, Marinara and Mozzarella  
**GLUTEN FREE FLAT BREAD** Shadow Flat Bread or Meat Lovers Flat Bread available Gluten Free with a House-Made Mashed Potato Crust (GF)

## Handhelds

- French Fries, Sweet Potato Fries, Onion Rings, Potato Chips or Cottage Cheese  
**SMOKED HAM SANDWICH** Ham, Applewood Bacon, Muenster Cheese, Caramelized Onions, Mustard Aioli on Hoagie Bun  
**SMOKED PULLED PORK SANDWICH** Choice of Bun, Topped with Coleslaw, Blackberry BBQ Sauce and Onion Strings ●  
**BLACK JACK CHICKEN SANDWICH** Blackened Chicken, Bacon, Pepper Jack Cheese, Garlic Aioli, Lettuce, Tomato on a Brioche Bun ●  
**PRIME RIB FRENCH DIP** Thin Sliced Prime Rib on a French Roll with Swiss Cheese and Au Jus ●  
**SHADOW GLEN BURGER\*** Black Angus Short Rib and Chuck Blended ~ Choice of Pretzel, Multi Grain Nut or Plain Bun, Lettuce, Tomato, Pickles and Choice of Cheese (Gluten Free Buns Available) Also Available: Black Bean Burger or Turkey Burger  
**BEYOND VEGAN BURGER** Plant Based Burger, Gluten Free Patty with Your Choice of Bun, Lettuce, Pickles, Tomatoes and Onions (ask for Pretzel Bun) ●  
 Check it out at [www.beyondmeat.com](http://www.beyondmeat.com)

## Mains

- ROASTED CORN FISH TACOS** Pacific Cod, Flour Tortilla Shells, Fire Roasted Corn Salsa ~ Deep Fried Cod also available ● ●  
**CRACKER CRUSTED WALLEYE\*^** Filet of Walleye Encrusted with Mild Cracker Crumbs, Pan Seared and Finished with Lemon Dill Cream Sauce ●  
**ATLANTIC SALMON\*** Charbroiled, Pan Seared, Blackened or Cedar Planked with Gremolata Compound Butter (GF) ●  
**TROUT NAPOLEON\*** Trout Filets Pan Seared and layered with our Lump Crab Cake, Julienne Vegetables and Lemon Dill Sauce  
**BLACKEN CHICKEN AND GRITS** Pan Seared Blacken Chicken over Cheesy Grits with Julienne Vegetable Slaw (GF)  
**HOUSE-MADE TAMALES** Gluten Free Masa, Poblano Peppers and Cheese Finished with Tomatillo Sauce, Black Beans and Corn Salsa (GF)  
**MAC AND CHEESE** Your Choice of Sauce: Cheddar or Goat Cheese, Add: Grilled Chicken, Bacon, Mushrooms or Green Onions  
**CHICKEN CURRY** Coconut Milk Based Thai Style Red Curry with Julienne Vegetables Over Steamed Jasmine Rice (GF) ●  
**CHICKEN ALFREDO PENNE** Chicken Simmered in our Rich Alfredo Sauce and Tossed with Penne Pasta  
**SCALLOPS AND SHRIMP FARRO RISOTTO** Two Scallops, Two Shrimp, Pan Seared with a Creamy Farro Risotto

### Butcher Block

Locally Sourced Beef and Pork Hand Selected

**USDA CHOICE FILET\*** 6oz or 12oz (2-6oz.) Certified Black Angus, Onion Strings ●

**DRY AGED PORK RIB CHOP\*** Duroc Pork Finished with Balsamic Onions and Fuji Apples (GF)

**DRY AGED NEW YORK STRIP\*** All Natural Beef, Humanely Raised,  
No Hormones Or Antibiotics, Topped with Truffle butter (GF)

**PRIME FLAT IRON\*** Cedar River Farm Prime Beef, Sliced with Red Wine Demi Glazed Mushroom (GF)

Butcher Block Selections come with Seasonal Vegetables and Choice of Side:

◯————> Baked Potato, Garlic Mashed, Cheesy Grits, Brown Blend Rice, Jasmine Rice, French Fries, or Sweet Potato Fries ◯————<

Blue: Cold Red Center, 70 degrees || Rare: Cool Red Center, 90 degrees || Medium Rare: Warm Bloody Center, 120 degrees ||  
Medium: Hot Pink Center, 135 degrees || Medium Well: Hot Center Slightly Pink, 145 degrees || Well Done: Hard, Dry No Pink, 170 degrees

(GF) This symbol indicates gluten free items

Pizza and Bar Menu Also Available ~ Gluten Free Pizza Dough Available (GF)

● This symbol indicates a modified version of the menu item can be gluten free

♥ This symbol indicates heart smart items

\*Consuming Raw or Undercooked Foods May Increase Your Risk of Food-Borne Illness

## Specialty Cocktails

### The Vail

Smirnoff Orange Vodka, Cointreau, Chambord, Fresh Squeezed Lemon Juice

### The Burn

Milagro Tequila, Mike's Hot Honey, Fresh Squeezed Lime Juice and Fresca Grapefruit Soda

### HorseFeather

Lot 40 Canadian Rye Whiskey, Fresh Squeezed Lime Juice, Shadow Glen Bitters and FeverTree Ginger Beer

## Wines By The Glass

White Wine	6 oz	9oz
Sand Point Chardonnay, California '17	7.25	10.50
Chat St. Michelle Reisling, Washington '16	7.95	11.75.
Bella Sera Pinot Grigio, Italy '18	7.95	11.75
The Ned, Sauv Blanc, New Zealand '18	9.50	14.25
Hess Select Chard, Monterey '17	10.00	15.00
Pine Ridge Chenin Blanc/Viognier, Cali '16	10.00	15.00
Paula Chardonnay Oregon '17	15.00	22.50

### Red Wine

Canyon Road Cab Sauv, California '17	6.95	10.50
Concannon Pinot Noir, Central Coast '16	7.25	10.50
Legendary Cab Sauv, Romania '16	7.95	11.75
Trivento Reserve Malbec, Argentina '18	9.50	14.25
Esser Merlot, California '16	10.00	15.00
Predator Red Zinfandel, Lodi, Cali '16	9.75	14.50
Sean Minor Pinot Noir, Central Coast '17	10.00	15.00
Crossfork Creek Cab Sauv, Yakima Valley '16	12.00	18.00
Miles "Signature" Red Blend Oregon '15	15.00	22.50

### Rosé

Sparkling Ruby Red Rose, France	9.00	13.50
The Palm by Whispering Angel, Provence, 18	10.50	15.75
Cochon Old Vine, California, 18	10.50	15.75

### \$20 White Wine Bottles

Marques de Caseres Verdejo, Argentina, '16  
Brotte Espirt Barville Blanc, France, '15  
Teutonic Pinot Gris, Willamette, '17

### Whiskey Flight

(While Spirits Last)  
1 oz pour of each

Early Times B.I.B. - Kentucky  
High West Campfire - Utah  
Lot 40 Rye - Canada  
French Bastille - France

## \$14

## Wines By The Bottle

### Sparkling/Champagne Bottles

Sparkling Ruby Red Rose, France NV	29
Chandon Brut, California NV	38
Chandon Rosé, California NV	54
*Veuve Cliquot Brut, France	99
*Dom Perignon, France '09	275

### Other Whites

Pine Ridge Chenin Blanc/Viognier, Cal '17	39
Sokol Blosser, "Evolution" White Blend	39
Santa Margherita Pinot Grigio, Italy '17	43

### Chardonnay

Decoy, Sonoma '16	35
Kendall Jackson, California '16	38
Jam Cellars Butter, California '17	38
Chat Ste. Michelle "Indian Wells", '16	40
Sonoma Cutrer, Russian River '16	41
Rombauer, Carneros '17	63
Patz and Hall, Sonoma Coast, '16	78
*Vermeil Dutton Ranch, Russian River '14	99

### Sauvignon Blanc

Decoy, Sonoma '16	38
Kim Crawford, New Zealand '17	39
Drylands, New Zealand '17	42
Duckhorn, Napa, '16	59

### Rosé

The Palm "Whispering Angel", Provence '17	38
Cochon Old Vine, California '18	42
Whispering Angel, Provence, '17	52

### Merlot

14 Hands, Columbia Valley '15	35
Decoy, Sonoma '16	36
CSM "Indian Wells," Colombia Valley, '15	42
Rutherford Hill, Napa '14	48
<b>Pinot Noir</b>	
Meiomi, California '16	40
Sean Minor, Sonoma Coast '16	42
Sonoma Cutrer, Russian River Valley '16	64
Belle Glos "Dairyman", Russian River Valley '16	79
Belle Glos "Clark & Telephone", Santa Maria '16	79

### Other Reds

Seghesio Red Zinfandel,, Sonoma '16	39
Rombauer Red Zinfandel, Napa '19	59
Caymus Red Schooner Malbec Voyage 5, Cali '17	89
*Joseph Phelps "Insignia" Cab Blend, Napa '09	245

### Cabernet Sauvignon

Simi, Alexander Valley '15	50
Justin, Paso Robles '17	54
Clos Du Val, Napa '15	56
Silverado, Napa '16	64
Jordan, Alexander Valley '14	93
Stag's Leap Wine Cellars "Artemis", Napa '16	101
Chimney Rock, Stag's Leap District '15	102
*Silver Oak, Alexander Valley '13	112
*Caymus, Napa '17	141
*Darioush, Napa '14	150

\* denotes bottles that are not half price on Wednesdays

## Draft Beer

Bud Light  
Coors Light  
Sierra Nevada Hazy IPA

Guinness  
Boulevard Wheat  
KC. Bier Company Dunkle

## Bottled Beer

Bud Light, Bud Light Lime, Budweiser, Bud Select, Coors Light, Michelob Ultra, Miller Lite, Pabst Blue Ribbon, Beck's, Boulevard Wheat, Boulevard Pale Ale, Boulevard Pilsner, Blue Moon, Corona Light, Corona Extra, Corona Premier, Dos Equis Lager, Fat Tire, Guinness, Heineken, Michelob Ultra, Michelob Ultra Hard Cider (gluten-free), Modelo Especial, New Castle Brown Ale, Press Sparkling Seltzer, Samuel Smith's Nut Brown Ale, Schlafly IPA, Shiner Bock, Stella Artois, Buckler N/A, Truly Spiked Sparkling Seltzer Water, White Claw Sparkling Seltzer Water