



Small Plates

FIRECRACKER SHRIMP 11 Sriracha-Chile Aioli (GF)

MOZZARELLA STICKS 9
Marinara Sauce

BAVARIAN PRETZEL 8 Smoked Gouda Cheese Sauce, Whole Grain Mustard BLISTERED BRUSSELS SPROUTS 9 Pork Belly, Honey, Balsamic (GF) Add Sambel Oelek For Angry Sprouts!

BISTRO CHICKEN FINGERS 10 Pepperoncini Brine, Peppercorn Breading, Garlic Aioli

CATFISH PO'BOY 13
Baby Berg Lettuce, Cajun
Remoulade, Ginger & Citrus Picked
Red Onion







Soups & Salads

FRENCH ONION SOUP 10

Havarti, Provolone, Parmesan, Garlic Crouton, Crispy Onions

LOADED BAKED POTATO SOUP CUP 12 | BOWL 9

Topped with bacon, cheddar, scallions

HOUSE SALAD 10

Arcadian Spring Mix, Rainbow Carrot, Cucumber, Grape Tomato

THE BERG (GF) 10

Baby Iceberg, Egg, Bacon, Smoked Blue Cheese Crumbles, Yellow Tomatoes, Crispy Onions, Creamy Blue Cheese Dressing

ELOTES 11

Spring Mix & Baby Spinach, Avocado, Toasted Sweet Corn, Chile Pepitas, Queso Fresco, Cilantro-Garlic Dressing

HOUSE-MADE DRESSING SELECTION:

Buttermilk Ranch, Blackberry Balsamic, Creamy Blue Cheese, Cilantro-Garlic, Golden Italian, Caesar, Tarragon French

ADD

6 Oz. Chicken 6 | Six Shrimp 10

*CONSUMER ADVISORY
Consuming Raw Or Undercooked Meats,
Poultry, Seafood, Shellfish Or Eggs May
Increase Your Risk Of Foodborne Illness

Classics

WAGYU BURGER* 15

Half-Pound Snake River Farm Beef, Lettuce, Tomato, Onion, Pickle, Potato Bun, Battered Sidewinder Fries

SMOKED CHICKEN MELT 14

Brioche, Aged Cheddar, Honey & Soy-Marinated Thigh, Havarti, Spinach, Cherry Mostarda, Bacon

CURRIED CAULIFLOWER SAUTE 16

Gala Apple, Spinach, Pepperoncini, Heirloom Tomato, Forbidden Rice, Chile Pepitas

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Large Plates

Small House Salad And Fresh Vegetable And Fontinella & Scallion Mashed Red Skin Potatoes Or Forbidden Rice With Ginger And Lemon

POTATO-CRUSTED WALLEYE 25

Crushed Kettle Chips, Heirloom Tomato Salsa Rustica, Basil, Pecorino Romano (GF)

SEARED TERIYAKI SALMON 24

Ginger-Apple Teriyaki. Toasted Sesame Seeds, Wakame Seaweed Salad, Forbidden Rice

CHICKEN AMANDINE 20

Breaded Breasts, Roasted Chicken Demi-Glace, Sage, Lemon, Smoked Almonds

GRILLED 12 OZ. RIBEYE* 34

Certified Angus Beef, Roasted Bone Marrow Butter (GF)

GRILLED 14 OZ. FLAT IRON PORK* 23

Brined Steak, Pickled Mustard Seed, Horseradish-Parsley Butter (GF)

933 FILET AU POIVRE 31

Peppercorn, Brandy Cream Demi Glace, Onion Frizzles

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Children's Plates

GRILLED CHEESE 5

Fries

PASTA 5

Marinara Or Butter & Parmesan

JR. CHEESEBURGER 6

Fries

JR. CHICKEN TENDERS 6

Fries

PB & J 4.5

Fries

Desserts

All Desserts Are Created Daily By Our In-House Pastry Chef

CREME BRULE CHEESECAKES 8

Served With Whip Cream And Chocolate Shavings

BLACK DAHLIA 8

Chocolate Cake, Blood Orange Sorbet, Malted Milk Chocolate Mousse, Dark Chocolate Pretzel Bark

SALTED CARAMEL TART 8

Served With Whip Cream And Caramel Sauce

