

# GRILL MENU

## STARTERS

<b>Chicken Wings</b>	<b>\$1/ea</b>
honey bbq, buffalo, or sweet chili	
<b>*Smoked Chicken Quesadilla</b>	<b>\$10</b>
black beans & corn, chipotle crema, pico de gallo	
<b>Shrimp Cocktail</b>	<b>\$12</b>
five jumbo shrimp, cocktail sauce, lemon	
<b>*Loaded Tots</b>	<b>\$10</b>
bacon, green onion, cheese, sour cream, jalapenos	
<b>*Cheese Curds</b>	<b>\$10</b>
fried wisconsin cheese	
<b>*Onion Rings</b>	<b>\$10</b>
crispy golden onion rings	

## SALADS (HALF OR FULL)

(choice of ranch, balsamic vinaigrette, Italian, bleu cheese, red wine vinaigrette, strawberry vinaigrette)	
<b>*House</b>	<b>\$7/\$13</b>
mixed greens, poached pears, pistachios, maytag bleu cheese, red wine vinaigrette	
<b>*Woodbury County</b>	<b>\$11/\$17</b>
mixed greens, grilled chicken, candied walnuts, feta, strawberries, strawberry vinaigrette	
<b>*Salmon</b>	<b>\$15/\$21</b>
spinach, red onions, feta, tomatoes, cucumber, kalamata olives, Greek vinaigrette	
<b>*Caesar</b>	<b>\$10/\$15</b>
crisp romaine, parmesan, croutons, house-made caesar, anchovies	
<b>*Burrata</b>	<b>\$16</b>
arugula, heirloom tomatoes, balsamic reduction, basil oil, fresh basil	
<b>*Tuna Nicoise</b>	<b>\$23</b>
potato, green beans, tomatoes, egg, olive, mixed greens, dijon vinaigrette	

## ENTREES (choice of soup, house salad or caesar salad)

<b>Chili Rubbed NY Strip</b>	<b>\$39</b>
12oz copper creek striploin, chimichurri, sweet potato fries, roasted red pepper coulis, corn & tomato	
<b>Garlic Salmon</b>	<b>\$33</b>
cucumber couscous, dill, lemon, yogurt sauce, seared zucchini	
<b>Chicken Parmesan</b>	<b>\$30</b>
house-made marinara, linguini, mozzarella, broccoli	
<b>*Mongolian Beef Bowl</b>	<b>\$29</b>
sliced NY strip, peppers, onions, rice noodles, sesame seeds, green onions, & crispy wonton strips	
<b>*Protein Bowl</b>	<b>\$18</b>
quinoa grain blend, spinach, cucumber, cherry tomato, edamame, peppers, cilantro, peanut sauce, sesame seeds, lime wedges	

## SANDWICHES & MORE

(choice of fries, sweet potato fries, house-made chips, house salad or soup) (gluten free bread upon request)	
<b>Smash Burger</b>	<b>\$14/\$17</b>
(single or double)	
american cheese, aioli, red onion, brioche	
<b>Sweet &amp; Spicy Smash Burger</b>	<b>\$15/\$18</b>
(single or double)	
fresh jalapeno, candied bacon, tomato jam, pepperjack, onion, brioche	
<b>*Club Burger</b>	<b>\$17</b>
(substitute impossible burger)	
white cheddar, bacon, aioli, lettuce, tomato, onion, pickle, brioche	
<b>*Patty Melt</b>	<b>\$18</b>
cheddar, swiss, caramelized onions, rye	
<b>*Turkey Burger</b>	<b>\$16</b>
chipotle crema, avocado, spinach, tomato, brioche	
<b>Turkey Club</b>	<b>\$15</b>
sourdough, sliced turkey, bacon, lettuce, tomato, aioli	
<b>Grilled Chicken Sandwich</b>	<b>\$15</b>
herb marinated, provolone, lettuce, tomato, onion, pickle, pesto aioli, brioche	
<b>Spicy Chicken Sandwich</b>	<b>\$16</b>
hand breaded & fried, chipotle bacon ranch, lettuce, tomato, brioche	
<b>Chicken Parmesan Melt</b>	<b>\$16</b>
mozzarella, fried chicken, house-made marinara, house-made parmesan crusted sourdough	
<b>*Grown-Up Grilled Cheese</b>	<b>\$13</b>
mozzarella, white cheddar, gruyere, tomato, spinach, tomato bacon jam, bacon, house-made parmesan crusted sourdough	
<b>Reuben Sandwich</b>	<b>\$17</b>
corned beef, swiss cheese, sauerkraut, 1000	
<b>Wraps</b>	<b>\$16</b>
<b>Chicken Caesar</b> – romaine, caesar, parmesan	
<b>Chicken Bacon Ranch</b> – fried chicken, bacon, lettuce, tomato, ranch	
<b>Cuban Wrap</b> – ham, dijonaise, pickles, onion, lettuce, tomato	
<b>Turkey Club Wrap</b> – sliced turkey, bacon, lettuce, tomato, mayo	
<b>Buffalo Chicken</b> – fried chicken, bacon, lettuce, tomato, buffalo sauce, ranch	

## ADD ON

<b>CHICKEN \$5</b>	<b>(5) SHRIMP \$10</b>
<b>BEEF TIPS \$10</b>	<b>SALMON \$13</b>

\* - these dishes are or can be made vegetarian

*\*Consumer Advisory: thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information" Iowa Code Section 137F 2 (10).*