

Lunch Menu

SHAREABLES

- **Chili Shrimp**

lightly dusted & fried, coconut sweet chili, pepper slaw, sriracha, scallion

\$15.00

- **Brussels & Artichoke Dip**

shaved brussels sprout, artichoke, white cheddar-gouda, roasted garlic, fried wontons & toast points

\$12.00

- **Moroccan Nacho**

wonton chips, braised beef, white cheddar mornay, tomato confit, onion frites, jalapeños, sriracha aioli

\$14.00

- **Chicken BLT Quesadilla**

pulled chicken, bacon, smoked gouda, tillamook cheddar, tomato confit, arugula, sriracha aioli

\$13.00

- **Elk Ravioli**

mushroom, garlic, shallot, tomato, kale, brown butter, herbs, white wine, gruyere

\$17.00

- **Pizza Bianca Flatbread**

alfredo, smoked gouda, tillamook white cheddar, mozzarella, parmesan, arugula, truffle oil, cracked pepper

\$13.00

- **Caprese Flatbread**

tomato confit, garlic oil, basil, mozzarella, parmesan, balsamic vinegar

\$13.00

- **Angus Sliders**

(3) american, garlic aioli, pickles

\$12.00

THE GARDEN

add: salmon +7 / shrimp +6 / chicken +4

- **Simple**

field greens, carrot, red onion, cucumber, heirloom tomato, crouton, choice of dressing

regular **\$11.00**

petit **\$7.00**

- **Brutus**

romaine, hardboiled egg, parmesan, crouton, red onion, tomato confit, greek yogurt-caesar dressing

regular **\$11.00**

petit **\$7.00**

- **Fennel**

field greens, heirloom tomato, kalamata olive, feta, candied orange, white balsamic vinaigrette

regular **\$12.00**

petit **\$8.00**

- **Muffin Top**

field greens, red onion, strawberry, tillamook white cheddar, candied almond, blueberry muffin crouton, lemon-poppysseed vinaigrette
regular **\$12.00**
petit **\$8.00**

- **Salmon**

field greens, grilled salmon, poached pear, curried walnut, feta, heirloom tomato, white balsamic vinaigrette
\$18.00

LUNCH COMBO

create your lunch by selecting two luncheon-sized items below...13

- **Mac & Cheese**
- **22TEN Club**
- **Reuben**
- **Chicken Salad**
- **2 Angus Sliders**
- **BLT Quesadilla**
- **Simple Salad**
- **Brutus Salad**
- **Fennel Salad**
- **1/2 Flatbread**
- **Muffin Top Salad**
- **House Soup**

BETWEEN BREAD

served with choice of: sea salt fries, balsamic brussels, grilled asparagus, glazed carrots, pepper slaw, garlic mashed potato, or fresh fruit sub: sweet potato fries or salad +3

- **Simple Burger**

lettuce, tomato, onion, pickle
\$13.00

add cheese - american, cheddar, swiss, pepper jack, smoked gouda \$1.00

add bacon \$2.00

upgrade to buffalo \$4.00

- **Cowboy Burger**

cajun bacon, bbq sauce, roasted jalapeño, pepper jack, garlic aioli, onion frites

\$17.00

- **That's My Jam Burger**

bacon onion jam, smoked gouda, lettuce, tomato

\$16.00

- **White Buffalo Burger**

dry aged buffalo, chive-pesto aioli, sautéed mushroom & onion, swiss, arugula

\$18.00

- **Reuben**

braised corned beef, kraut, russian dressing, swiss, ny rye

\$15.00

- **Chicken Melt**

buttermilk-fried chicken, bacon, white cheddar, parmesan-cruste d sourdough, sweet mustard dressing

\$15.00

- **Chicken BLT**

grilled chicken breast, bacon, swiss, lettuce, tomato, garlic aioli, house bun

\$14.00

- **Monte Cristo**

ham, smoked gouda, tillamook white cheddar, gruyere, powdered sugar, blueberry-lemon compote, custard-soaked sourdough

\$14.00

- **22TEN Club**

ham, turkey, bacon, tomato, lettuce, cream cheese spread, toasted everything bread
\$14.00

- **Chicken Salad**

lettuce, tomato, bell pepper, onion, celery, everything bread
\$13.00

SIGNATURE

add: soup or petite salad +4

- **Shrimp & Grits**

tasso-white cheddar grits, garlic, bacon, scallion, lemon, cajun gastrique, kale, micro greens

\$16.00

- **Mac & Cheese**

bacon, mushroom, garlic cream sauce, smoked gouda, gruyere, tillamook white cheddar, cavatappi, toasted panko

\$13.00

add grilled chicken **\$4.00**

- **Seafood Alfredo**

pan seared gulf shrimp, scallop, salmon, tillamook white cheddar, garlic, lobster cream sauce, tomato confit, fettuccine

\$17.00

- **Grilled Salmon**

beet creamed wild rice, chive-walnut pesto

\$17.00

- **Chislic**

peppercorn truffle ranch, frites, glace de poulet, parsley

\$16.00

- **Kung Pow Bowl**

shaved beef, mushroom, bell pepper, snap pea, shallot, carrot, garlic, scallion, basmati rice, soy caramel

\$15.00

add chicken & shrimp **\$4.00**

- **Salmon Ponzu**

ponzu glazed red onion, mushroom, snap pea, coconut green curry basmati rice, finished with citrus ginger glaze & scallion

\$17.00

- **Steak & Pierogies**

grilled sirloin, potato pierogi, truffle ranch, caramelized onion, mushroom, potato strings, glace de poulet, parsley

\$23.00

Dinner Menu

SHAREABLES

- **Chili Shrimp**

lightly dusted & fried, coconut sweet chili, pepper slaw, sriracha, scallion

\$15.00

- **Brussels & Artichoke Dip**

shaved brussels sprout, artichoke, white cheddar-gouda, roasted garlic, toast points & fried wontons

\$12.00

• **Moroccan Nacho**

wonton chips, braised beef, white cheddar mornay, tomato confit, onion frites, jalapeños, sriracha aioli

\$14.00

• **Calamari**

breaded calamari, romesco, roasted garlic aioli, herb salad, grilled lemon

\$15.00

• **Angus Sliders (3)**

american cheese, garlic aioli, pickles

\$12.00

• **Chicken BLT Quesadilla**

pulled chicken, bacon, smoked gouda, tillamook cheddar, tomato confit, arugula, sriracha aioli

\$13.00

• **Elk Ravioli**

mushroom, garlic, shallot, tomato, kale, brown butter, herbs, white wine, gruyere

\$17.00

• **Lettuce Wraps**

chicken, bell pepper, carrot, mushroom, scallion, caramel soy, fried rice noodles, romaine hearts

\$14.00

• **Sausage & Fennel Flatbread**

sausage, romesco, roasted fennel, smoked gouda, tillamook white cheddar, mozzarella, parmesan, arugula
\$14.00

- **Pizza Bianca Flatbread**

alfredo, smoked gouda, tillamook white cheddar, mozzarella, parmesan, arugula, truffle oil, cracked pepper
\$13.00

- **Caprese Flatbread**

tomato confit, garlic oil, basil, mozzarella, parmesan, balsamic vinegar
\$13.00

THE GARDEN

add: salmon +7 / shrimp +6 / chicken +4

- **Simple**

field greens, carrot, red onion, sprout, cucumber, heirloom tomato, crouton, choice of dressing
regular **\$11.00**
petit **\$7.00**

- **Brutus**

romaine, hardboiled egg, parmesan, crouton, red onion, tomato confit, greek yogurt-caesar dressing
regular **\$11.00**
petit **\$7.00**

- **Fennel**

field greens, heirloom tomato, kalamata olive, feta, candied orange, white balsamic vinaigrette
regular **\$12.00**
petit **\$8.00**

- **Muffin Top**

field greens, red onion, strawberry, tillamook white cheddar, candied almond, blueberry muffin crouton, lemon-poppysseed vinaigrette
regular **\$12.00**
petit **\$8.00**

- **Salmon**

field greens, grilled salmon, poached pear, curried walnut, feta, heirloom tomato, white balsamic vinaigrette
\$18.00

BETWEEN BREAD

served with choice of side: sea salt fries, balsamic brussels sprouts, grilled asparagus, roasted root vegetable & brown butter, pepper slaw, garlic mashed potato or fresh fruit sub: sweet potato fries or salad +3

- **Simple Burger**

lettuce, tomato, onion, pickle, house bun
\$13.00
add cheese - american, cheddar, swiss, pepper jack, smoked gouda **\$1.00**
add bacon **\$2.00**
upgrade to buffalo **\$4.00**

- **Cowboy Burger**

cajun bacon, bbq sauce, roasted jalapeños, pepper jack, garlic aioli, onion frites
\$17.00

- **That's My Jam Burger**

bacon onion jam, smoked gouda, lettuce, tomato
\$16.00

- **White Buffalo Burger**

dry aged ground buffalo, chive-pesto aioli, sautéed mushroom & onion, swiss, arugula
\$18.00

- **Chicken BLT**

grilled chicken breast, bacon, swiss, lettuce, tomato, garlic aioli, house bun
\$14.00

- **Chicken Melt**

buttermilk-fried chicken, bacon, white cheddar, parmesan crusted sourdough, sweet mustard dressing
\$14.00

- **Reuben**

braised corned beef, kraut, russian dressing, swiss, ny rye
\$15.00

STEAKS

add: soup or petit salad +4

- **Sirloin Blue**

garlic mashed potato, blue cheese cream, balsamic reduction, onion frites
\$24.00

- **Steak & Pierogies**

grilled sirloin, potato pierogi, truffle ranch, caramelized onion, mushroom, potato strings, glace de poulet, parsley
\$24.00

- **New York Oscar**

12oz, grilled new york strip, three pan seared shrimp, béarnaise, asparagus, garlic mashed potato

\$38.00

- **House Ribeye**

12oz, grilled ribeye, black truffle compound, roasted root vegetable, brown butter

\$42.00

BUTCHER'S BOX

house cut, served with choice of side: glazed carrots, grilled asparagus, balsamic brussel sprouts, garlic mashed potatoes, parmesan roasted potato, sea salt fries, wild rice blend, basmati rice. sub: sweet potato fries or tasso-white cheddar grits +3

- **12oz Ribeye**

\$38.00

- **12oz New York Strip**

\$34.00

- **8oz Sirloin**

\$21.00

- **Enhancements**

Onion Bacon Jam & Gastrique **\$3.00**

Blue Bella Style **\$3.00**

Truffle Butter **\$5.00**

Oscar Topped **\$8.00**

SIGNATURE

add: soup or petite salad +4

- **Chislic**

peppercorn truffle ranch, frites, glace de poulet, parsley

\$16.00

- **Shrimp & Grits**

tasso-white cheddar grits, garlic, bacon, scallion, lemon, cajun gastrique, kale, micro greens

\$22.00

• **Pork Marsala**

pork medallions, mushroom, pearl onion, marsala cream, garlic mashed potato

\$21.00

• **Mac & Cheese**

bacon, mushroom, garlic cream sauce, smoked gouda, gruyere, tillamook white cheddar, cavatappi, toasted panko

\$16.00

add grilled chicken **\$4.00**

add steak **\$6.00**

• **Seafood Alfredo**

pan seared gulf shrimp, scallop, salmon, tillamook white cheddar, garlic, lobster cream sauce, tomato confit, fettuccine

\$22.00

• **Kung Pow Bowl**

shaved beef, mushroom, bell pepper, snap pea, shallot, garlic, carrot, scallion, basmati rice, soy caramel

\$18.00

add chicken & shrimp **\$4.00**

• **Grilled Salmon**

beet creamed wild rice, chive-walnut pesto

\$24.00

• **Salmon Ponzu**

ponzu glazed red onion, mushroom, snap pea, coconut green curry basmati rice, finished with citrus ginger glaze & scallion

\$24.00

- **Walleye**

lightly dusted walleye, grilled, parmesan butter, roasted root vegetable, honey, charred lemon

\$27.00

- **French Chicken**

garlic mashed potato, asparagus, carrot, glace de poulet, candied orange

\$26.00

Desserts

DESSERT

- **Crème Brûlée Of The Day**

ask your server for the flavor of the day

\$8.00

- **Chocolate Brownie Soufflé**

chocolate brownie batter, a la mode, whipped cream

\$12.00

- **Ricotta Cheesecake**

vanilla-ricotta custard, butter graham cracker crust, topped with your choice of sauce (blueberry-lemon compote, strawberry or chocolate)

\$9.00

- **Churro Waffle**

whipped cream, strawberry, cinnamon sugar, vanilla bean ice cream

a la mode **\$8.00**

petit **\$5.00**

- **Turtle Tiramisu**

kahlúa spiked coffee soaked lady fingers, whipped mascarpone, shaved dark chocolate, walnuts, caramel sauce

\$10.00

AFTER DINNER DRINKS

- **Pecan Pie**

bourbon, rumchata, butterscotch schnapps, crème de cacao

\$9.00

- **Banana Split**

vodka, crème de banana, crème de cacao

\$9.00

- **Café-Chata**

rumchata, coffee, dollop whipped cream

\$7.00

- **Irish Cream Coffee**

bailey's, coffee, dollop whipped cream

\$8.00

- **Wine**

stella rosa moscato d' asti - piedmont, italy

glass **\$8.00**
quartino **\$11.50**
bottle **\$30.00**

Kids Menu

KIDS MENU

ages 8 and under all kid meals are served with your choice of french fries, kid salad or fresh fruit.

- **Grilled Chicken**

salt & pepper seasoned chicken breast, grilled to order
\$10.00

- **Quesadilla**

cheddar, ranch dressing
\$10.00

- **Cheeseburgers**

2 mini burgers, american cheese, pickles
\$10.00

- **Kid Noodles**

choice of alfredo, red sauce, cheese sauce or buttered
\$10.00

- **Grilled Cheese**

sourdough, american, cheddar
\$10.00