# **BOLD BURGERS**

All burgers are a 1/2 pound fresh ground chuck locally sourced from **Superior Meats** on a European bakery roll from our friends at **Positively 3rd St. Bakery.**Fresh kettle chips or fries-Your call!

Get rings, sweet potato fries, tots, or a side salad for just \$1.50 more.

### BLUEBERRY BISON BURGER – 13

Flavorful bison burger topped with Amma bleu cheese, shredded romaine lettuce and blueberry bacon compote. If you've never tried one, find out what you're missing!

### **CLASSIC BURGER – 9**

Served on a European-style roll with your choice of one topping: bacon, cheese, mushrooms, bleu cheese, olives, cream cheese, Cajun seasoning or jalapeño.

### ADDITIONAL TOPPING – 1

### BACON CHEDDAR – 10

Half-pound burger topped with crisp bacon and melted cheddar cheese.

### DULUTHY LUCY – 13

You've found it! The original Duluthy Lucy. ground chuck filled with Wisconsin white cheddar cheese. A juicy treat, grilled and topped with lettuce and tomato.

### PATTY MELT – 11

It's a classic, and we do it right! A 1/2 pound burger, Swiss and American cheese and caramelized onion on grilled marble rye.

### RED HOT MUSHROOM & BACON — 11

We've married sautéed cremini mushrooms with authentic Jamaican jerk sauce, tasty bacon and just enough heat to wake up your taste buds!

## BUFFALO BLEU – 10

If you love caramelized onions, Frank's Red Hot Sauce, crispy bacon and a generous dollop of creamy bleu cheese dressing, we've got you covered.

### WESTERN - 11

Caramelized onions, cheddar cheese, smoky bacon and tangy BBQ sauce. Saddle up!

### THE LYRIC – 10

Sautéed cremini mushroom, onion, bacon, smoked Gouda and Swiss Cheese.

### MUSHROOM SWISS - 10

Sautéed cremini mushroom and melted swiss cheese.

### RAGIN' CAJUN - 10

Half-pound cajun seasoned burger with Tillamook sharp cheddar, cremini mushroom, andouille sausage and seasoned mayo.
Whoo!

### SUNRISE – 12

Caramelized onions, bacon, Muenster and cheddar cheeses, topped with a fresh egg.

## DIABLO BACON CHEESE – 11

Fresh jalapeño, bacon, red chili adobo and pepper jack cheese. Just enough kick to keep you satisfied!

### CUBANO BBQ - 12

Tillamook sharp cheddar, pulled pork, bacon, pickle and slaw.

### THE GREEK – 12

Gyro meat, tapenade, cucumber, tomato, red onion and tzatziki. Opa!

### CALI COBB – 12

Avocado, tomato, cucumber, sliced hard-boiled egg, bacon, chicken and bleu cheese dressing.

Turkey burger available upon request. Gluten-free bun available for just \$2.00

# **COMFORT FOODS**

### **ROAST TURKEY DINNER – 10**

Here's something to give thanks for – slices of fresh-roasted turkey breast, pan gravy, mashed potato, fresh vegetables and cranberry chutney.

### POT ROAST – 10

Tender, slow-braised beef with mashed potato, vegetable and rich pan gravy. Why make it at home when you can love it here?

### **HOMEMADE MAC & CHEESE — 9**

Rich cheese sauce and tender pasta, baked au gratin style, with a parmesan breadcrumb crust. The best part? You get to eat it all.

# **POT PIE** – 10

Tender roast chicken, pan gravy, peas, carrot, potato and onion, topped with a golden puff pastry crust.

## CHICKEN TENDER DINNER – 10

Fresh batter fried chicken tenders served with mashed potatoes, vegetables and gravy. Want fries instead? Sure!

### BEEF SHORT RIBS – 14

These tender short ribs are braised in rich veal stock, with select vegetables and seasonings. Our moms served it with mashed potatoes, braised vegetables and pan gravy – so do we.

# **HEY! PIZZA!**

### QUATRO FROMAGGIO – 18

Tender crust brushed with olive oil. Topped with mozzarella, provolone, ricotta, jack and parmesan. (Yep, we threw in an extra cheese. So it's actually "cinque" if you're paying attention.)

### CLASSIC PIZZA – 18

Tender crust, red sauce, provolone and mozzarella cheeses. Choose two toppings: sausage, pepperoni, olives, peppers, onion, mushrooms or tomato.

### ADDITIONAL TOPPING – 1

### CHICKEN ALFREDO - 20

Bravo! You'll love the tender crust, rich Alfredo sauce, roasted chicken breast, fresh garlic, mozzarella and parmesan cheeses.

### VEGGIE PIZZA — 18 VG

We've packed our pizza with a delicious blend of nature's finest vegetables.

## SUPREME – 22

When pepperoni, sausage, mushroom, black & green olives, onion, peppers and cheese join forces, the results are indeed supreme.

### MARGHERITA – 18

A marriage of olive oil, garlic, fresh tomato, basil, mozzarella, provolone and parmesan cheeses. Fun fact: the name honors the Queen Consort of Italy, Margherita of Savoy. Classy!

### STEAK & BAKED POTATO PIZZA – 20

You'll crave this creation long after it's gone! Bacon, steak, baked potato, onion and mushroom over Alfredo sauce. Garnished with sour cream and chives.

### BBQ CHICKEN - 20

A delicious blend of chicken, BBQ sauce, banana pepper, red onion, scallions and cilantro sour cream.

# **FLATBREADS**

### THAI CHICKEN — 12

Crisp flatbread topped with chicken, cilantro, spicy Thai chili, cheese, and scallions.

## BBQ CHICKEN - 12

Crisp flatbread, tangy BBQ sauce, pulled chicken, mozzarella cheese, red onion and fresh cilantro.

### VEGETARIAN — 12 VG

Whole grain flatbread topped with hand-pulled mozzarella, confit of tomato and sweet onion, olive oil, peppers, spinach, fresh basil and parmesan cheese.

### STEAK & CARMELIZED ONION — 12

Tenderloin tips, caramelized onion, pepperoncini, mozzarella and smoked gouda on an herb seasoned olive oil infused crust.

### TRADITIONAL

Sometimes simple is better! Choose your topping!

CHEESE - 10 PEPPERONI - 11 Sausage - 11

# **GRILLED PANINIS**

Fresh kettle chips or fries - Your call!

Get rings, sweet potato fries, tots, or a side salad for just \$1.50 more.

## **TURKEY CRANBERRY – 10**

Oven-roasted turkey breast, Muenster cheese and cranberry relish mayo on griddled wild rice bread.

# **CUBANO** – 10

Pulled pork, ham, pickle, Swiss cheese and spicy mustard on pressed French bread.

# SALAMI, CHEESE & KALAMATA OLIVE TAPENADE — 10

Your mouth might swoon. A fresh ciabatta roll stuffed with salami, provolone and mozzarella, and house-made tapenade of olive, garlic, tomato, shallot and olive oil.

### CHICKEN CLUB — 10

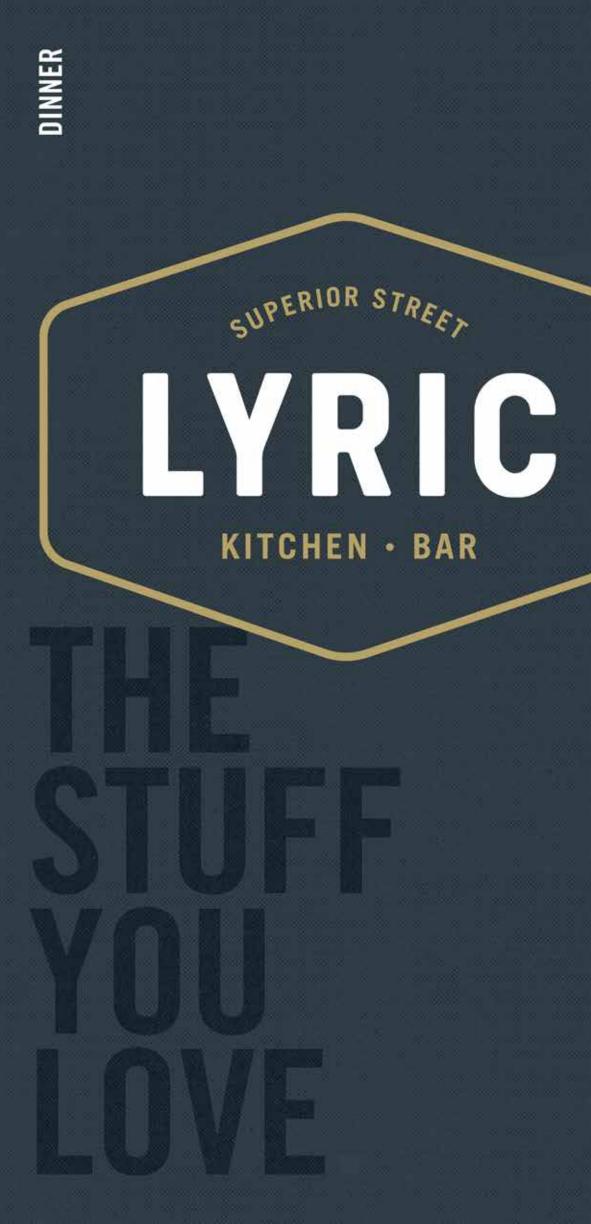
Grilled chicken breast, tomato, bacon, Swiss and cheddar cheese on pressed ciabatta. Simply sensational.

# **HAM & BRIE** – 10

Thin-sliced pit ham, double cream brie and honey mustard on pressed marble rye.

# PORTABELLA MUSHROOM, ONION AND CHEDDAR — 10 VG

Grilled baby portabella mushrooms, caramelized onion, tomato, sharp cheddar and lettuce on grilled ciabatta. This vegetarian option doesn't miss a thing – packed with taste!



# **CAN'T MISS STARTERS**

### **COMBO PLATTER – 16**

Rings, mac & cheese tots, soft pretzels, curds and chicken tenders. Oh my!

### POUTINE – 10

This original recipe from Québec starts with crisp fries, fresh cheese curds and is smothered in a rich Velouté (ok, fancy gravy). Garnished with scallions and chopped tomato.

### AHI TUNA TACO — 12 GF

Crisp wonton shells filled with Poke style Ahi Tuna with vegetable garnish.

### SHRIMP COCKTAIL — 12 GF

Classic for a reason. Jumbo shrimp, cocktail sauce and lemon. Perfection.

## LYRIC ORIGINAL CHEESE CURDS — 9

Fresh Wisconsin white cheddar curds, hand dipped & batter fried. You deserve this.

### DEEP FRIED MUSHROOMS – 9

Lightly battered mushrooms topped with melted cheeses. Served piping hot, with a side of creamy horseradish sauce. No law saying you have to share.

### MAC & CHEESE TOTS — 9

Rich mac & cheese with a hint of ialapeño. breaded and deep fried to perfection. Just putting the words together makes us hungry.

### SOFT PRETZEL — 9

Baked pretzel sticks served with our beer

### ONION RINGS - 9

Jumbo rings. House-made. Just for you

### ARTICHOKE & SPINACH DIP - 9 GF

Fresh spinach and tender artichoke hearts, blended with cream cheese. Soooo freakin' good.

### NACHOS - 12

Hand-cut tortilla chips piled high with cheese,

### QUESADILLA - 10

Flour tortillas stuffed with queso cheese

### ADD CHICKEN – 2

### TOTCHOS – 12

If tater tots and nachos had a baby, and then

### TENDERS – 10

and fried. Served with your choice of dipping

# **SOUPS AND GREENS**

## GRATIN OF FRENCH ONION -5

Sweet onions simmered in rich stock. Served cheese. Soupe Chic!

### CHARLIE AND BARNEY'S CHILI — 6 GF

original recipe, straight from Indianapolis. Meaty.

CUP - 3.5

## COBB SALAD — 10 GF

The Brown Derby's original. Crisp lettuce, with a savory mélange of bacon, egg, avocado, bleu cheese crumbles and roasted chicken breast.

# THE WEDGE - 9 GF

cheese crumbles, bacon bits, sunflower seeds and an oh-so-sweet balsamic drizzle. Served

cheese dipping sauce. Wunderbar!

beef, pico de gallo, and lettuce. Served with salsa and sour cream.

and red chili adobo.

the baby grew up to be a rock star.

Big honkin' chicken tenders, hand-battered sauce: jerk, honey mustard, buffalo, BBQ, teriyaki or Thai.

# STEAK & BLEU SALAD – 12

with house-made crouton and melted provolone

Don't tell Charlie and Barney we've got their Spicy. Flavorful.

### **SOUP DU JOUR**

House-made, changes daily. Test your server's knowledge!

BOWL - 4.5

Served with your choice of dressing.

Crisp wedge of fresh iceberg lettuce, bleu with bleu cheese dressing.

Chopped romaine lettuce, grilled steak and caramelized onions tossed in our house-made maple-balsamic dressing. Garnished with bleu cheese crumbles and candied walnuts. Steak

## CAESAR SALAD - 8

Crisp romaine, garlic croutons, freshly grated parmesan and our classic Caesar dressing. Et tu, tummy?

### ADD CHICKEN – 2

### CHOPPED SALAD — 10 GF

All your favorite things are having a party! Romaine, iceberg, spinach, cherry tomato, cucumber, red & green pepper, red onion, sunflower seeds, avocado and salami tossed in balsamic vinaigrette dressing.

## STRAWBERRY SPINACH CAPRESE - 10 GF VG

Our twist on the classic Caprese salad features fresh mozzarella with spinach, basil and strawberries, drizzled with a balsamic reduction and olive oil. Your new go-to!

# WE LOVE CLASSIC CUTS

All steaks USDA Choice, Prime or Certified Angus Beef, hand-cut on premises. Served with mushroom ragout, mashed Yukon golds, and vegetable du jour.

### LYRIC KITCHEN CUT SIRLOIN — 18 GF

A 9oz, bacon wrapped sirloin served with mashed Yukon golds and vegetables. A thing of artisanal beauty.

### CENTER-CUT RIBEYE — 25 GF

Yep. 12oz. Certified Angus Beef center-cut. 'Cause that's how you roll.

### NEW YORK STRIP – 28 GF

The original, sizzling, culinary colossus. 16oz. Certified Angus Beef New York Strip. Your way.

### FILET MIGNON GF

A tender, bacon-wrapped filet. Grab a seat on the flavor train!

60z. - 27 90z. - 32

## DOUBLE BONE PORK CHOP — 24 GF

An 18oz. double bone center cut chop, served with spicy oven roasted Fuji apple compote.

# BABY BACK RIBS GF

Meaty, slow-roasted, fall-off-the-bone goodness, with a rich, spicy BBQ sauce.

### HALF RACK – 16 FULL RACK – 22

# JERKED PORK MEDALLIONS WITH RUM & CREMINI MUSHROOMS – 22

Jerk marinated medallions sautéed with cremini mushrooms and fresh pineapple, glazed with dark rum. Served on rice, always nice.

## SAUTÉED CREMINI MUSHROOMS - 4 GF

Baby Portabellas sautéed in clarified butter with shallot and garlic.

### CREAMED SPINACH & PEARL ONION - 5 GF

Fresh baby spinach sautéed with garlic, shallot and pearl onions. Finished with cream, breadcrumbs and parmesan cheese.

# FRIDAY AND SATURDAY ARE A PRIME TIME TO POP OVER (STARTING AT 5 P.M.)

# **PRIME & POPOVERS**

See why everyone raves about our prime rib! USDA Choice Certified Angus Beef, lightly seasoned and slow-roasted in our special oven. Served with hot popovers, rich au jus, creamy horseradish and mashed potatoes.

PETITE CUT- 19 KING CUT - 24

# FIN AND FOWL

# CEDAR ROAST SALMON — 20 GF

Fresh Atlantic salmon fillet, lightly seasoned and roasted on cedar. Served with mashed potatoes and vegetables.

# HONEY SRIRACHA SALMON — 20 GF

Salmon fillet with a kick – glazed with honey, sriracha, lime and soy. Served with mashed potatoes and vegetables. Sweet and spicy!

### WALLEYE – 22

This flaky, flavorful fish comes broiled, deep fried or "shore lunch" style – your choice! Served with mashed potatoes and vegetables.

### JUMBO SHRIMP — 20 GF

Premium, juicy jumbo shrimp. Broiled or battered, just the way you like them. Served with mashed potatoes and vegetables.

### SCALLOPS – 22 GF

These meaty scallops are gently sautéed with shallot, garlic and served with mango mint salsa. Served with mashed potatoes and vegetables. A true deep-sea treasure.

# **GREEN LIP MUSSELS WITH** SAFFRON BROTH – 20

If you haven't tried them, it's time. Tender mussels are steamed in rich seafood saffron broth and served over angel hair pasta.

# WALLEYE TACOS — 15

Your choice of flour or corn tortillas, filled with walleye, cheese, tomato, street slaw and special sauce. Served with rice.

## CHICKEN CORDON BLEU — 19

Hand-stuffed chicken breast, pit-smoked ham, prosciutto ham and Swiss & bleu cheese. Finished with Mornay sauce and served with rice and vegetables.

## **CHICKEN FORESTINO – 19**

Tender breast of chicken, sautéed with garlic, shallot, Kalamata olives, tomato, veal stock and red wine. Served with rice and vegetables.

# PASTA ENTREÉS

### FETTUCINE ALFREDO – 16

Rich garlic cream sauce on tender fettuccine. Sprinkled with fresh ground parmesan cheese, cracked peppercorns and parsley.

## ADD CHICKEN - 2 ADD SHRIMP - 4

### POMODORA – 16

Mamma Mia! This classic Italian tomato sauce is made with tomatoes, onions, garlic and fresh basil. Served over fresh penne pasta.

## WILD MUSHROOM RAVIOLI - 18

Plump pockets of pasta filled with wild mushroom, served in a rich sherry cream sauce.

### PEPPERONATA – 18

The name says it all – Italian sausage sautéed with julienne onions, red & green peppers, tomato and a light tomato sauce. Served on angel hair pasta.

### PUTTANESCA – 18

A zesty blend of tomato sauce with spinach, capers and shallot, served on angel hair pasta. We top it with sliced, grilled chicken breast and Parmesan cheese.

# MIGHTY MIGHTY PROTEIN

## **VEGAN POWER BOWL - 11 GF VG V**

Steamed and sautéed broccoli, tomato, mushroom, red onion, bell peppers, carrot, celery and spinach. Served over our specially blended gluten-free rice and grain mix.

# **FAJITA CHICKEN BOWL – 13**

Grilled chicken breast basted with adobo on dressed romaine, with cucumber, tomato, onion, roasted corn and black beans. A fiesta of flavor, served with tortilla crisps.

### TERIYAKI BOWL — 11 GF VG V

Lovingly-blended rice and grain mix topped with corn, red onion, tomato, broccoli, carrot, scallions, sesame seeds, crispy wontons and a kick of spicy teriyaki, to keep you on your toes.

ADD EGG -2ADD CHICKEN - 2 ADD STEAK - 4

# SANDWICHES AND WRAPS

Fresh kettle chips or fries - Your call! Get rings, sweet potato fries, tots, or a side salad for just \$1.50 more.

# REUBEN/RACHEL — 9

Slow-cooked corned beef brisket or turkey breast, homemade pepper kraut and melted Swiss cheese on grilled marble rye.

### DENVER – 9

The classic taste of a Denver omelet scrambled egg with ham, sweet peppers, onions, Muenster and American cheese - on grilled sourdough bread.

# WALLEYE SANDWICH – 13

Crisp walleye fillet served on grilled focaccia bread, with house-made tartar sauce. You'll be hooked!

### ITALIAN SAUSAGE ON CIABATTA — 9

An explosion of taste! Spicy Italian sausage, onion, red & green peppers, melted provolone and mozzarella cheese on grilled ciabatta. Served with tomato dipping sauce.

### PUB BATTERED COD ON CIABATTA — 9.5

Ahoy! Just the thing for a meal with your mates! Beer battered cod, Tillamook cheddar, lettuce, tomato, and tartar.

### PORK TENDERLOIN — 10

A thin battered pork tenderloin, crispy yet tender, with pickle, lettuce, tomato, and mustard. Hog heaven!

## FIRECRACKER WRAP — 9.5

Crispy or grilled chicken tenders, cheddar cheese, lettuce and spicy sauce wrapped in a tomato tortilla

# PHILLY - 9.5

Our version of the classic Philly sandwich! Slices of char-grilled steak, sautéed onion, peppers and mushrooms with melted Muenster cheese on a grilled ciabatta.