

Each entrée is accompanied with a fresh assortment of bread, side salad and your choice of baked potato, twice-baked potato, rum sweet potatoes, garlic mashed potatoes or wild rice with sliced almonds.

house favorites

- Pork Tenderloin Medallions** A local specialty—tender pork overlaid with caramelized apples. 17.00
- Stuffed Chicken** Baked chicken breast filled with sautéed spinach, sweet Italian sausage and Swiss cheese. Served with a rosemary cream sauce. 17.00
- * **Roast Duck with Cranberry Glaze** Tender, slow-roasted duck accented with homemade cranberry glaze. 29.00
- * **Braised Lamb Shank** Braised lamb simmered to perfection and served with a rich demi-glace. 27.00
- Roasted Herb Chicken** A tender roasted half chicken seasoned to perfection. 20.00
- Stuffed Pork Chop** A thick cut pork chop filled with homemade stuffing and topped with a rich and tangy mushroom Madeira sauce. 26.00
- Chicken Wiener Schnitzel** Thinly-sliced chicken breast lightly breaded, pan fried and served with a lemon caper sauce. 17.00
- Vegetable Pasta** Spinach fettuccine tossed with garlic, olive oil, basil and an assortment of seasonal vegetables. 16.00

fresh fish + seafood

- Coconut Shrimp** Lightly breaded jumbo shrimp, accented with finely ground coconut flakes and served with sweet chili-lime sauce. 18.00
- Shrimp & Scallop Fettuccine** Spinach fettuccine tossed with our white wine and sherry cream sauce and topped with sautéed shrimp, scallops and Parmesan cheese. 20.00
- * **Seared Atlantic Salmon** A filet of fresh salmon seared and brushed with key lime garlic butter. Served atop sautéed baby spinach. 24.00
- Sushi Grade Sesame Seared Tuna** The delicate flavor combination of sesame, ginger and soy sauce is paired with a fresh, seared tuna steak. Accompanied with wasabi. 25.00
- * **Walleye Pike** Our best seller! Lightly-breaded Canadian walleye pike sautéed with white wine, capers and lemon butter. 26.00
- Grilled Sea Bass** Expertly grilled with a hint of lemon and spices then topped with herb butter. 28.00
- Sautéed Scallops** Fresh, extra large scallops are seared and served atop homemade champagne cream sauce. 29.00
- Alaskan King Crab Legs** Steamed and served with drawn butter. Market Price

steaks + ribs

- Petite Filet Mignon** 6 oz. 25.00
- Filet Mignon** 8 oz. 27.00
- Ribeye Steak** 12 oz. 26.00
- New York Steak** 16 oz. 28.00
- Chopped Steak** Ground Choice Angus beef topped with homemade gravy, sautéed mushrooms and crisp onion strings. 16.00
- * **Baby Back Ribs** Your choice of a full or half rack of slow-roasted ribs smothered in our homemade mesquite Jack Daniel's BBQ sauce. 17.00 half rack / 22.00 full rack
- Braised Boneless Short Rib** A Choice cut of beef short rib is slowly cooked so that it is amazingly tender and full of flavor. Accompanied with a rich veal demi-glace. 25.00
- Ribeye with Bourbon Mushroom Cream Sauce** This wonderful flavor combination of rich steak, earthy mushrooms and lightly-sweet bourbon is a house favorite! 29.00
- * **Kona Crusted New York Strip with Maitre d' Butter** Subtle flavors of Kona coffee and special seasonings create a steak not to be missed! 29.00



* House specialties

Surf + Turf build your own

Create your own surf and turf special by adding any of the following house specialties to your choice of steak.

Crab Cake	5.00
Jumbo BBQ Shrimp Skewer	4.00
Lobster Tail	15.00

appetizers

- Asian Satay Skewers** Marinated beef skewers served with a kicky Bangkok peanut sauce. 9.00
- * **Louisiana Crab Cakes** A longtime favorite, lightly-breaded snow crab perfectly accented with homemade chipotle sauce. 10.00
- Grilled Bourbon BBQ Shrimp Skewers** Jumbo shrimp brushed with homemade sauce and expertly grilled. 9.00
- Calamari** Our fried calamari is lightly breaded and served with garlic tartar and saffron tomato sauces. 9.00
- Bruschetta** Delicious French bread topped with tomatoes, red onion, garlic, Parmesan Cheese and olive oil then toasted to perfection. 7.00
- * **Beef Tips** Tender beef tips are lightly breaded and served with sautéed mushrooms and spicy Dijon-horseradish sauce. 9.00
- Spinach & Artichoke Dip** Served hot with tortilla chips. 8.00
- Hummus** Two great dips—red pepper hummus and garlic and artichoke hummus, served with grilled pita wedges. 7.00

salads

- SIDE SALADS**
- Iceberg Wedge** Crisp iceberg lettuce drizzled with buttermilk blue cheese dressing and topped with diced tomatoes, green onions and crumbled smoked bacon. 6.00
- Caesar Salad** Romaine lettuce tossed with Caesar dressing, homemade croutons, Parmesan cheese and anchovy filets (should you choose). 6.00
- Caprese Salad** Slices of fresh Beefsteak tomatoes and mozzarella cheese topped with balsamic vinaigrette. 7.00
- ENTRÉE SALAD**
- Vines Chopped Salad** Seasonal vegetables served atop mixed greens and accented with homemade croutons. 9.00
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| With Grilled Chicken | 12.00 |
| With Grilled Steak | 13.00 |
| With Grilled Salmon | 15.00 |

Choice of dressing: Blue Cheese, Caesar, Curry Poppy Seed, Balsamic, French or Citrus Vinaigrette.

soups

- 3.00 cup / 6.00 bowl**
- French Onion** Accented with hints of red wine and cream sherry, this classic dish is a house specialty. Homemade croutons and melted Provolone cheese complete this wonderful dish.
- Tomato Basil** Homemade from fresh Beefsteak tomatoes, this tangy soup has a rich cream base and is served with a dollop of sour cream.
- Chef's Soup of the Day**

à la carte

- Fresh Seasonal Vegetables** Ask your server for today's specialty. 3.50
- Sautéed Shiitake Mushrooms & Onions** Freshly sliced Shiitake mushrooms and sautéed onions are a classic pairing with our Choice steaks. 3.50
- Parmesan Truffle Fries** Handcut fries tossed with shredded Parmesan cheese and white truffle oil. 4.00
- Onion Rings** Thick cut sweet onions with Panko breading. Served with chipotle mayo dip. 4.00

a to z martinis

Appletini	6
Gin or Vodka & Green Apple Pucker	
Bikinitini	8
Absolut Citrus Vodka, Midori Melon Liqueur & Cranberry Juice	
Cosmopolitan	6
Vodka, Triple Sec, Cranberry Juice & Lime Juice	
Dark Chocolate Martini	8
Van Gogh Dutch Chocolate Vodka, Baileys Irish Cream, Godiva Dark Chocolate & Chocolate Sauce	
Espresso Martini	8
Van Gogh Espresso Vodka & Tia Maria Coffee Liqueur	
French Martini	7
Vodka & Chambord Raspberry Liqueur	
Golden Cadillac Martini	10
Galliano, White Crème de Cacao & Cream	
Holiday Martini	10
Vanilla Vodka, White Crème de Cacao & Peppermint Schnapps	
Ilusions Martini	8
Midori Melon Liqueur, Galliano, Malibu Rum, Gin, Light Rum, Vodka & Pineapple Juice	
Jumping Bean Martini	9
Tequila, Sambuca & Coffee Beans	
Kamikaze Martini	6
Vodka, Triple Sec & Lime Juice	
Lemon Drop Martini	10
Absolut Citron Vodka Served in a Sugar Rimmed Martini Glass	
Milky Way Martini	11
Van Gogh Vanilla Vodka, Baileys Caramel Irish Cream, Godiva White & Dark Chocolate	
Nuts & Berries Martini	9
Van Gogh Blueberry Vodka, Chambord Raspberry Liqueur, Frangelico & Cream	
Orange Martini	10
Absolut Mandarin Vodka & Triple Sec	
Pomegranate Martini	7
Van Gogh Pomegranate Vodka & Lemonade	
Queen's Martini	6
Gin, Dry Vermouth, Sweet Vermouth & Pineapple Juice	
Raspberry Martini	8
Blue Raspberry Vodka & Chambord Raspberry Liqueur	
Siberian Express Martini	12
Van Gogh Vanilla Vodka, Chambord Raspberry Liqueur & Godiva Dark Chocolate	
Toblerone Martini	7
Baileys Irish Cream, Kahlua, Frangelico, Cream & Chocolate Syrup	
Upside Down Pineapple Martini	7
Van Gogh Vanilla Vodka, Baileys Irish Cream, Butterscotch Liqueur, Pineapple & a Maraschino Cherry	
Vanilla Bean Martini	9
Van Gogh Vanilla Vodka, Sprite & a Splash of Coke	
White Chocolate Martini	7
Van Gogh Dutch Chocolate Vodka, Baileys Irish Cream, Godiva White Chocolate & Cream	
X-treme Berry Martini	9
Van Gogh Blueberry Vodka, Van Gogh Pomegranate Vodka, Stoli Raspberry Vodka & Strawberry Mix	
Yummy Oatmeal Cookie Martini	9
Baileys Irish Cream, Butterscotch, Goldschlagger, Jagermeister, Light Cream & Raisins	
Zeus Martini	9
Midori Melon Liqueur, Blue Curaco Liqueur, Vodka & Grenadine	

white wine by the glass

 Segura Viudas, Brut Reserva Cava , Penedès, Spain	Split	8
Sparkling wine is delicious as an aperitif, with fried foods (especially calamari!) and lighter seafood such as sauteed scallops.		
Hopler, Grüner Veltliner , Bergenland, Austria		8.5
Incredibly food friendly, light bodied & dry, our favorite pairings are with crab cakes, walleye and chicken schnitzel.		
Oxford Landing, Pinot Grigio , Australia		6
Refreshing with balanced minerality, try with a range of dishes from brushetta to seafood fettuccine		
Peter Lehmann " Layers ," South Adelaide, Australia		7.75
Medium bodied with loads of fruit, this is a versatile crowd pleaser. Wonderful with pork medallions and seared tuna!		
<i>Pinot Gris, Muscat, Gewürztraminer, Chardonnay, Sémillon</i>		
 Dopff Au Moulin, Dry Riesling , Alsace, France		9
A must try for anyone who enjoys the complexity and versatility of Riesling, but prefers a less sweet wine. Delicious with walleye, sea bass and roast chicken!		
Hess, Chardonnay , Monterey, CA		6.5
Medium bodied with noticeable oak, try this versatile classic with dishes such as our salmon or stuffed chicken.		
Dr. Heyden, Riesling Oppenheimer Kabinett, Rheinhessen, Germany		7.75
This light, semi-dry wine is a great choice for those who prefer a wine with a touch of sweetness. Great with BBQ ribs and coconut shrimp.		
Beringer, White Zinfandel , CA		6.5
A favorite of anyone preferring a sweet wine.		

red wine by the glass

Perrin, Côtes du Rhône Réserve , Rhone, France		7
Light, fresh and versatile with recognizable red berry fruit flavors. A favorite with spinach dip or stuffed chicken.		
Hooked!, Pinot Noir , Baden, Germany		8.5
Delicate and lighter bodied, delicious with shrimp skewers, salmon, and roast chicken.		
Cono Sur, Merlot , Chile		6.5
Medium bodied and fresh with ripe mixed berry flavors. Wonderful with stuffed pork chop and bourbon mushroom ribeye.		
 Campo Viejo, Rioja Reserva , Spain		9
Medium bodied, and smooth with balanced tannins and dark fruit flavors. Great with beef tips and short ribs.		
 Mas Belles Eaux, Syrah-Grenache "Les Couteaux," Languedoc, France		10
This refined, elegant red is smooth and complex with a lingering finish. Wonderful with beef tips, kona crusted steak or savory lamb shank.		
Yalumba, Cabernet-Shiraz "The Scribbler," Barossa, Australia		9.5
The bold, jammy fruit in this wine is balanced with fine tannins and is a perfect companion to BBQ ribs.		
Hess, Cabernet Sauvignon , Napa, CA		8.5
Full bodied, this classic Napa cab is perfect alongside any of our flame grilled steaks or as a starter with our tender beef tips!		

can't decide on a wine?

ask your server for a taste!

 Sommelier's Favorites

beer

DOMESTIC	2.75	SPECIALTY	3.75	IMPORTED	4.50
Budweiser		Blue Moon		Harp	
Bud Light		Samuel Adams		Guinness	
Busch Light		Leinenkugel's Red		Kaliber NA	
Miller Lite		Leinenkugel's Honey Weiss		Bass	
Coors Lite		Ranger IPA		Corona	
Miller Genuine Draft (MGD)		Goose Island 312		Corona Light	
Miller Genuine Draft Light (MGD64)				Heineken	
Michelob Ultra				Amstel Light	