

INDULGE YOUR SENSES

Appetizers for Sharing

BACON-WRAPPED JALAPEÑOS

Fresh jalapeños stuffed with cream cheese, wrapped with hickory smoked bacon, broiled and glazed with honey, paired with blue cheese dressing for dipping. 7.99

R CHICKEN QUESADILLA

Two wheat tortillas stuffed with fajita seasoned chicken, pepper jack cheese and a black bean and corn salsa, with sour cream and salsa. 7.25

R PORK SPRING ROLLS

Spring rolls stuffed with pork, smoked gouda, black beans and corn. Cider Thai sauce for dipping. 6.99

HOUSE MADE CHIP PLATTER

A heaping platter of our house made chips, seasoned with our own blend of spices, with chipotle ranch sauce for dipping. 4.99

SPINACH & ARTICHOKE DIP

Creamy spinach and artichoke dip in a bread bowl with fried pita chips dusted with cumin and powdered sugar. 7.99

R BUFFALO CHICKEN KABOBS

Savory chicken thread on skewers, glazed with Cookies® Hot Wing sauce. Paired with blue cheese and celery. 7.99

BRUSCHETTA

Roma tomatoes, green peppers, fresh basil, balsamic and olive oil, with baked fresh mozzarella over sliced French baguettes. 7.99

SAMPLE PLATTER

A generous sampling of our most popular appetizers. Choose from the following: walleye cakes, jalapeños, spring rolls or quesadilla. 10.99

Appetizers for One

We offer smaller versions of some of our popular appetizers, ample enough to wet your appetite, but not too big to spoil your dinner.

CHICKEN QUESADILLA

A grilled wheat tortilla, filled with chicken, pepper jack cheese and a black bean and corn salsa, folded in half, with sour cream and salsa. 4.35

R BACON-WRAPPED JALAPEÑOS

Fresh jalapeños stuffed with cream cheese and wrapped in hickory smoked bacon, broiled and glazed with honey. Paired with blue cheese dressing for dipping. 4.49

SPINACH & ARTICHOKE DIP

A smaller version of our creamy spinach and artichoke dip with fried pita chips dusted with cumin and powdered sugar. 4.49

COCONUT SHRIMP*

Tiger shrimp rolled in coconut breading and fried to a crispy, golden brown, with strawberry-horseradish sauce for dipping. 8.99

R LAKESHORE WALLEYE CAKES

Savory cakes of lake-caught walleye, shredded potatoes, green chilies and cilantro, browned on the griddle with remoulade sauce. 7.99

Salads

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed in classic Caesar dressing with house made garlic croutons and shaved Asiago cheese. 6.75

Add grilled marinated chicken breast. 9.75

Add grilled shrimp. 10.75

R HARVEST SALAD

Smoked chicken tossed in lettuce greens with Honey Crisp apples, candied walnuts, red onions and dried cranberries, dressed with apple cider vinaigrette. 9.99

R IOWA COBB SALAD

Mixed greens with smoked turkey and pork loin, hard-boiled egg, sweet corn, peppers and Maytag Blue cheese crumbles. 11.99

BORDER SPICED STEAK SALAD*

Iceberg and romaine lettuce topped with a cilantro-red pepper ranch dressing, black bean and corn salsa, cheddar-Monterey Jack cheese, chili-lime marinated steak and crispy corn tortilla strips. 14.99

Sandwiches & Ribs

All sandwiches and ribs are served with choice of our homemade chips, French fries, fresh fruit cup, coleslaw or chef's potato salad.

THE SOUTHFORK*

Grilled top sirloin topped with sautéed Portobello mushrooms and red wine demi-glaze on grilled Texas toast. 9.99

R THE MYSTIC*

A char-grilled ground pork and bacon burger with subtle flavors of sage, jalapeño and maple syrup. Served on a toasted Kaiser bun with melted smoked Gouda, BBQ sauce, lettuce and tomato. 7.99

R THE CLASSIC SUPER-SIZED IOWA PORK LOIN*

Iowa farm-raised pork loin in a cracker crumb breading on a Kaiser roll with onion and lettuce. 8.99

THE ROLLING COVE*

A half-pound burger made with certified Angus beef, grilled to your liking with a choice of cheddar, provolone, Maytag Blue or Swiss cheese. Served on a toasted Kaiser bun with lettuce, onion and tomato. 7.99 Add bacon for 1.00

R JALAPEÑO LUCY*

A juicy half-pound burger stuffed with fire roasted jalapeños, cream cheese and bacon. Served on a toasted pretzel roll with lettuce, onion and tomato. 9.99

THE VEGGIE BURGER

A black bean and corn veggie burger char-grilled and served on a toasted ciabatta wheat bun with a tomato-onion relish, lettuce, melted provolone cheese and chipotle ranch sauce. 8.79

BARBECUED BABY BACK RIBS

A half-rack of juicy slow-cooked "fall off the bone" Iowa pork ribs, seasoned with our special rub and Cookies BBQ® sauce. 14.99

R Signature Item

R Denotes new menu item. Many of our offerings are made with Iowa grown or produced items. Ask your server for details.

An 18% gratuity will be added to parties of eight or more.

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK for foodborne illness, especially if you have certain medical problems.

Consumer Advisory. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry and shellfish reduces the risk of foodborne 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.

Entrees

All entrees are served with a garden salad, dinner rolls, chef's selection of vegetable and choice of potato or wild rice pilaf.

R STEAK DE BURGO*

Our version of an Iowa classic. Petite beef chuck tender medallions, seared on cast iron with a garlic rich oregano and basil butter sauce. 16.49

R MAYTAG TENDERLOIN*

An 8 oz. bacon-wrapped filet of beef, topped with locally made Maytag Blue cheese. 24.99

TOP SIRLOIN*

A 14 oz. cut of USDA choice top sirloin, char-grilled to perfection. 17.99

Add sautéed mushrooms for 1.50

R FLAT IRON*

An 8 oz. cut of USDA choice flat iron steak, char-grilled to perfection. 18.99

R CHICKEN ITALIANO*

An airline breast of chicken stuffed with Boursin cheese and La Quercia® prosciutto and topped with a sun-dried tomato-basil sauce. 13.99

R THE DRUNKEN PIG*

A beer marinated pork chop char-grilled and glazed with a pale ale beer and mustard sauce, with caramelized onions. 15.99

R CAJUN PORK*

Tender pork seared with cajun seasonings and paired with a honey cream sauce and spiced apples. 14.99

R PESTO – CRUSTED WALLEYE*

Skillet seared lake-caught walleye with a basil, pine nut, garlic and bread crumb topping. Paired with a lemon-butter sauce. 17.99

COCONUT SHRIMP*

Tiger shrimp hand-dipped in coconut breading and fried to a crispy, golden brown, with a strawberry-horseradish dipping sauce. 14.99

R HONEYED-DRIED CHERRY DUCK*

Pan seared duck breast with a sweet-and-savory sauce of honey, dried cherries, rosemary and balsamic vinegar. 18.99

CATCH OF THE DAY*

Ask your server for today's seafood special. Market price.

Pizzas

BYOP

Build your own pizza loaded with marinara-style pizza sauce and an Italian cheese blend. Choose up to four toppings: pepperoni, beef, bell peppers, onions, black olives, Italian sausage, mushrooms, Roma tomatoes, artichokes, Andouille sausage, Canadian bacon and pineapple. 11.99

R BARBECUE PORK

A sweet and tangy pizza with shredded pork, Cookies BBQ® sauce, red onions and our Italian cheese blend. 12.99

SPINACH & ARTICHOKE CHICKEN ALFREDO

A rich and savory pizza with grilled chicken, spinach and artichoke Alfredo sauce and our Italian cheese blend. 12.99

R BUFFALO CHICKEN PIZZA

A spicy pizza with chicken, Cookies Wings & Things® sauce, topped with mozzarella and blue cheese with celery. 12.99

Pastas

R UPTOWN MAC & CHEESE

A grown-up version of a kid's classic, macaroni combined with sautéed Portobello, oyster and Shiitake mushrooms, La Quercia® prosciutto, sun-dried tomatoes tossed in a four cheese sauce. 16.99

R GREEN TOMATO PARMESAN

A Southern dish with an Italian twist. Fried green tomatoes and melted Italian cheese with zesty tomato sauce on a bed of Barilla® angel hair pasta. 11.99

R BUTTERNUT SQUASH RAVIOLI

Sweet butternut squash ravioli tossed in a savory browned butter-sage sauce with toasted pine nuts. 12.99

R GRAZIANO'S SAUSAGE & PEPPERS PENNE

Graziano Bros. sausage, sautéed bell peppers and onions tossed with spicy marinara and Barilla® penne pasta. 10.99

R CHICKEN & GNOCCHI

Grilled Italian chicken served over a bed of gnocchi tossed in a creamy garlic herb sauce with sautéed Shiitake mushrooms. 12.99

STEAK TIPS & FETTUCCINE*

Steak tips sautéed with button mushrooms and red onions, tossed in a red wine demi-glaze over fettuccine. 15.99

Grilled Vegetable Stack

Layers of balsamic marinated zucchini, yellow squash and eggplant, drizzled in a balsamic reduction with broiled parmesan tomatoes on a bed of rice pilaf. 10.99

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