

## SALADS

### BRUSSELS SPROUTS SALAD

SHREDDED BRUSSELS SPROUTS, WALNUTS, BACON, PARMESAN, GARLIC-AVOCADO DRESSING  
\$12

### ROASTED BUTTERNUT SQUASH SALAD

GRILLED CHICKEN, ROASTED BUTTERNUT SQUASH, CANDIED WALNUTS, POMEGRANATE SEEDS, PANCETTA BACON, HONEY MUSTARD DRESSING  
\$12

### HWCC CHOPPED SALAD

ROMAINE LETTUCE, GRILLED CHICKEN, BACON, DRIED APRICOTS, AVOCADO, CANDIED WALNUTS, GRILLED RED ONION, BLUE CHEESE WHITE BALSAMIC VINAIGRETTE  
\$12

### CLASSIC ROMAINE CAESAR SIDE SALAD\*

HEARTS OF ROMAINE, PARMESAN, ROASTED GARLIC & HERB CROUTONS, CREAMY CAESAR DRESSING

### BABY ICEBERG WEDGE SIDE SALAD\*

BACON, BLEU CHEESE, TOMATOES, CHIVE CHOICE OF DRESSING

### CLASSIC HOUSE SIDE SALAD\*

MESCLUN GREENS, TOMATOES, CARROTS, CUCUMBER CHOICE OF DRESSING

\* INCLUSIVE WITH PRICE OF ENTREE \*

## SOUPS

### SOUP DU JOUR

CUP \$3.50 BOWL \$4.50

### CHICKEN NOODLE

CUP \$3.50 BOWL \$4.50

### FRENCH ONION

BOWL \$4.50

## DINNER ENTREES

6 OZ. FILET \$31

10 OZ. FILET \$40

12 OZ. BONELESS NEW YORK STRIP STEAK \$32

10 OZ. HANGER STEAK \$26

16 OZ. DELMONICO RIBEYE STEAK \$35

\* All Steaks Served with Homemade Steak Sauce

BRAISED BEEF OSSO BUCCO \$30  
BRAISING JUS, HORSERADISH CREAM

12 OZ. PORK CHOP \$24  
FRIED BRUSSELS SPROUTS, CIDER JUS, MALT VINEGAR

SLOW COOKED BBQ PORK BACK RIBS  
HALF RACK \$17 FULL RACK \$27

CHICKEN LEMON \$16  
BONELESS BREAST OF CHICKEN, LEMON BUTTER, CAPERS, ANGEL HAIR, GARLIC SPINACH

CHICKEN MARSALA \$16  
BONELESS BREAST OF CHICKEN, MUSHROOMS, MARSALA WINE SAUCE, ANGEL HAIR, GARLIC SPINACH

CHICKEN PARMESAN \$18  
BONELESS BREAST OF CHICKEN, ITALIAN TOMATOES, BURRATA MOZZARELLA, BASIL, PARMESAN, EXTRA VIRGIN OIL, ANGEL HAIR, GARLIC SPINACH

MAHI MAHI \$24  
BUTTERNUT SQUASH BROWN BUTTER SAUCE & PUMPKIN SEED PESTO

LAKE SUPERIOR WHITEFISH \$23  
PINE NUT CRUST, GRILLED LEMON & CAPER

CHILEAN SEA BASS \$30  
TANGERINE-MISO GLAZED, SESAME SHRIMP, BOK CHOY

RISOTTO \$16  
INQUIRE ABOUT THE FEATURED RISOTTO OF THE WEEK

MAKE YOUR OWN PASTA \$13  
CHOOSE: PENNE OR BOWTIE PASTA  
TOMATO, BROCCOLI, ARTICHOKE, SPINACH, BELL PEPPERS, MUSHROOMS,, ALFREDO, MARINARA, VODKA SAUCE, CAJUN CREAM, PESTO CREAM  
ITALIAN SAUSAGE OR CHICKEN ADD \$4  
SHRIMP ADD \$6

ALL ENTREES ARE SERVED WITH SOUP OR SALAD, VEGETABLE AND CHOICE OF JASMINE RICE, MASHED, BAKED OR TWICE BAKED POTATO

## APPETIZERS

IMPORTED ITALIAN TOMATO BRUSCHETTA  
CRISPY TOAST, HALF DRIED TOMATO, BURRATA CHEESE, BASIL, EXTRA VIRGIN OIL, BALSAMIC VINEGAR  
\$10

ASIAN PORK BELLY TACOS  
CRISPY PORK BELLY, ASIAN BBQ SAUCE, CARROT, CUCUMBER, RADISH SLAW, CILANTRO  
\$9

ARTISAN HAND-CRAFTED CHEESE COURSE  
FROM THE "GREAT AMERICAN CHEESE COLLECTION"  
SEE SERVER FOR ROTATING SELECTIONS  
\$10 PER PERSON

BARBEQUE GULF SHRIMP  
BACON WRAPPED GULF SHRIMP, CHAR-CRUST BARBEQUE, GARLIC SPINACH  
\$15

GRILLED OR FRIED CALAMARI  
ROASTED PEPPER POMODORO SAUCE, BALSAMIC SYRUP, LEMON ZEST  
\$9

SMALL PLATE RISOTTO  
INQUIRE ABOUT THE FEATURED RISOTTO OF THE WEEK  
\$9

POUTINE  
CRISPY FRENCH FRIES, GRAVY, CHEESE CURDS  
\$6

## A LATE LUNCH

PESTO GRILLED CHICKEN FLAT BREAD  
ALFREDO SPREAD, ARTICHOKE, BACON, FOUR CHEESE BLEND, BALSAMIC SYRUP  
\$12

BLACK ANGUS SIRLOIN BURGER  
HALF POUND BLACK ANGUS BEEF SIRLOIN BURGER, GREEN LEAF LETTUCE, RED ONION, VINE RIPENED TOMATO, CHOICE OF CHEESE  
\$10

HWCC TILAPIA FISH TACOS  
CAJUN SPICED TILAPIA, FENNEL-CILANTRO COLESLAW, HONEY CUMIN DRESSING, FLOUR TORTILLAS  
SERVED WITH TORTILLA CHIPS & TOMATILLO SALSA  
\$12