

LEDGE ROCK GRILLE

STARTERS

WINE LOVER'S COMPANION

St. Andre Brie, English Cotswold and Spanish Manchego cheeses with an assortment of olives, maple smoked salmon, spiced walnuts and house-made crackers. \$13

ANCHO BREADED ONION PEELS

Freshly breaded onion peels dipped in ancho pepper beer batter. Lightly scented with coriander and served with a side of lime sour cream. \$8

TOMATO BRUSCHETTA

Garden fresh tomatoes, fresh basil, onion, and garlic served on top of fresh mozzarella cheese on crostini with a balsamic reduction drizzle. \$9

STEAK KABOBS

Tender pieces of beef tenderloin and New York strip steak paired with seasonal vegetables, marinated in fresh herbs and spices then grilled and served with sweet & sour barbecue sauce. \$12

🍷 SESAME CRUSTED TUNA

Medallions of seared Ahi Tuna crusted with black sesame seeds, apple-jicama slaw, fried wonton, finished with a lemongrass oil and wasabi mayonnaise. \$13

SOUPS & SALADS

SOUP DU JOUR

Made fresh daily by our creative culinary team, ask your server for today's selection. \$3 cup \$5 bowl

HOUSE SALAD

Mesclun mixed greens with your choice of "classic" dressings - we recommend our fresh vinaigrette of the day. \$4

WOOD-FIRED FRENCH ONION SOUP

House-made French onion soup topped with provolone cheese and baked until bubbly in our wood-fired oven. \$6

GRILLED STEAK SALAD

Tender beef tips seasoned with Southwestern spices, served atop mesclun mixed greens with cumin scented goat cheese, julienned jicama and roasted apples, dressed with a chili lime vinaigrette. \$13

🍷 BOSTON BIBB SALAD

A whole head of Boston bibb lettuce with port-poached pears, gorgonzola cheese, candied walnuts and port wine vinaigrette. \$11

ENTREES

LEDGE ROCK RISOTTO

Arborio rice braised in tomato water with sautéed asparagus, caramelized onion, and fresh basil pesto, finished with St. Andre brie cheese. \$17

JUMBO SEARED SCALLOPS

Three pan-seared jumbo scallops served with a side portion of our Ledge Rock risotto. \$24

BAKED SEAFOOD CANNELLONI

Hand-made pasta tubes filled with Maine lobster, shrimp, scallops and ricotta cheese. Topped with a creamy Alfredo sauce and baked until bubbly in our wood-fired oven. \$24

🍷 BOURBON PLANKED SOCKEYE SALMON

Alaskan Sockeye salmon grilled on a bourbon-soaked cedar plank, finished with honey & brown sugar then placed on top roasted camp-style potatoes and served with fresh vegetables. \$23

LEMON ASIAGO BREADED WALLEYE

Canadian cold water walleye dressed in an asiago cheese and lemon breading, pan fried, served with wild rice medley, fresh vegetables and a creamy dill sauce. \$24

HULI HULI CHICKEN

A recipe brought to us from the big island, an eight-ounce, bone-in chicken breast marinated in a blend of savory spices then grilled Hawaiian style and served with smoked tomato mashed potatoes and fresh vegetables. \$17

🍷 HICKORY SCENTED FILET MIGNON

An 8oz filet mignon lightly smoked with hickory, grilled to perfection and topped with a lingonberry demi-glace. Served with a forest mushroom risotto and fresh vegetables. \$27

WOOD-FIRED SPECIALTIES

WOOD-FIRED WALLEYE CAKES

Canadian cold-water walleye cakes baked in an oak-fired oven, served atop balsamic dressed greens with a lemon dill aioli. \$10

PARMESAN CRUSTED STUFFED PORTOBELLO

Balsamic-marinated portobello mushrooms filled with fresh mozzarella cheese, artichokes, spinach & cherry tomatoes, baked and served with grilled rosemary flatbread. \$11

BEEF & BLUE FLATBREAD

Grilled beef tips, mozzarella, crumbled blue cheese and roasted apples on a rosemary brushed flatbread. \$11

SPICY CHICKEN FLATBREAD

Marinated chicken and cherry tomatoes on a chipotle cream sauce topped with cheddar and mozzarella cheese. \$11

🍷 LEDGE ROCK FLATBREAD

Fresh pesto base topped with shrimp, artichoke hearts, cremini mushrooms and fresh spinach. Topped with mozzarella and goat cheese. \$13

🍷 DINE AT THE CHEF'S TABLE

Enjoy our special six-course dinner menu. By reservation only.