



APPETIZERS

LOBSTER AND ARTICHOKE DIP **GF\***   
 Canadian Lobster, Artichoke Hearts, Cream Cheese, Garlic, House Bread 14  
*\*Gluten free available upon request*

SHRIMP OSWALD **GF**  
 Jumbo Shrimp, Garlic and Lemon Compound Butter, Red Pepper Béarnaise 14

WALLEYE CAKES   
 Canadian Walleye, Mirepoix Vegetables, Seasoned Panko, Lemon Dill Aioli 14

HEIRLOOM BRUSCHETTA **GF\***  
 Tomato Compote, Fresh Mozzarella, Crostini, Balsamic Reduction 13  
*\*Gluten free available upon request*

CALAMARI  
 Squid, Crisp Breading, Lemon Dill Aioli 14

POT STICKERS  
 Pork Dumpling, Asian Slaw, Sweet Chili Glaze 12

SALADS & SOUPS

HOUSE SALAD **GF**  
 Arcadian Greens, Parmesan, Mushroom, Tomato, Artichoke 5

SOUP DU JOUR  
 Ask your server for today's selection. CUP 4 BOWL 5

GRILLED ROMAINE SALAD **GF\***  
 Artisan Romaine Wedge, House Croutons, Parmesan Cheese 8  
*\*Gluten free available upon request*

CHICKEN CRANBERRY PECAN SPINACH SALAD  
 Grilled Chicken, Dried Cranberries, Apple Wood Bacon, Candied Pecans, Feta Cheese, Baby Spinach, Poppy Seed Dressing 14

CRISPY SHRIMP SALAD  
 Rice Paper Wrapped Shrimp, Arcadian Greens, Asian Slaw, Pickled Ginger, Sweet Chili Vinaigrette 14

CAESAR FINGERLING SALAD **GF\***  
 Artisan Romaine Fingers, House Croutons, Parmesan, Lemon, Caesar Dressing 7  
*\*Gluten free available upon request*


AVOCADO CHICKEN SALAD **GF**  
 Arcadian Greens, Tomato Compote, Fresh Mozzarella, Avocado, Grilled Chicken, Apple-wood Bacon, Avocado Lime Vinaigrette 14

WOOD-FIRED FRENCH ONION SOUP   
 House-made French Onion Soup CUP 6 BOWL 7

GRILLED SALMON SALAD **GF**  
 Salmon, Arcadian Greens, Caramelized Red Onion, Tomato Compote, Balsamic Vinaigrette 14

ENTRÉES

CHICKEN CORFU **GF**  
 Grilled Chicken, Hollandaise, Jumbo Shrimp, Asparagus, Garlic Red Mash 20

WOOD FIRED SPAGHETTI AND MEATBALL   
 Herb-infused Meatball, House Gravy, Al Dente Spaghetti, Grilled Bread 18

LAKE TROUT AMANDINE  
 Fresh Superior Lake Trout, Shallots, Bourbon, Honey, Cream, Toasted Almonds, Honey-roasted Sweet Potatoes, and Market Vegetables. 26

RAVIOLI  
 Pumpkin, Mascarpone Cheese, Sage and Candied Pecan Cream 15  
*Add artisan sausage 5*

STEAK AT "THE LEDGE"

FILET **GF**  
 Beef Tenderloin, Veal Demi-Glace, Wild Mushroom Risotto, Market Vegetable 35

MINNESOTA STRIP **GF**  
 Beef Striploin, Horseradish and Blue Cheese Crust, Warm Maple Potato Salad, Market Vegetable 30

CHOP STEAK **GF**  
 Ground Chuck, Mushroom Demi-Glace, Onions and Peppers, Garlic Red Mash, Market Vegetable 22

STEAK FINISHINGS  
 Blue cheese and crab 8  
 Mushrooms and onions 4  
 Grilled shrimp 6

BLACKENED CRAB STUFFED RAINBOW TROUT  
 Rainbow Trout, Lump Crab Stuffing, Cajun Blackened, Sweet Potatoes, Citrus Beurre Blanc, Market Vegetables 26

CAJUN BLACKENED SALMON **GF**  
 Salmon, Cajun Sear, Red Pepper Bearnaise, Wild Rice, Market Vegetable 26

ROASTED EGGPLANT **GF**  
 Marinated Eggplant, House-made Pasta Sauce, Fresh Mozzarella, Basil, Market Vegetable 15

WOOD-FIRED CHICKEN **GF**   
 Half Chicken, Herbed Crust, Warm Maple Potato Salad, Market Vegetable 22

CRISPY WALLEYE  
 Canadian Walleye, Citrus Panko, Beurre Blanc, Wild Rice, Market Vegetable 28

CEDAR PLANKED SALMON **GF**  
 Salmon, Cedar Plank, Maple Glaze, Garlic Mash, Market Vegetables 27

WOODFIRED HALF DUCK  
 Maple Farms Duck, Wild Mushroom Risotto, Market Vegetable 28

SPICY CHICKEN AND SHRIMP FETTUCCINE  
 Sautéed Chicken, Blackened Shrimp, Mushroom, Carrot, Cajun Alfredo, Fettuccine 20