

MENU OFFERINGS

STARTERS

- TACO TRIO** - Chicken confit with Romesco sauce, braised short rib with Oaxcan black mole, and seared Ahi tuna with citrus vinaigrette; all in hand pressed tortillas with a fresh arugula slaw. **12**
- PARMESAN CRUSTED WALLEYE FINGERS** - Hand-breaded Canadian Walleye filet strips flash-fried to a golden brown served with a house-made tartar sauce. **14**
- JUMBO SHRIMP COCKTAIL** - 5 Plump and tender boiled shrimp, chilled ice cold and served with house-prepared cocktail sauce. **15**
- CRAB CAKES** - A fresh twist on a traditional favorite. Pan-fried jumbo lump crab cakes, topped with crawfish tails and served with Romesco sauce. **14**
- SEARED BEEF TIPS** - Tender steak bites seared with cracked pepper, coated with a brandy demi and set atop a cheesy cous cous polenta. **13**
- FRIED SHRIMP PLATE** - Jumbo hand-breaded shrimp fried golden and served with house-prepared cocktail sauce and a lemon wedge. **15**

SOUPS & SALADS

- | | CUP | BOWL |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------|
| CLAM CHOWDER - The essence of New England with a warm rich blend of clams, potatoes, carrots and cream. | 5 | 8 |
| TOMATO BASIL - A sophisticated version of a classic made with vine-ripened garden tomatoes, sweet herbaceous basil and a hint of cream for the perfect balance. | 5 | 8 |
| CLASSIC FRENCH ONION - A blend of red and yellow caramelized onions cooked with port and sherry wines, and a rich beef broth seasoned with fresh herbs, topped with a garlic crouton and Swiss cheese. | 6 | |
| MILANESE SALAD - Hand breaded chicken, fried golden and topped with an arugula salad dressed with lemon vinaigrette, pickled red onion, and crumbled goat cheese. | 16 | |
| CAESAR - A perennial favorite made with our secret house-recipe dressing and fresh-cut baby Romaine lettuce, served with shaved parmesan cheese and croutons. | 6 | |
| CLASSIC - A traditional mix of varietal field greens topped with julienne carrots, cherry tomatoes and your choice of dressing. | 6 | |
| ICEBERG WEDGE - The iconic salad of the 50s and 60s rejuvenated with chunky Maytag Bleu cheese dressing, Craisins, toasted walnuts, diced tomato and crispy bacon pieces. | 7 | |

THE BEST BIRD

We have searched everywhere for the best chicken in the world. Our search took us to a small family farm, Joyce Farms, who use old-world care with no antibiotics, hormones, or steroids, no animal by products, and no artificial ingredients. They are supplying us with a slow-growing heritage breed that produces a superior taste and texture. We are proud to offer this to you!

- CHICKEN ROULADE** - A semi-boneless half chicken wrapped around a seasonal stuffing, served on roasted garlic mashed potatoes with a chicken demi-glace. Includes choice of soup or salad. **26**
- CHICKEN PICATTA** - A 2ONE8 classic! Semi-boneless chicken breast pan-fried perfectly and topped with artichokes, capers and a lemon butter sauce. Served with choice of soup or salad and two sides. **24**
- CHICKEN MARSALA** - Half a roasted chicken topped with wild mushrooms, Marsala cream sauce and crispy onions, served on roasted garlic mashed potatoes. Includes choice of soup or salad. **25**
- CHICKEN BRUSCHETTA** - Grilled chicken breast topped with marinated tomatoes, fresh mozzarella and basil. Served with choice of soup or salad and two sides. **23**

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THE CHOPPING BLOCK

Our goal is to provide only the best quality, locally sourced, hand cut premium Angus beef. We season your steak with our house blend of spices and flame broil it to order. Includes choice of soup or salad, and two sides. (\$) is an upcharge item.

			<u>ADDITIONS</u>	<u>SIDES</u>
RIBEYE	14 oz	36	Lobster Tail 14	Green Bean Medley
BONE-IN RIBEYE	16 oz	38	Shrimp 10	Honey Bourbon Carrots
NEW YORK STRIP	14 oz	35	Blue Cheese Butter 6	Asparagus (\$)
FILET MIGNON	8 oz	33	Truffle Butter 3	Button Mushrooms
			Blackened 3	Baked Potato
			Bourbon Demi 3	Loaded Baked Potato (\$)
			Mushrooms & Onions 4	Wild Rice Pilaf
				Garlic Mashed Potatoes

PRIME TIME – Treat yourself like the VIP that you are! This 20-ounce Prime graded bone-in ribeye is the greatest cut of meat that you can buy. Less than 2% of all beef produced achieves the honor of being Prime graded beef. This perfectly marbled steak is cooked to order and includes a salad and a loaded baked potato. **56**

GRASSLAND BURGER – All natural, pure grass-fed heritage Aberdeen Angus cattle that puts out 1.5 times more protein than regular cattle, and 1/3 less saturated fats. Ours is cooked in duck fat, topped with Goat cheese and caramelized onions, and served on a parmesan peppercorn bun with citrus arugula salad and marinated tomatoes. Accompanied by our hand cut truffle parmesan house fries. **18**

PORK CHOP – Thick cut, 14 oz pork chop, char grilled and finished sous vide style with fresh thyme, garlic, butter, and white wine, and topped with tomato bacon jam. Includes two side items and choice of soup or salad. **24**

PASTAS

All our pastas include choice of soup or salad and garlic breadstick.

CHICKEN FETTUCCINI ALFREDO - Fettuccini pasta coated with our smooth and rich house-made Alfredo, topped with your choice of hand breaded chicken or braised bone-in leg and thigh. **23**

SEAFOOD PASTA – Fresh clams, mussels, and shrimp, cooked in a savory tomato seafood broth and tossed with linguini, zucchini, and fresh herbs. **24**

CREOLE RAVIOLI - Wild mushroom filled ravioli in a creamy Marsala sauce with garlic, mushrooms, asparagus, and tomatoes, topped with your choice of blackened chicken or tender steak bites. **27**

SEAFOOD SELECTION

All of our seafood items include choice of soup or salad and come as described.

FRESH SALMON – 8oz filet of freshly butchered salmon prepared blackened or broiled and topped with our lemon caper butter sauce. Served with your choice of two sides. **23**

TWIN TAILS - A generous portion of two premium 4oz cold-water lobster tails lightly seasoned and precisely broiled to be sweet and tender. Served with your choice of two sides. **34**

JUMBO SHRIMP - 5 giant shrimp broiled to perfection and drizzled with lemon butter, or choose to have them hand battered and deep fried. Served with your choice of two sides. **24**

WALLEYE (FRIED OR BROILED) - A beautiful 8oz filet of Canadian Walleye, fried with our special breading or broiled to perfection. Served with our freshly made tartar sauce and choice of two sides. **24**

SHRIMP SOUS VIDE – Grilled shrimp infused with lemon and herbs on a bed of tri-colored cous cous with garden vegetables and an elegant saffron cream sauce. **26**



EST. 6.2009

DESSERT MENU

TRADITIONAL NY CHEESECAKE - 6

Smooth, dense and absolutely delicious.
Plain or topped with strawberry sauce.

LEMON RASPBERRY CHEESECAKE - 6

Buttery graham cracker crust with layers of moist lemon cake, raspberry jam, vanilla cheesecake, and lemon mousse icing.

FLOURLESS CHOCOLATE CAKE - 6

Rich, dense chocolate cake that is the perfect ending to the best meal.

CHOCOLATE CARAMEL GALAXY CAKE - 6

A rich medium dark chocolate layer cake, with rich caramel sauce under a mound of fluffy chocolate cream cheese mousse topped with decadent chocolate ganache and garnished with a rich caramel sauce.

DESSERT OF THE DAY - 6

Ask your server about today's temptation.