DINNER MENU

5/8	BULL BITES GF cajun sirloin, chimicurri
15 Iar,	WATERS EDGE CHEESE CURDS 1 choice of white cheddar or dill pickle
18	NACHOS GF 15/ choice of taco meat or grilled marinated chicken with cheese, lettuce, tomato, onion, jalapeño, black olives, salsa, sour cream
20	WINGS (BONELESS OR TRADITIONAL GF) choice of sauce: bbq, buffalo, sweet chili,
14	teriyaki, kickin bourbon, mango habanero, dry rub
17	TACO GF 20
	marinated chicken or taco meat, tomato, onion, jalapeno, black olive, salsa, sour cream, guacamole, chips
- 17	SALAD OF THE WEEK ask your server about this week's featured sale
	15 lar, 18 20 14 17

dressing options: ranch, french, 1000 island, blue cheese, raspberry vinaigrette, balsamic vinaigrette, honey mustard, caeser

BIRRIA TACOS(2) GF chili braised beef, pepperjack, onions, cilantro, chili jus	17	FRENCH DIP ribeye, caramelized onion, fontina, hoagie roll, au jus	18
OXBOW BURGER* 6 ½ oz house ground burger, lettuce, tomato, onion, choice of cheese	16	BEER BATTERED SHRIMP WRAP beer battered shrimp, jalapeno tartar slaw, bacon, buffalo	18
CHICKEN SANDWICH grilled or fried chicken topped with a chipotle slaw, pickles, mayo, pickles	15	BBQ CHICKEN SANDWICH Pulled chicken, bbq, pepperjack, onion rings, on rosemary focacciah	14
CHICKEN CAESAR WRAP grilled, fried or pulled chicken, romaine, parmesan, tomato, croutons, caesar dressing	16	BEER BATTERED COD SANDWICH roasted jalapeno tartar, shredded romaine	

GF= Gluten Free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

HANDHELDS

STARTERS

POKE*	25	BURRITO GF	24	S
seared rare tuna, soy sauce, cucumber, jalapeno, carrot, avocado, spicy mayo		chicken or steak, jalapeno black beans, onions and peppers, queso, salsa verde, pico, guacamole, sour cream, tortilla strips Want it as a burrito? Just ask!	5	OWL
bowls served with choic	ce of whi	ite, brown or cauliflower rice	-	Ď
CAJUN 15 pulled chicken, andouille, onion, peppers, penne, cajun sauce	5/21	CHICKEN PARMESAN breaded chicken breast, house red sauce, penne GF Penne available upon request	26	TAS
GRILLED CHICKEN ALFREDO grilled chicken breast, alfredo sauce, fettucini	20	BRAISED BEEF SHORT RIB FETTUCINE braised short rib, red sauce, grilled asparagus, fresh grated romano, fried egg, fettucini	35	PASTAS
GRILLED SALMON* GF grilled salmon with choice of two sides	31	GRILLED 12OZ PRIME RIBEYE* GF with choice of two sides	45	
GARLIC SHRIMP SKEWERS GF garlic butter grilled shrimp with choice of two sides	25	GRILLED 8OZ PRIME TENDERLOIN*GF with choice of two sides	48	REES
WALLEYE pan seared or shore lunch breaded and fried choice of two sides	24 with	CHICKEN & MUSHROOM RISOTTO pulled chicken, andouille sausage, wild mushrooms, grilled broccolini	24	ENT
LOBSTER BENEDICT house cured Canadian bacon, English muffin, lobster, hollandaise, served with hash browns	36	STEAK ALA BERG* sliced sirloin topped with sautéed onions and w mushrooms with marsala demi on hash browns	30 ild	
SIDES		ENTREE ADD ONS		
WHIPPED POTATOES	4	GARLIC SHRIMP SKEWER GF	8	

	4
HASH BROWNS	4
GRILLED BROCCOLINI	4
AU GRATIN POTATOES	7
BAKED MAC & CHEESE	6
PARMESAN RISOTTO GF	7
BACON BRUSSELS SPROUTS GF	7
GRILLED ASPARAGUS GF	5
STEAMED BROCCOLI GF	4
FRESH FRUIT GF	4
TRUFFLE FRIES	5
WAFFLE/SWEET/SHOESTRING FRIES	3
ONION RINGS	5
TATER TOTS	3

GARLIC SHRIMP SKEWER GF	8
BACON GORGONZOLA BUTTER GF	5
WILD MUSHROOM DEMI GF	7
LOBSTER & HOLLAINDAISE	18

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