**STARTERS**

**MUY GRANDE NACHO 15**

½ pound of tortilla chips, cheddar cheese, smoked pulled pork,

grilled corn, tomato, red onion, arugula, cilantro lime aioli, salsa, sour cream - *½ order $9* ***(GF)***

**JUMBO LUMP CRAB CAKES 15**

Jumbo lump crab, onion, mayo, peppers, pale ale remoulade,

preserved Meyer lemon-asparagus slaw

**“THE WINGS” 12**

Morgan’s original Buffalo style chicken wings, celery, ranch or blue cheese for dipping ***(GF)***

**BAKED SPINACH ARTICHOKE DIP 12**

Organic baby spinach, artichoke hearts, onion,

five cheeses, fresh baked bread, fried pita ***(GF)***

**CARAMELIZED ONION ARANCINI 8**

Carnaroli rice, local fresh mozzarella, truffle aioli, chives,

balsamic glaze

**SIGNATURE SALADS & SOUP**

**PEA SHOOT, BEET & GOAT CHEESE SALAD 11**

Pea shoots, micro arugula, roasted beets, cucumber, onion, sorghum grain blend, herb-charred goat cheese, pine nuts, cider vinaigrette ***(GF)***

**GPS HEALTHY BOWL SALAD 16**

Grains, Protein, Salad - herb grilled chicken, warm quinoa, grilled asparagus, baby kale, arugula, edamame, beets, cucumber, tomato, peppers, red onion, dried cherries, spiced pecans, balsamic vinaigrette, sesame-plum sauce, fresh herbs, lemon ***(GF)***

**HOUSE SALAD 9/5**

Mixed greens, tomato, red onion, cucumber, croutons, parmesan,

organic hard-boiled egg, poppy seed dressing, fresh herbs ***(GF)***

**CAESAR SALAD 9/5**

Grilled baby romaine, Caesar dressing, roasted tomatoes, parmesan cheese, char-grilled baguette ***(GF)*** *Add chicken $5*

**SOUP OF THE DAY**

bowl 6.50 cup 4.50

**FRENCH ONION**

bowl 6.50

**HAND CRAFTED**

**SANDWICHES & BURGERS**

Ground chuck, onion roll, mixed greens, tomato, pickle & kettle chips.

*Substitute fries, onion rings, sweet potato fries, coleslaw, side house or Caesar salad $2.50. Sub Beyond Meat® Veggie Patty $2*

**MORGAN’S BURGER 15**

Char-grilled ground chuck, Swiss cheese, caramelized onion, shaved pickles, special sauce ***(GF)***

**PLAIN JANE BURGER 12**

Grilled ground chuck ***(GF)***

*Add cheese, fried onions, bacon, fried egg, mushrooms $1 each*

**BEYOND MEAT ® VEGGIE BURGER 14**

Char-grilled veggie burger, sautéed mushrooms, peppers, onions, pepper jack cheese ***(GF)***

**CINNAMON SMOKED TURKEY MELT 14**

Smoked turkey, bacon, smoked Gouda, roasted shallot & cranberry aioli on grilled cinnamon brioche ***(GF)***

**FRENCH DIP ON CIABATTA 14**

All natural shaved roast beef, Swiss cheese, fried onions,

Dijon-horseradish sauce, au jus ***(GF)***

**TURKEY, BACON AVOCADO WRAP 13**

Turkey, bacon, avocado, romaine lettuce, tomato, herb aioli ***(GF)***

**GRILLED REUBEN OR RACHEL 13**

Corned beef or turkey, Swiss cheese, sauerkraut, thousand island dressing, caraway rye ***(GF)***

**\*\*\*BLUE PLATE SPECIAL $16\*\*\***

½ Herb rotisserie chicken, scallion mashed potatoes, homemade pan gravy, Morgan’s vegetable of the day. Choice of side house or side Caesar salad ***(GF)***

**LAND & SEA**

**FILET MIGNON 34**

Grilled 8 oz. filet, creamy onion risotto, smoked tomato demi-glace, Morgan’s vegetables, fresh herbs, extra virgin olive oil ***(GF)***

**CIDER BRINED PORK RIB CHOP 19**

Grilled pork chop, apple cider demi-glace, apple rhubarb dried fruit chutney, garlic-herb roasted red potatoes, Morgan’s vegetables ***(GF)***

**GRILLED NY STRIP 33**

Grilled 12 oz. NY strip steak, fresh herbs, balsamic glaze, extra virgin olive oil, scallion mashed potatoes, Morgan’s vegetables ***(GF)***

**SALMON WITH CALICO GRAPE RELISH 24**

8 oz. sustainably raised Chilean Verlasso salmon, scallion mashed potatoes, snow pea puree, red-green-black grape relish ***(GF)***

**CHICKEN SALTIMBOCCA 19**

Sautéed chicken breast, prosciutto ham, asiago cheese blend, fettuccine, brandy white wine sage butter sauce, diced tomato ***(GF)***

**FISH & CHIPS 16**

Beer battered Icelandic cod, French fries, Morgan’s coleslaw,

tartar sauce, lemon

**ASIAGO CRUSTED WALLEYE 23**

Pan fried walleye fillet, Asiago crust, garlic-herb roasted red

potatoes, Morgan’s vegetables, pale ale remoulade

**PASTAS**

**BAKED SAUSAGE MOSTACCIOLI 16**

Creamy ricotta laced pasta, tomato-basil sauce, spicy Italian sausage, five cheese blend, fresh basil, extra virgin olive oil

**FETTUCCINE ALFREDO 14**

Heavy cream, fresh garlic, shallots, white wine, parmesan ***(GF)***

**FARMERS MARKET MAC & CHEESE 16**

Choose four items - onion, jalapeno, red pepper, asparagus, mushroom, tomato, chorizo, Italian sausage, bacon, chicken ***(GF)***

**TOMATO GARDEN PENNE 14**

Tomato, fresh basil, pan roasted garlic, parmesan, extra virgin

olive oil, fresh burrata mozzarella ***(GF)***

*Add Grilled Chicken $5,*

*Add Soup or Salad $4.25 GF pasta substitution add $2*

**DESSERT**

**PUMPKIN SWIRL CHEESECAKE 8**

Gingersnap crust, swirled vanilla and pumpkin filling, candied pecans, caramel sauce, whipped cream

**CHOCOLATE MOSAIC CAKE 8**

Buttermilk cocoa sponge cake, creamy chocolate ganache mousse,

coated with cocoa-coffee graham crumbs

**CARROT CAKE 8**

The classic, carrots, chopped nuts, apple sauce,

cinnamon, nutmeg, cream cheese frosting

**TURTLE CHEESECAKE 8**

Chocolate-pecan crust, vanilla cheesecake, caramel, pecans, bittersweet chocolate, whipped cream

**KILLER KOOKIE 7**

Farm-size peanut butter-chocolate chip cookie topped with vanilla bean ice cream & warm dark chocolate sauce

**CRÈME BRULEE 7**

Vanilla bean custard, bittersweet chocolate,

torched sugar crust, whipped cream ***(GF)***

**MANY ITEMS CAN BE ORDERED GLUTEN FREE – *(GF)***

**PLEASE INFORM YOUR SERVER**

Denotes items that can be prepared without wheat or gluten ingredients in an environment that handles and prepares items that contain wheat and gluten. Care is taken to minimize the risk of cross-contamination, but individual sensitivity to gluten should be taken into consideration.

**BOTTLE BEER**

BUD 6

BUD LITE 6

COORS LIGHT 6

CORONA 7

GRAIN BELT 6

HEINEKEN 7

MICH GOLDEN LIGHT 6

MICHELOB ULTRA 6

MILLER LITE 6

NEWCASTLE 7

SUMMIT 7

ANGRY ORCHARD Hard Cider 7

CRISPIN Hard Cider 7

WHITE CLAW Raspberry 7

WHITE CLAW, Cherry 7

**DRAFT BEER**

BLUE MOON 7

FULTON LONELY BLOND 7

HOP DISH 7

MICHELOB GOLDEN LIGHT 6

MILLER LITE 6

MOOSE DROOL 7

SCHELL’S AMBER 7

STELLA ARTOIS 7

**NON ALCOHOLIC BEVERAGES**

SODA, COCA-COLA PRODUCTS 2.75

COFFEE, TEA 2.75

BUCKLER ALE N/A BEER 6

RED BULL 4

JUICE 3

Orange, cranberry, pineapple, tomato,

apple, grapefruit

**SPECIALTY DRINKS**

**MORGANTINI 10**

RASPBERRY VODKA, TRIPLE SEC BLENDED

JUICES, CHAMPAGNE CHASER

**STRAWBERRY LEMON-TINI 10**

STOLICHNAYA STRAWBERRY VODKA,

SWEET & SOUR, SUGARED RIM

**MINNESOTA MULE 9**

PRAIRIE ORGANIC VODKA, GINGER BEER

AND FRESH LIME

**CUCUMBER MINT MULE 9**

PRAIRIE CUCUMBER VODKA, MUDDLED

MINT & CUCUMBER, LIME JUICE, GINGER

BEER, FRESH LIME

**IRISH MULE 9**

JAMESON IRISH WHISKEY, GINGER BEER,

FRESH LIME

**CLASSIC MOJITO 9**

BACARDI RUM, SIMPLE SYRUP, MINT &

LIME, SODA, LIME JUICE

**STRAWBERRY MOJITO 10**

CAPTAIN MORGAN’S RUM, MINT, LIME,

STRAWBERRY PUREE, SODA, LIME

**BULLEIT OLD FASHIONED 9**

BULLEIT RYE, SUGAR CUBE, BITTERS, SODA

**WHITE WINE BY THE GLASS**

SYCAMORE LANE, *Chardonnay, CA*  8

SYCAMORE LANE, *White Zinfandel, CA* 8

SMOKING LOON *Artist Series Pinot Grigio, CA* 9

STARLING CASTLE *Riesling, GER* 10

HESS SELECT *Chardonnay, CA*  10

THE CROSSINGS *Sauvignon Blanc, NZ* 11

PRUNOTTO, *Moscato D’Asti, Alba, IT* 12

**WHITE WINE BY THE BOTTLE**

SYCAMORE LANE, *Chardonnay, CA* 30

SMOKING LOON *Artist Series* *Pinot Grigio, CA* 34

STARLING CASTLE *Riesling, GERMANY* 38

HESS SELECT *Chardonnay, CA*  38

THE CROSSINGS *Sauvignon Blanc, NZ* 42

BOLGLE PHANTOM *Chardonnay, Lodi, CA* 44

PRUNOTTO, *Moscato D’Asti, Alba, IT* 48

GRGICH HILLS *Chardonnay, Napa, CA* 58

**RED WINE BY THE GLASS**

SYCAMORE LANE, *Cabernet Sangria, CA* 8

SYCAMORE LANE, *Merlot, CA* 8

BOUQUET *Malbec, Mendoza, ARGENTINA* 8

SEAGLASS *Pinot Noir, Santa Barbara, CA* 9

FEDERALIST *Zinfandel, Lodi, CA* 10

BRASSFIELD *Eruption, Clearlake Oaks, CA* 12

PRUNOTTO, *Barolo, Alba, IT* 12

HESS SELECT, *Cabernet Sauvignon, North Coast, CA* 12

**RED WINE BY THE BOTTLE**

SYCAMORE LANE, *Cabernet Sauvignon CA* 28

SYCAMORE LANE, *Merlot, CA* 28

BOUQUET *Malbec, Mendoza, ARGENTINA* 32

SEAGLASS *Pinot Noir, Santa Barbara, CA* 32

CHELSEA *Merlot, San Lucas, CA* 38

FEDERALIST *Zinfandel, Lodi, CA* 40

PRUNOTTO, *Barolo, Alba, IT* 48

HESS SELECT, *Cabernet Sauvignon, North Coast, CA* 48

BRASSFIELD *Eruption, Clearlake Oaks, CA* 49

JUSTIN *Cabernet Sauvignon , Paso Robles, CA* 49



**HOURS OF OPERATION**

**Dinner**

**Monday – Thursday 4:00 pm – 9:00 pm**

**Friday – Saturday 4:00 pm – 10:00 pm**

**Sunday - CLOSED**