**STARTERS & SALADS**

**MUY GRANDE NACHOS - 13**

Tortilla chips, cheddar blend, smoked pulled pork, grilled corn, tomato, red onion, arugula, cilantro-lime aioli,

salsa, sour cream ***(GF)***

**BAKED SPINACH ARTICHOKE DIP - 12**

Spinach, artichoke, onion, five cheeses, fresh

baked bread, fried pita chips ***(GF)***

**“THE WINGS" 14**

Morgan’s Buffalo style chicken wings, celery,

Ranch or blue cheese ***(GF)***

**SEARED TUNA - 15**

Cinnamon-black pepper seared Ahi tuna with fresh watermelon, basil chiffonade, balsamic reduction,

micro greens **(*GF)***

**CHICKEN FINGER BASKET - 11**

Peppery country breading, house French fries,

Ranch & BBQ for dipping

**SPINACH & ARUGULA SALAD - 12**

Fresh spinach, arugula, pickled golden raisins, shaved parmesan, bacon, sherry-bacon vinaigrette ***(GF)***

**HOUSE SALAD - 8**

Mixed greens, tomato, red onion, cucumber, croutons, parmesan, hard-boiled egg, poppy seed dressing, herbs ***(GF)***

**CHOPPED CAESAR SALAD - 8**

Chopped romaine, Caesar dressing, roasted tomatoes, parmesan cheese, croutons ***(GF)***

**FRENCH ONION SOUP - 6.50**

Beef onion broth, crostini, melted Swiss **(*GF)***

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**SANDWICHES**

*Served with pickle spear & kettle chips. Substitute fries, onion rings, small house or Caesar salad $2.50*

**BACON CHEESEBURGER - 11**

1/3 lb. burger, smoked bacon, white cheddar, diced red onions on a toasted onion roll **(*GF)***

**CHIPOTLE CHEESE STEAK - 14**

Thin sliced roast beef, sautéed peppers & onions, American cheese, chipotle mayonnaise, baguette **(*GF)***

**BACON, LETTUCE & TOMATO - 12**

Smoked bacon, crisp lettuce, Steve’s tomatoes, toasted sourdough bread, herb mayo **(*GF)***

**TURKEY BACON AVOCADO WRAP - 13**

Sliced turkey, bacon, chopped romaine, Steve’s tomatoes, guacamole, cilantro lime aioli

**HOUSE SMOKED PULLED PORK - 13**

Pulled pork, chipotle BBQ, caramelized onions, white cheddar, onion roll **(*GF)***

**BEYOND MEAT ® VEGGIE BURGER - 15**

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

**PASTA**

**FETTUCCINI ALFREDO - 16**

Garlic, shallot, heavy cream, fettuccini,

Parmesan cheese (add chicken $5)

**FARMERS MARKET MAC & CHEESE - 17**

Choose 4: onion, jalapeno, red pepper, asparagus, tomato, mushroom, broccoli, Italian

sausage, bacon, chicken ***(GF)***

**PESTO PASTA - 15**

Basil, parmesan cheese, herbs, extra virgin olive oil, artichoke hearts, roasted tomatoes, red onion, fettuccine, fresh mozzarella **(*GF)***

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**LAND & SEA**

**FILET MIGNON - 39**

Grilled 7 oz. filet, creamy onion risotto, smoked tomato demi-glace, Morgan’s vegetable, fresh herbs ***(GF)***

**GRILLED RIB-EYE - 36**

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

**PORK RIB CHOP - 20**

Grilled 9 oz. bone-in pork rib chop, mashed sweet potatoes, Morgan’s vegetables, sweet & savory blueberry sauce,

sweet potato straws **(*GF)***

**GRILLED CHICKEN - 18**

6 oz. grilled chicken breast, nectarine cream sauce, roasted baby red potatoes, Morgan’s vegetables **(*GF)***

**ASIAN BBQ AHI TUNA - 22**

Seared 6 oz. Ahi tuna, Asian BBQ sauce, cucumber-tomato salad, cilantro-lime rice **(*GF)***

**ASIAGO CRUSTED WALLEYE - 24**

Pan fried walleye, Asiago crust, scallion mashed potatoes, Morgan’s vegetables, lemon ginger remoulade **(*GF)***

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***(GF) =* CAN BE ORDERED GLUTEN FREE**

**- PLEASE INFORM YOUR SERVER-**

***SUBSTITUTE (GF) BREAD OR PASTA $2***

***(GF) -*** *Denotes items that can be prepared*

*without ingredients that contain wheat or*

*gluten in an environment that handles &*

*prepares items that contain wheat & gluten.*

*Care is taken to minimize the risk of cross-contamination,*

*but individual sensitivity to gluten should be taken*

*into consideration.*

**SPECIALTY DRINKS**

**DRUNKEN MERMAID 9**

Vodka, Blue Curacao, lime juice, Black Cherry

hard cider, simple syrup

**MORGANTINI** 10

Raspberry vodka, triple sec blended fruit juice, 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, mint & cucumber, lime juice, ginger beer, fresh lime

**IRISH MULE** 9

Jameson irish whiskey, ginger beer, fresh lime

**STRAWBERRY MOJITO** 10

Captain Morgan’s rum, mint, lime,

strawberry puree, soda,

**BULLEIT OLD FASHIONED** 9

Bulleit rye, sugar cube, bitters, soda

**BOTTLE BEER**

BUD 6

BUD LITE 6

COORS LIGHT 6

CORONA 7

HEINEKEN 7

MICH GOLDEN LIGHT 6

MICHELOB ULTRA 6

MILLER LITE 6

NEWCASTLE 7

SUMMIT 7

ANGRY ORCHARD Hard Cider 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

**WHITE WINE BY THE GLASS**

SYCAMORE LANE, *Chardonnay, CA*  8

SYCAMORE LANE, *White Zinfandel, CA* 8

SEVEN DAUGHTERS, *Moscato, IT* 8

SMOKING LOON *Artist Series Pinot Grigio, CA* 9

STARLING CASTLE *Riesling, GER* 10

KENDALL JACKSON, *Avant Chardonnay, CA* 10

THE CROSSINGS, *Sauvignon Blanc, NZ* 11

**WHITE WINE BY THE BOTTLE**

SYCAMORE LANE, *Chardonnay, CA* 30

SYCAMORE LANE, *White Zinfandel, CA* 30

SEVEN DAUGHTERS, *Moscato, IT* 30

SMOKING LOON, *Artist Pinot Grigio, CA* 34

STARLING CASTLE, *Riesling, GERMANY* 38

KENDALL JACKSON, *Avant Chardonnay, CA* 38

THE CROSSINGS, *Sauvignon Blanc, NZ* 42

GRGICH HILLS, *Chardonnay, Napa, CA* 58

BOLGLE PHANTOM, *Chardonnay, Lodi, CA* 44

**RED WINE BY THE GLASS**

SYCAMORE LANE, *Cabernet Sauvignon, CA* 8

SYCAMORE LANE, *Merlot, CA* 8

BOUQUET *Malbec, Mendoza, ARGENTINA* 8

SEAGLASS *Pinot Noir, Santa Barbara, CA* 9

CHELSEA, *Merlot, San Lucas, CA* 10

SILK & SPICE *Red Blend, Portugal, EU* 10

HESS SELECT, *Cabernet Sauvignon, CA* 12

**RED WINE BY THE BOTTLE**

SYCAMORE LANE, *Cabernet Sauvignon CA* 28

SYCAMORE LANE, *Merlot, CA* 28

BOUQUET, *Malbec, ARGENTINA* 32

SEAGLASS, *Pinot Noir, Santa Barbara, CA* 32

CHELSEA, *Merlot, San Lucas, CA* 38

SILK & SPICE *Red Blend, Portugal, EU* 40

HESS SELECT, *Cabernet Sauvignon, CA* 48

JUSTIN, *Cabernet Sauvignon, CA* 55

