**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)***

**TRUFFLE GRILLED ASPARAGUS - 8**

Grilled asparagus stalks, truffle oil, corn salsa,

balsamic glaze **(*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)***

**CAESAR SALAD - 8**

Grilled artisan romaine, Caesar dressing, roasted

tomatoes, parmesan cheese, grilled baguette ***(GF)***

**FRENCH ONION SOUP - 6.50**

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

**SOUP OF THE DAY - 6.50**

Cup 4.00 – Bowl 6.50

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**SANDWICHES**

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

**BACON CHEESEBURGER - 12**

1/3 lb. burger, smoked bacon, white cheddar on

a toasted brioche roll **(*GF)***

**MUSHROOM SWISS BURGER - 12**

1/3 lb. burger, sautéed mushrooms, melted Swiss

cheese on a toasted brioche roll **(*GF)***

**CHIPOTLE CHEESE STEAK - 14**

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

**CINNAMON SMOKED TURKEY MELT 15**

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

**TURKEY BACON AVOCADO WRAP - 13**

Sliced turkey, bacon, chopped romaine, Steve’s

tomatoes, guacamole, cilantro lime aioli

**BUFFALO CHICKEN WRAP - 13**

Crispy chicken, buffalo sauce, blue cheese, tomato,

cheddar, coleslaw, celery, blue cheese dressing

**HOUSE SMOKED PULLED PORK - 13**

Pulled pork, chipotle BBQ, caramelized onions,

white cheddar, brioche 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 - 18**

Choose 4: onion, jalapeno, red pepper, asparagus, tomato, mushroom, broccoli, Italian sausage, bacon, chicken ***(GF)***

**BAKED SAUSAGE MOSTACCIOLI 19**

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

**CAJUN ANDOUILLE PASTA - 18**

Chipotle tomato-cream sauce, tomatoes, goat cheese, Andouille sausage, artichoke hearts, spinach, red onions (***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 - 21**

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

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

**BRAISED SHORT RIBS - 25**

7 oz braised short ribs, carrot-risotto cake, beef jus,

wilted spinach, crispy shallots **(*GF)***

**GRILLED CHICKEN - 18**

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

**ASIAGO CRUSTED WALLEYE - 24**

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

**GRILLED SALMON - $25**

Fresh grilled salmon, herb-roasted baby red potatoes, blueberry sauce, mango salsa & Morgan’s vegetables

**FISH & CHIPS 18**

Beer battered Icelandic cod, French fries, Morgan’s

coleslaw, tartar sauce, lemon

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**DESSERT**

**CARROT CAKE - 8**

Carrot, nuts, apple sauce, warm spice, cream cheese frosting

**AUSTRIAN BERRY TART - 8**

Shortbread crust, vanilla cream filling, fresh berries,

raspberry puree, whipped cream

**TURTLE CHEESECAKE - 8**

Chocolate-pecan crust, vanilla cheesecake, caramel,

 pecans, chocolate, whipped cream

**CRÈME BRULEE - 7**

Vanilla bean custard, bittersweet chocolate, torched

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

**CHOCOLATE TRIPLE LAYER TORTE - 8**

Frangelico laced devil’s food cake, chocolate cream

cheese frosting, whipped cream

***(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**

**APPLE BOURBON FIZZ** 10

Maker’s Mark bourbon, apple butter, cinnamon, ginger ale, simple syrup

**BULLEIT OLD FASHIONED** 9

Bulleit rye, sugar cube, bitters, soda

**CUCUMBER MINT MULE** 9

Prairie cucumber vodka, mint & cucumber, lime juice, ginger beer, fresh lime

**DRUNKEN MERMAID 9**

Vodka, Blue Curacao, lime juice, Black Cherry

hard cider, simple syrup

**IRISH MULE** 9

Jameson irish whiskey, ginger beer, fresh lime

**MINNESOTA MULE** 9

Prairie organic vodka, ginger beer and fresh lime

**MORGANTINI** 10

Raspberry vodka, triple sec blended fruit juice, champagne chaser

**PUMPKIN PIE MOSCOW MULE** 10

Vanilla vodka, pumpkin butter, ginger beer,

lime juice

**STRAWBERRY LEMON-TINI** 10

Stolichnaya strawberry vodka, sweet & sour,

sugared rim

**STRAWBERRY MOJITO** 10

Captain Morgan’s rum, mint, lime,

strawberry puree, 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

WENTE, Morning Fog Chardonnay, CA 10

THE CROSSINGS, *Sauvignon Blanc, NZ* 11

 KENDALL JACKSON, *Avanti Chardonnay, CA* 12

**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

WENTE, Morning Fog Chardonnay, CA 40

KENDALL JACKSON, *Avanti Chardonnay, CA* 44

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

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

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

HESS SELECT, *Cabernet Sauvignon, CA* 48

JUSTIN, *Cabernet Sauvignon, CA* 55

