

FIRST COURSES

Onion Soup Gratinée, *Beef Stock, Brandy, Crostini, Gruyere* - Bowl 9 | Cup 6

Potato Leek Soup, *Chicken Stock, Russet Potatoes, Cream, Chives* – Bowl 8 | Cup 5

House Salad, *Mixed Greens, Parmigiano, Roasted Shallot Vinaigrette* 9

Organic Strawberry Spinach Salad, *Chicories, Honey-Oatmeal Croutons, Blueberry Vinaigrette* 14

SALADS & SANDWICHES

We use certified organic, free range, cage free and non-GMO chicken
Sandwiches served with choice of French Fries, Vegetables or Mixed Greens
Sub Sweet Potato Fries for \$1.50
Sub a Cup of Soup for \$2.50

Chopped Chicken Cobb* *Soft Cooked Egg, Organic Chicken Breast, Bacon, Blue Cheese, Red Onion, Tomato, Avocado* 15

Salmon Salad, *Norwegian Organic Salmon, Maple Glaze, Orange, Cranberry, Spiced Pecans, Champagne Vinaigrette* 17

Fried Cod Sandwich. *Grain Belt Beer Battered Cod, Creamy Cabbage Slaw, Remoulade, Brioche* 16

Crab Cake Sandwich, *Creole Remoulade, Arugula, Tomato, Batard* 17

Grilled Pork Banh Mi, *Marinated Pork Tenderloin, Carrot-Radish Salad, Cucumber, Cilantro, Sriracha Aioli, Crispy French Bread* 16

Grilled Chicken Avocado BLT, *Multigrain Bread, Organic Grilled Chicken Breast, Bacon, Lettuce, Tomato, Cholula Aioli* 16

Nic's Burger, *1/2 lb. House Ground Beef Tenderloin Bacon, Cheddar, Gruyere, Greens, Smoked Tomato Jam, Dijon* 17

ENTREES

The eggs we use are certified organic, free range, cage free and non-GMO

Quiche du Jour, *Chef's daily selection served with Mixed Greens* 13

Omelette du Jour, *Chef's daily selection served with Mixed Greens* 13

Panko Crusted Walleye, *Breaded Walleye Filet, Seasonal Vegetables, Wild Rice Pilaf, Remoulade* 17

Shrimp Risotto, *Lemon, Basil, Tomato, Asparagus, Grana Padano, Crab Butter* 17

WINES BY THE GLASS

WHITES

Hogue Riesling, *Washington* 8

Un-oaked Chardonnay, Hess, *Monterey CA* 9

Nobilo Sauvignon Blanc, *New Zealand* 10

Firesteed Pinot Gris, *California* 9

REDS

Angeline Pinot Noir, *California* 9

Chapoutier Cote-du-Rhone, *France* 9

William Hill Merlot, *Central Coast* 10

Louis Martini Cabernet, *Sonoma* 11



Larry & Caryl Abdo, Innkeepers

* consumption of uncooked foods can be harmful to some guests,
please order with care or ask your server for details