

APPS & FLATBREADS

TRUFFLE FRIES rosemary, truffle oil, Parmesan | 13

WALLEYE CAKES pan seared crispy cakes, tangy citrus aioli | 15

BEER BATTERED CHEESE CURDS Ellsworth cheese curds, Castle Danger Cream Ale batter, smoky bacon ranch | 13

CRISPY BUFFALO BRUSSELS (VR) buffalo sauce, smoked bacon lardons, creamy blue cheese, green onion | 12

FIRECRACKER CAULIFLOWER (V/VGR) tempura battered cauliflower, sweet chili sauce, green onion, sesame seeds, cilantro lime crema, topped with chili crunch | 14

DEVILED EGGS dill capers, red pepper, bacon, green onion | 13

BOURBON MAPLE GLAZED PORK BELLY bacon onion jam, Brussels sprout & cranberry slaw | 16

MARGHERITA (V) roasted tomato, fontina, balsamic glaze, fresh basil | 15 Add shrimp, chicken, or pork belly | 9

MEAT LOVERS marinara, fontina cheese, pepperoni, Italian sausage, crispy prosciutto | 19

FIG & PROSCIUTTO (VR) fig jam, arugula, goat cheese, crispy prosciutto, balsamic glaze | 17

SOUPS & SALADS

Add grilled chicken breast, grilled shrimp, or grilled salmon | 9 grilled sirloin steak | 18

CREAMY SMOKED CHICKEN WILD RICE (GF) | 7/10 SOUP DU JOUR | 7/10

LEDGE ROCK SALAD (*DF/GF/V/VG*) mixed greens, cherry tomato, red onion, fresh herbs, Parmesan, herb crostini, sherry vinaigrette | 9/14

CAESAR SALAD (*GFR/V*) romaine, creamy Caesar dressing, pepperoncinis, sweety drop peppers, herb crostini, shaved Parmesan | 9/14

PBLT SALAD (*DFR/GF/V*) crispy bourbon maple glazed pork belly, romaine lettuce, cherry tomato, pickled onion, herb crostini, smoky bacon ranch | 20

HAND HELDS

Served with chips, upgrade to beer battered fries, soup, salad, fruit \mid 1 truffle fries \mid 2

PORTABELLA & FIG (*GFR/V/VGR*) marinated portabella, goat cheese, mixed greens, caramelized onions, fig jam, garlic aioli, ciabatta | 18

LARSMONT BURGER (*DFR/GFR/VFR*) ground chuck, bacon onion jam, pickle slices, lingonberry ketchup, brioche bun | 19

STEAK SANDWICH (*DFR/GFR*) sauteed mushrooms, crispy onion rings, garlic aioli, toasted ciabatta | 20

BUTTERMILK CHICKEN SANDWICH (*GFR***)** battered chicken breast, sriracha aioli, pickles, ranch dressed arugula | 18

CRISPY WALLEYE (*DFR*) Castle Danger Cream Ale batter, tangy aioli, shredded lettuce, tomato, pickled red onion, toasted ciabatta | 20

GRILL

NY STRIP 14oz | 58 RIBEYE 14oz | 57

ANGUS BEEF FILET 80z | 56

ANGUS CHOICE BASEBALL SIRLOIN 6oz | 36

All steaks served with mushroom risotto & asparagus topped with sherry cream sauce

ENHANCE

BEARNAISE | 5

LOBSTER TAIL | 15

CABERNET PEPPERCORN DEMI | 5
HORSERADISH SAUCE | 5

GORGONZOLA BUTTER | 5
BACON ONION IAM | 5

SAUTEED SHERRY MUSHROOMS | 5

CARAMELIZED ONIONS | 5

HOUSE SPECIALTIES

APPLE BRIE CHICKEN bone-in chicken breast stuffed with apples, walnuts, dried cranberries & brie cheese, crispy Brussels, mashed potatoes, sherry cream | 29

CEDAR PLANK SALMON (*DF/GF*) maple honey caraway & mustard glaze, asparagus, mashed potatoes | 32

PARMESAN CRUSTED WALLEYE (*GFR*) roasted wild rice polenta, broccolini, citrus beurre blanc | 35

LOBSTER RISOTTO creamy risotto, five ounce lobster tail, topped with a sherry cream sauce | 38

RICE BOWL (*GFR/V/VGR*) wild rice, corn, broccolini, asparagus, crispy Brussels, roasted cauliflower, sauash | 23

Add grilled chicken breast, grilled shrimp, or grilled salmon | 9

SWEDISH MEATBALLS Swedish gravy, creamy mashed potatoes, mushrooms, lingonberry jam | 30

PASTA

Add grilled chicken breast, grilled shrimp, or grilled salmon | 9 lobster | 16 grilled sirloin steak | 18

SHERRY CREAM MUSHROOM PAPPARDELLE (*GFR***)**

mushrooms, onions, and asparagus tips tossed in a sherry cream sauce, served over pappardelle | 28 *Pairs well with Steak or Lobster*

CHICKEN CHORIZO PENNE (*GFR*) chicken, chorizo, onion, and bacon sauteed and deglazed with sambuca, finished with creamy stock, tossed with penne | 28

MISO BUTTERNUT SQUASH PASTA (GFR/V) creamy miso butternut squash, sauteed onion & garlic, crispy pork belly, chili oil, tossed with penne | 28 Pairs well with Shrimp or Chicken

RED PEPPER PESTO PASTA (*GFR/V*) roasted red peppers, almonds, olive oil, garlic, heavy cream, browned butter mushrooms, Parmesan, served over fettuccini | 28

FOR THE TABLE

MASHED POTATOES | 10

ROASTED WILD RICE POLENTA wild rice, polenta | 10

ASPARAGUS balsamic, Parmesan | 10

CHARRED BROCCOLINI | 10