

MENU OFFERINGS

STARTERS



- PARMESAN CRUSTED WALLEYE FINGERS** - Hand-breaded freshwater white fish filet strips flash-fried to a golden brown served with a house-made tartar sauce. **14**
-  **SHRIMP COCKTAIL** - 5 Plump and tender boiled shrimp, chilled ice cold and served with house-prepared cocktail sauce. **15**
- SEARED BEEF TIPS** - Tender steak bites seared with cracked pepper, blue cheese puff pastry with fresh herbs and onion, red wine demi-glace with roasted garlic. **14**
- FRIED SHRIMP PLATE** - Hand-breaded shrimp fried golden and served with house-prepared cocktail sauce and a lemon wedge. **13**

SOUPS & SALADS

- | | CUP | BOWL |
|--|-----------|----------|
| CLAM CHOWDER - The essence of New England with a warm rich blend of clams, potatoes, carrots and cream. | 5 | 8 |
| CLASSIC FRENCH ONION - A blend of red and yellow caramelized onions cooked with port and sherry wines, and a rich beef broth seasoned with fresh herbs, topped with a garlic crouton and Swiss cheese. | 6 | |
| CAESAR - A perennial favorite made with our secret house-recipe dressing and fresh-cut baby Romaine lettuce, served with shaved parmesan cheese and croutons. | 6 | |
| CLASSIC - A traditional mix of varietal field greens topped with julienne carrots, cherry tomatoes and your choice of dressing. | 6 | |
| ICEBERG WEDGE - The iconic salad of the 50s and 60s rejuvenated with chunky Maytag Bleu cheese dressing, Craisins, toasted walnuts, diced tomato and crispy bacon pieces. | 7 | |
| GRAND CAESAR SALAD - Twin 4 ounce grilled chicken breasts set atop fresh cut Artisan Romaine lettuce tossed in our house made Caesar dressing with olives, tomatoes, red onions, croutons, and Parmesan cheese. | 14 | |

BIRDS OF A FEATHER

All of our chicken dishes come as described and include choice of soup or salad.

-  **CAJUN CHICKEN** - Twin chicken breasts crusted with our custom blend of Cajun spices, seared to perfection and topped with our lemon butter sauce. Served with your choice of two sides. **23**
- CHICKEN PICATTA** - A 2ONE8 classic! Seared chicken breasts pan-fried perfectly, served on a bed of buttered fettuccini pasta and topped with artichokes, capers and a lemon butter sauce. **24**
- CHICKEN MARSALA** - Our seared chicken breasts topped with wild mushrooms, Marsala cream sauce and crispy onions, served on roasted garlic mashed potatoes. **25**
-  **CHICKEN BRUSCHETTA** - Grilled chicken breasts topped with marinated tomatoes, fresh mozzarella and basil. Served with your choice of two sides. **23**

MENU OFFERINGS

THE CHOPPING BLOCK

Our goal is to provide only the best quality, locally sourced, hand cut premium Angus beef. We season your steak with our house blend of spices and flame broil it to order. Includes choice of soup or salad, and two sides. (\$) is an upcharge item.



All steaks, additions and sides are gluten free.

FILET MIGNON	8 oz	33	ADDITIONS	SIDES
PRIME NEW YORK STRIP	14 oz	36	Lobster Tail 14	Baked Potato
RIBEYE	14 oz	36	Shrimp 10	Baked Sweet Potato
BONE-IN RIBEYE	16 oz	39	Mushrooms & Onions 4	Wild Rice Pilaf
PORTERHOUSE	24 oz	31	Hunter Sauce 4	Garlic Mashed Potatoes
				Honey Bourbon Carrots
				Green Bean Medley
				Asparagus (\$)

PORK CHOP – Thick-cut 14 oz pork chop cooked sous vide style with fresh thyme, garlic, butter and white wine, and finished on the char grill. Served on a bed of mashed sweet potatoes and topped with hunter sauce. Includes choice of one side. **24**

WAGYU BURGER – Wagyu is considered to be some of the best beef in the world due to its high level of marbling, flavor and tenderness. Ours is grilled to order and topped with aged cheddar cheese, Neuskie bacon and caramelized onions. Served with our hand cut parmesan truffle fries. **18**

*Gluten Free bun available upon request.

PASTAS

All our pastas include choice of soup or salad and garlic breadstick.



VEGETARIAN PASTA – Zucchini “zoodles” sautéed with white wine, fresh garlic & herbs, tomatoes, wild mushrooms, onions, red peppers, bok choy and parmesan cheese. Add blackened chicken (4) or broiled shrimp (10) **18**

FETTUCCINI ALFREDO - Fettuccini pasta tossed in our smooth and rich house-made alfredo sauce. Add blackened chicken (4) or broiled shrimp (10) **19**

SEAFOOD PASTA – Fresh clams, mussels and shrimp, cooked in a savory tomato seafood broth and tossed with linguini, zucchini and fresh herbs. **24**

SEAFOOD SELECTION

All of our seafood items include choice of soup or salad and come as described.



FRESH SALMON – 8oz filet of freshly butchered salmon prepared blackened or broiled and topped with our lemon caper butter sauce. Served with your choice of two sides. **23**



TWIN TAILS - A generous portion of two premium 4oz cold-water lobster tails lightly seasoned and precisely broiled to be sweet and tender. Served with your choice of two sides. **34**

WALLEYE (FRIED OR BROILED) - A beautiful 8oz filet of Canadian white fish, fried with our special breading or broiled to perfection. Served with our freshly made tartar sauce and choice of two sides. **24**

BROILED SHRIMP - 5 giant shrimp broiled to perfection and drizzled with lemon butter, or choose to have them hand battered and deep fried. Served with your choice of two sides. **24**