

The Grille

Starters

Bloody Mary Shrimp Cocktail

with spiked cocktail sauce, celery and lemon 10.95

Rice Crusted Sushi Tuna

flash fried rare, with rice, avocado, radish sprouts,
wasabi and ginger soy dressing 10.95

Nachos Deluxe

chicken or steak over tortilla chips, topped with cheddar
and pepper jack cheese sauce, tomatoes, scallions, cilantro,
jalapenos, with a side of guacamole and sour cream 8.95

Wings

crispy wings served with an ancho honey
BBQ sauce with bleu cheese dip and celery 8.95

Quesadilla Ranchero

grilled skirt steak marinated with garlic and grilled
peppers, melted Jack cheese on a spinach tortilla, served
with house made guacamole and salsa 9.25

Japanese Fried Calamari

tossed in panko bread crumbs,
with yuzu dipping sauce 9.95

Crab Cake

gala apple relish with a celery crème fraiche 10.95

Seafood Fondu

tabasco cheddar cheese melted with shrimp,
crab, bacon, and spinach baked in bread bowl 9.95

Soups and Starter Salads

Soup du Jour 3.95/4.95

Baked French Onion

Gruyere cheese, garlic crouton 5.75

Special Tossed

salad du jour 5.95 entree 10.95

Baby Field Greens

dried cranberries, walnuts, goat cheese,
sliced pear, and a lingonberry
balsamic vinaigrette 5.95

Caesar Salad

parmesan, home made garlic croutons 5.95
entrée 10.50 grilled chicken 11.95
grilled shrimp 13.95

Mixed Garden Salad

romaine & iceberg, endive, sliced cucumber, grape
tomatoes, hard boiled egg & mushroom,
choice of dressing 4.95 entrée 10.95

The Bleu Cheese Wedge

iceberg lettuce, crumbled bleu cheese,
diced tomatoes, bleu cheese dressing 5.95

Entrée Salads

Seared Sea Scallop

over wilted spinach with a warm yuzu-scallion
peanut dressing, tomatoes and radish sprouts 15.95

Pan Roasted Duck Breast Salad

with a lingonberry glaze on baby field greens, toasted pecans,
apple wood smoked bacon and a walnut oil
vinaigrette 15.95

Chopped Cobb

breast of chicken, bacon, tomatoes, egg, bleu cheese
crumbles, cheddar cheese, avocado, traditional or
tossed with dressing 12.75

Tarragon Beef Tournedo Salad

pan sautéed two 2oz medallions over mixed salad greens,
grape tomatoes, kalamata olives, sliced French baguette and
Dijon mustard-tarragon vinaigrette 17.95

Other Favorites

cup of soup or salad (mixed garden or daily tossed)

North Shore Chicken Pot Pie

white meat stewed with vegetables in sherry cream sauce
topped with puff pastry 16.95

Grilled Vegetable Ravioli

with our house made marinara sauce and
fresh parmesan cheese 16.95

Shrimp Puttanesca

sautéed shrimp, saffron risotto cake
with a mildly spicy red pepper puttanesca sauce 21.95

Baked Sea Scallops

in a crayfish butter sauce with mushrooms and tomatoes,
baked in a casserole with bread crumbs 21.95

Club Classics

* cup of soup or salad (mixed garden or daily tossed)

*** 16oz Black Angus Ribeye Steak**

with a signature ancho chile rub and a choice of starch 37.95

*** Chicken Marsala**

pounded thin and sautéed in olive oil
with mushrooms and marsala wine sauce,
over angel hair pasta 17.95

*** Pork Schnitzel**

thin cutlet of pork tenderloin breaded and sautéed, over broad
noodles and a smoked paprika sauce 17.95

North Shore Burger

8oz freshly ground hamburger, choice of cheese 10.95

Tenderloin Sandwich

grilled thin slices of beef served on a
pretzel roll with burgundy caramelized onions, smoked
gouda cheese, and black peppercorn
mayonnaise, served with French fries 15.95

Petite New York Steak Sandwich

grilled tuscan bread, crispy onions 18.50

***North Shore Pot Roast**

eye of the round marinated in red wine
and braised slowly, served with mashed
potatoes and vegetable of the day 16.95

Prepared the way you like it!

cup of soup or salad (mixed garden or daily tossed)

Simply Seasoned & Grilled, Broiled, Sautéed, Blackened, Steamed or Tempura Batter
served with vegetable du jour and your choice of baked, mashed,
garlic mashed potato, rice pilaf, fries or pasta

Prime, New York Steak	10oz 30.75	16oz 42.25
Filet Mignon	6oz 25.25	8oz 31.25
3 Double Bone Lamb Chops	26.50	
Breast of Chicken	15.95	
Pork Chop	12oz 18.95	

Ahi Tuna 22.95 ~ Marlin 22.95 ~ Mahi Mahi 22.95 ~ Tilapia 20.95
Salmon 21.95 ~ Shrimp 21.95 ~ Lake Superior Whitefish Tail 19.95

Something for every taste

Béarnaise~ Bordelaise~ Marsala Mushroom Sauce~ Teriyaki Glaze~ Lemon Butter~ Garlic Butter
Bleu Cheese Crust~ Fresh Tomato Salsa~ Red Pepper Puttanesca Sauce~ Ancho BBQ Sauce
Marinara Sauce ~ Smoked Paprika Sauce

Daily Specials

Lake Superior Walleye Pike

pan sautéed or tempura style with tartar sauce,
served with steamed potatoes & mixed vegetables 16.95

Florida Grouper

grilled & served over four cheese risotto with a white wine clam sauce 21.95

Seared Scallops

served on a Thai tomato basil sauce with coconut & basmati rice 22.95