

APPETIZERS

THAI CALAMARI

Flash fried tubes & tentacles, tossed with an Asian slaw, and dressed with a sweet and spicy Thai garlic chili sauce

12

GOAT CHEESE LOLLIPOPS

MT Amaltheia Dairy goat cheese, crusted with candied pecans, and dressed with a berry coulis, and dark and white balsamic reductions

11

PANKO CRUSTED CRAB CROQUETS

Served with a Cajun remoulade and fresh lemon

14

ARTICHOKE & SPINACH DIP

Artichoke hearts, parmesan, garlic, lemon, baby
Spinach, grilled crostino

12

SOUPS

SOUP OF THE DAY

House made creations by our chefs

4 cup | 6 bowl

HEARTY SETTLERS STEW

Classic Traditional Stew

Made with Friar's rubbed and slow roasted sirloin

6 cup | 8 bowl gf

SALADS

GARDEN SALAD

Mixed spring greens topped with available and appropriate seasonal or inspired vegetables

5 small | 9 entrée gf

CHOICE OF HOUSE MADE GF DRESSINGS: Herb Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, or 1,000 Island

CAESAR SALAD

Fresh chopped romaine hearts, tossed with our traditional house made Caesar dressing, shaved parmesan, croutons, and fresh lemons

7 small | 11 entrée

ADD ANCHOVIES 1

WARM BACON SPINACH SALAD

Warm bacon vinaigrette, baby spinach, bleu cheese, tomatoes and lardons of crispy bacon

11

SIDES AND ADDITIONS

Add any of these to accompany your salad

- LARGE GULF SHRIMP (4) 12
- GRILLED CHICKEN BREAST 7
- SAUTÉED WILD MUSHROOMS 8
- STEAK TIPS 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
May increase your risk of foodborne illness

PLEASE NO SEPARATE CHECKS ON PARTIES OF 6 OR MORE,
AND A 20% GRATUITY WILL BE ADDED.

ENTREES

All entrees come with bread, soup or house salad, and chef's accompaniments
Substitute a small Caesar salad or cup of Settlers stew 3

ALASKAN SALMON

6 oz. Pan seared fresh Alaskan Sockeye Salmon. Glazed with a sweet and mild Thai chili sauce
32

PORK TENDERLOIN

8 oz Pork Tenderloin rubbed with our house blackening spice and rolled on the grill to your favorite temp. Partnered with sautéed wild mushrooms and a Dijon cream sauce
23

VEGETARIAN MOMENTS OF INSPIRATION

Developed with seasonally available vegetables and generally paired with pasta or a grain depending on the individual's diet
23

PEPI'S WIENER SCHNITZEL

Thinly sliced, pounded, and hand breaded to order with our crispy Panko breadcrumbs paired with braised red cabbage, warm potato salad, Lingonberry jam, and fresh lemons
28

OPD SHRIMP SCAMPI

6 large gulf shrimp, garlic, roasted cherry tomatoes, fresh ginger, lemon, basil, parsley and white wine finished with whole butter, tossed with pasta
29

FETTUCCINI ALFREDO

Fettuccini noodles, butter, garlic, heavy cream, parmesan, fresh parsley
18

WALLEYE

Panko breaded and fried or broiled, house Tartar sauce, lemon
28

SIDES AND ADDITIONS

Add any of these to accompany your dinner entrée

- LARGE GULF SHRIMP (4) 12
- GRILLED CHICKEN BREAST 7
- SAUTÉED WILD MUSHROOMS 8
- STEAK TIPS 9

A 20% gratuity will be added to parties of 6 or more, no separate checks please! Thank you!

STEAKS

All steaks come with bread, soup or house salad, and chef's accompaniments
Substitute a small Caesar salad or cup of Settlers stew 5

28-DAY AGED RIB EYE

13 oz. Certified Black Angus

Grilled to temp and finished with an herb compound butter.

33

TENDERLOIN

10oz. and 5oz petite Black Angus

Grilled to temp and finished with blue cheese butter and a port reduction.

10oz. 35 /5oz. 22

HOUSE BUTCHERED SIRLOIN

12oz. and 6oz. petite

Grilled to temp and finished with an herb compound butter.

12oz. 22

6 oz. 16

BISON SHORT RIBS

Montana bison, braised in a rich red wine and roasted vegetable stock.

Finished with a rosemary demi.

30

THE CHICKEN

House butchered chicken breast

Piped full of herb spiked Amanltheia Dairy cheve cheese

Pan seared and finished in the oven

Served with a white wine pan jus

21

NEARLY ALL MEALS CAN BE MADE GLUTEN FREE JUST ASK
I DO NOT HOWEVER STOCK ITEMS SUCH AS GF PASTAS OR BREADS
I'M SURE WE CAN COME UP WITH SOMETHING THAT YOU WILL ENJOY

DESSERTS

VANILLA CRÈME BRULE

6 gf

HUCKLEBERRY CRÈME BRULE

7 gf

MOLTEN LAVA CAKE

rich chocolate cake, molten center,
vanilla ice cream

7

HUCKLEBERRY CAKE

huckleberry ice cream, brownie crust,
mountain berry sauce

7

CHOCOLATE TORTE

imported chocolate + chocolate
ganache

8 gf

CHEESECAKE

A simple clean cream cheesecake
dressed with candied toasted pecans,
berry coulis

8

WINTER HOURS

Bar Hours Tues. - Sat. 4:30 - 11:00 pm

Dining Room Hours Tues. - Thurs. 5:00 - 9:00 pm; Fri. - Sat. 5:00 - 9:30 pm