

## APPETIZERS

**GILLY GOAT** Roasted garlic, diced peppers, goat cheese and Gilly's hot sauce. Baked & served with toasted sourdough. \$9

**JUMBO LUMP CRAB CAKES** A High Rock favorite! Jumbo lump crab meat seared and served with a spiced remoulade. \$13

**HUMMUS AMOUNGUS** Classic combo of ground garbanzo beans, lemon juice, garlic, tahini, and olive oil served with sliced tomatoes, cucumbers and flat bread. \$8

**POTSTICKERS** Pork potstickers seared golden brown, served over mixed greens with sweet chili orange marmalade. \$9

**AHI TUNA** Sesame seed crusted ahi tuna seared rare, on a bed of mixed greens and a duo of sauces. \$10

**CALAMARI** Fried golden brown, tossed in sweet chili sauce, served with lemons and fried rice noodles. \$10

**TEX MEX QUESADILLAS** Stuffed with spiced chicken, black beans, and corn salsa. Fried and served with sour cream and pico de gallo. \$9

**BRUSCHETTA** Toasted french bread served with a mix of tomatoes, balsamic vinegar, red onion, fresh basil, shredded fontina and parmesan cheese. \$8

### LOADED POTATO SOUP

A homemade classic.

SOUP DU JOUR - Made fresh daily.

Cup \$4.00 Bowl \$6.00

## SALADS

**HAIL CAESAR** Our twist on the classic! Chopped romaine tossed in Caesar dressing with diced apples, gorgonzola, fresh croutons and parmesan cheese. \$9  
ADD: chicken, beef, or shrimp for \$ 2

**CHICKEN WALDORF** Chicken, golden raisins, sweet red onions, apples, and spiced walnuts tossed in our mixed greens with a maple apple dressing. \$11

**STREET BEAT** Roasted beets, fresh spinach, craisins, sweet red onions, sunflower seeds, and a hazelnut crusted goat cheese with a honey balsamic vinaigrette. \$10

**ESMERALDA SALAD** Fresh romaine, garlic shrimp, black beans, corn salsa, cheddar cheese, pico de gallo and tortilla strips, with homemade cilantro lime dressing. \$11

**TRAPANI** Mixed greens with tomatoes, cucumbers, onions, kalamata olives, fontina cheese and pepperoncini tossed in roasted garlic Italian vinaigrette. \$9

**SHANGSI** Mixed greens and rice noodles with carrots, celery, green onions, & cashews tossed in a zesty orange ginger vinaigrette topped with grilled chicken breast. \$11

**GARDEN SALAD** Mixed greens with carrots, celery, cucumbers, tomatoes and croutons with dressing on the side. \$7

DRESSINGS: ranch, maple apple, caesar, cilantro lime, roasted garlic Italian, fat free french, cusabi, orange ginger vinaigrette, creamy blue cheese, honey balsamic vinaigrette, and oil and vinegar.

## PASTA

**RASTA PASTA** Cavatappi pasta with sautéed garlic, spinach, onions, peppers, chicken, and pepperoni in a vodka tomato cream sauce topped with crumbled gorgonzola cheese. \$13

**FREDO PASTA** Cavatappi pasta with garlic, oven roasted chicken and broccoli, sautéed with cream and parmesan. \$12

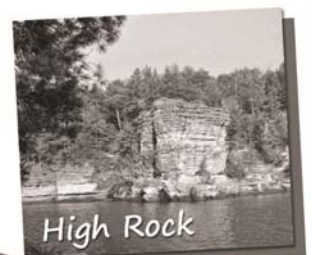
**WISCONSIN PRIDE PASTA** Cavatappi pasta with our house red sauce, smothered with parmesan and mozzarella cheese, finished with fresh herbs. \$11  
Add: chicken, beef or shrimp for \$2

**HARPER PASTA** Creamy pesto, cavatappi pasta, chicken, oven roasted tomatoes and red onions, topped with bruschetta and parmesan cheese. \$12

**HIDDEN VALLEY STROGANOFF** Sautéed beef with crimini, portabella, shitake and oyster mushrooms, and sautéed red onions tossed in a creamy horseradish sauce with egg noodles. \$13

**ROMMIEO** Spicy chicken sausage coins, with sautéed peppers, onions and spinach tossed with cheese ravioli in a roasted red pepper and almond romesco. \$15

**BIG KID MAC & CHEESE** Rich & creamy, ask for it spicy! \$9





Eat Well, Laugh Often  
Love Life

## WRAPS

**ZEPPLIN** Thinly sliced certified Angus Beef, sautéed peppers and onions with melted mozzarella cheese, lettuce, tomato, pepperoncini and a jalapeno spread. \$9

**TREE HUGGER** Sautéed peppers, onions, broccoli, tomatoes, kettle potato chips, mixed greens and homemade hummus finished with tomato basil mayonnaise. \$9

**CUSABI** Sautéed garlic shrimp, goat cheese, sliced cucumber, tomato, napa cabbage and a cucumber wasabi dressing. \$9

**RIO GRANDE** Shredded chicken, avocado, fresh corn salsa, bacon and lettuce finished with ranch dressing. \$9

## SANDWICHES

**SOPRANO** Sautéed garlic shrimp with bacon, swiss cheese, lettuce and tomato finished with a tomato basil mayonnaise on toasted artisan country bread. \$10

**SEATTLE BURGER** Choice Hereford ground beef patty smothered with sautéed mushrooms and onions with Brie cheese, spinach and a coffee aioli on our butter bun. \$9

**ROWDY SANDWICH** Sliced pit ham, spicy chicken sausage, Swiss cheese and spinach sandwiched between artisan country bread. \$9

**BEST GRILLED CHEESE EVER** Brie and fontina cheeses with sliced green apples, sandwiched between artisan country bread with tomato jam on the side. \$8

**JERKY BIRD** Grilled spicy jerk marinated chicken breast, with fried onions, pineapple and Swiss cheese topped with romaine and banana aioli. \$9

**STEAKER SANDWICH** Grilled balsamic steak sandwich cooked to your liking with rosemary caramelized onions and oven roasted mushrooms, served on a butter bun. \$10

### SIDES

wraps & sandwiches served with kettle chips.

Substitute for \$2:

cup of homemade soup, side salad, napa cabbage salad, broccoli salad, fresh coleslaw or garlic tator tots

## ENTREES

### RIBEYE

Grilled ribeye steak with herb roasted red potatoes, fresh sautéed vegetables topped with a crab and citrus beurre blanc. \$22

### BRAISED SHORT RIBS

Braised beef short ribs with garlic mashed potatoes, seasonal vegetables, smothered in mushroom marsala demi, crowned with crispy fried onions. \$19

### TENDERLOIN OF BEEF

Choice beef tenderloin medallions with bleu cheese mashed potatoes and fresh sautéed vegetables. Finished with a roasted garlic and mushroom demi. \$26  
Add a fresh jumbo scallop for \$3.

### PORCHETTA

Roasted pork loin wrapped in pork belly, served with parsnip puree, sautéed vegetables and an orange glaze. \$19

### HONEY NUT CHICKEN

Pistachio and honey-nut cheerio crusted chicken breast served with long grain white rice, seasonal fresh vegetables, and finished with honey mustard cream sauce. \$18

### CHICKEN PICATTA

Pan-seared chicken cutlets served with garlic mashed potatoes, seasonal vegetables and a lemon caper beurre blanc. \$18

### SMOKED CHICKEN SUIZA

Two enchiladas filled with smoked chicken, onions, peppers and spinach, topped with our creamy suiza sauce and jack and cheddar cheese. Served with Mexican rice and refried black beans. \$16

### SCALLOPS

Sesame crusted fresh jumbo scallops served with parsnip puree, sautéed vegetables and a light ginger cream sauce. \$24

### COCONUT SHRIMP

Served with a sauté of onions, peppers, and spinach, with roasted red potatoes on a bed of green curry, and finished with banana aioli. \$17

### SALMON

Brie crusted salmon filet baked, served with long grain white rice and steamed broccoli, with a raspberry merlot reduction. \$18

### WALLEYE

Oatmeal crusted walleye, pan-fried with roasted garlic mashed potatoes, seasonal vegetables and a maple apple aioli. \$22

An 18% gratuity will be added to parties of 8 or more. \$2.00 split plate charge. Please no separate checks for parties of 6 or more. If you have a food allergy, please let your server know. The consumption of raw animal protein may be hazardous.