

NOTCH 8

SNACKS

SESAME SZECHUAN PORK DUMPLINGS 16

Cilantro, Gyoza Sauce, Yum Yum

AHI POKE WONTON "NACHOS" ♦ 17

Miso Ginger Glaze, Black Garlic Sauce, Toasted Sesame Aioli

SMOKED & SLATHERED WINGS 19

1 lb. of our Brined, Smoked Drumsticks & Flats Crispy & Fried. Naked, Traditional Hot Sauce or Dry Rub Wings served with Celery and Bleu Cheese or Ranch Dry Rub choices:

Hickory Peach Porter, Cherry Chipotle, or Mesquite Peppercorn

B.Y.O.B ♦

OUR FAMOUS BUILD YOUR OWN BRUSCHETTA 22

Garlic Ciabatta Toast with ALL of the following:

Our Garden's Basil Pesto, Smoked Tomato Coulis, Spicy Sun Dried Tomato Jam, Caramelized Onion, Shaved Parmesan, Roasted Portobello Mushrooms, Marinated Tomatoes, E.V.O.O., Fresh Mozzarella, Bulb Garlic & Balsamic
Extra Round of Toast | 8
Half Order Extra Toast | 4.5
Sub Gluten Free Bread | 2

HOT JALAPEÑO POPPER DIP 17

Smoked Bacon, Cream Cheese, Cheddar, Jack & Mozzarella with Garlic Pretzel Crostini

BATTERED ONION PETALS 9

Crispy-Crunchy with House Made Seasoned Sour Cream +3

HOUSE MADE 6 CHEESE QUESO 12

Tri Colored Fried Tortilla Chips
Make it Loaded with Seasoned Beef, Cotija, Jalapeños, Cilantro, Seasoned Sour Cream, Scallions +5

SHRIMP TEMPURA SKEWERS 17

5 Jumbo Marinated Shrimp
Sweet Lemon Grass Glaze & Chile Agave

THAI PORK LETTUCE WRAPS 15

Perfectly Seasoned with Lime & Toasted Peanut Sauce

MELTS & BURGERS

All Sandwiches Served with Kettle Chips Sub Notch Fries | 2 Add Seasoned Sour Cream | 3 Sub Wedge Salad, Cup of Soup, or Onion Petals | 3 Add Applewood Smoked Bacon | 3 Bring the Heat | 3 (Ghost Chili Jack Cheese, Jalapeños, Chili Aioli)

THE BURGER 17

6oz. Short Rib Ground Chuck Patty, Smokey Mayo, Sweet & Spicy Bacon Jam & Pepper Jack Cheese on a Brioche Bun

FRENCH ONION BEEF BRISKET MELT 19

Toasted Focaccia with House Smoked Brisket, Caramelized Onion, Gruyere, & Smokey Jus

TEXAS PATTY MELT 17

Short Rib Ground Chuck Patty with Caramelized Onions, Smoked Gouda & Jack, BBQ Aioli, Sweet Pickles, and Crispy Thin Onions

BLACKENED CHICKEN CLUB WRAP 16

Bacon Mayo, Seasonal Tomato, Red Onion & Spinach on a Tomato Tortilla

SMOKED TURKEY MELT ♦ 17

Cran Chipotle Aioli, Pepper Jack & Spinach on Wild Rice Grain Bread

TRUFFLED MUSHROOM FLATBREAD MELT 17

Caramelized Onion, Roasted Garlic, Chèvre, Spinach & Parmesan

"CUBANO" MELT 18

Sweet & Spicy Mustard, Pit Ham, Swiss, Pickles & Pulled Pork on Ciabatta

BORING BURGER 15

Lettuce, Tomato, Onion & Cheddar

HOT ITALIAN GRILLED CHEESE 18

8-Hour Beef Pot Roast, Spicy Giardiniera & Provolone on Crispy Sour Dough

SOUP & SALAD

Add Garlic Ciabatta Toast | 1.50 Grilled Chicken Breast | 7 Sesame Seared Ahi Tuna | 14

HOUSE WEDGE SALAD 10

Crisp Iceberg, Smokey Ranch, Tomato, Cucumber & Onion

APPLEWOOD SMOKED CHICKEN CRAN SALAD 16

Local Hydroponic Romaine, Bleu Cheese, In-House Smoked Pulled Chicken, Toasted Walnut Dressing

YESTERDAY'S SOUP

From Scratch, Chef Inspired
Cup | 7 | Bowl | 9 |

STRAWBERRY, BRIE & ARUGULA 17

Brines Fine Local Honey Lavender Dressing, Toasted Pistaccio, & Chèvre

CHEF JON'S FAMOUS LOBSTER BISQUE ♦

Classic Rich & Creamy Presentation with a velvety, smooth texture and a coat of cognac with a robust lobster flavor
Cup | 8 | Bowl | 10 |
Quart for the Road | 30 |

BOWLS & ENTREES

Add Garlic Ciabatta Toast | 1.50

ASIAN RICE BOWL ♦

Miso Ginger Rice, Edamame & Cilantro, Napa Cabbage, Sweet Soy, Spicy Mayo & Crisp Fried Wonton
Garlic Seared Shrimp | 25
Sesame Chicken | 20
Ahi Poke | 23
General Tso Meatballs | 19
Mongolian Glazed Beef | 24

ROOT BEER BRAISED BEEF SHORT RIBS ♦ 29

With a Natural Reduction. Served with Spiced Carrots & Bacon Braised Young Potatoes

BI BIN BAP 25

Korean Braised Beef with a Gochujang Glaze, Kimchi Fried Rice & Egg

BLUE CRAB STUFFED WALLEYE 33

Lobster Newberg. Served with Spiced Carrots & Bacon Braised Young Potatoes

CHICKEN SAUSAGE PENNE ♦ 23

Often imitated, never duplicated. Caramelized onion, bacon & spinach in a rich fennel cream sauce

BOMBAY CHICKEN CURRY ♦ 22

Chef Made from Scratch, Basmati, Raita, Mango Chutney & Naan

VEGGIE CHICKPEA CURRY 21

Fresh Cilantro, Lime Basmati with Coconut Milk & Curated Spices, Naan, & Mango Chutney

MN CIOPPINO 34

Fresh Sea Scallops, Garlic Shrimp, Walleye & Mussels in a Rich Tomato Fumet with our Garden's Herbs, Toasted Ciabatta, & Saffron Aioli

BREAST OF CHICKEN CAPRESE 23

Our Garden's Opal Basil Mediterranean Cous Cous, Fresh Mozzarella stuffed Feta, & Sun-dried Tomato