

Salads

PIER STARTER SALAD starter 8 / entrée 13

our house signature salad, mixed greens, wisconsin dried cranberries, spiced walnuts, amablu crumbles + balsamic vinaigrette

CAESAR SALAD starter 7 / entrée 11

romaine, tradional caesar dressing + grana padana

MEDITERRANEAN SALMON SALAD / 21

mixed greens, salmon, asparagus, capers, tomatoes, kalamata olives + herb vinaigrette

GRILLED CHICKEN, RASPBERRY + WALNUT SALAD / 18

mixed greens, house made raspberry vinaigrette, amablu cheese, golden raisins + fresh raspberries

Entrées

"THE FILET" (8OZ) 49

topped with garlic butter. served with herbed hash browns + grilled asparagus (available for dinner)

CHAR GRILLED TOP SIRLOIN / 35

12 ounces, topped with garlic butter. served with herbed hash browns + cranberry-almond green beans (available for dinner)

BROILED WALLEYE / 29

canadian cold water filet, herbed hash browns + parmesan broccoli (available for dinner)

GRILLED SALMON / 28

red quinoa, grilled asparagus + lemon butter sauce

MEDITERRANEAN CORN PENNE / 17

roasted red pepper, garlic spinach, kalamata olives, tomatoes, shallots, olive oil, white wine + feta cheese

Healthy Bowls

served with red quinoa, steamed broccoli with lemongrass sauce + choice of protein. featuring a "powergreens" salad with baby greens, edamame, cucumbers, sunflower seeds, grape tomatoes + simple vinaigrette

SALMON / 22

thai sweet chili sauce

GRILLED SHRIMP / 18

lemon garlic oil

GRILLED CHICKEN BREAST / 17

poblano salsa

VEGETARIAN /15

Dessert

BANANA CREAM PIE / 10

gluten free graham crust, banana custard, fresh whipped cream + caramel sauce

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