

DINNER MENU

Starters

- Cajun Ahi Tuna* Tower** 14
Fried Wonton / Avocado
Honey Sriracha Aioli / House Slaw
- Crispy Brussels Sprouts**  10
Parmesan / Creamy Garlic Aioli
- Crab Cake** 18
Truffle Aioli / House Slaw
- Cheese Curds**  13
Hand-Breaded Cheddar Curds
Ranch Dipping Sauce
- Lobster Spinach & Artichoke Dip** 18
Garlic Parmesan Breadsticks
- Pork Pot Stickers (5)** 12
Pork Dumplings / Ponzu Soy Sauce
- Chicken Wings (10)** 16
Breaded Wings / Naked Wings
Breaded Boneless Wings

Choose 2: Buffalo | BBQ Sauce | Bleu Cheese | Ranch Dressing
- Quesadilla**  12
Sun-Dried Tomato Flour Tortilla
Jack & Cheddar / Onions / Bell Peppers
Sour Cream / Guacamole / Salsa

Add Protein: Chicken 6 / Shrimp 8 / NY Strip* 8

Salads

- Caesar** 10
Romaine / Parmesan / Cherry Tomatoes
Croutons / Caesar Dressing*
- Wedge Salad**  10
Creamy Garlic Parmesan / Iceberg Lettuce
Heirloom Tomatoes / Crispy Pancetta
Shaved Parmesan / Fresh Basil
Crispy Baguette
- Spinach & Beet Salad**   12
Roasted Beets / Dried Cherry / Goat Cheese
Toasted Almond / Orange Fennel Vinaigrette
- Bunker Chop** 12
Field Greens / Smoked Bacon / Heirloom
Tomatoes / Red Onions / Fresh Basil
Croutons / Creamy Garlic Parmesan Dressing
- Napa Valley**   12
Field Greens / Grapes / Pears
Gorgonzola Cheese / Candied Pecans
Champagne Vinaigrette
- Protein Choices**
 - Chicken Breast 9
 - Shrimp (5) 10
 - Salmon* 15
 - NY Strip* 12

Available Dressings

- | | |
|--------------------|-------------|
| Ranch | Bleu Cheese |
| Caesar* | Italian |
| Creamy Garlic | Champagne |
| Parmesan | Vinaigrette |
| Fennel Vinaigrette | Balsamic |

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

Please inform your server of any dietary needs or food allergies (including nut, flour, dairy or shellfish).

Handhelds

Glen Oaks Burger 17

Brioche Bun / 8oz Certified Angus Beef*
Choice of Cheese

Iowa Pork Tenderloin 15

Brioche Bun / Grilled or Breaded Pork
Tenderloin / Provolone Cheese
Jalapeños / BBQ Sauce

Chicken Sandwich 16

Ciabatta Bun / Smoked Bacon Tomatoes
Cheddar Cheese / Chipotle Mayonnaise

Choice of: Crispy or Charbroiled Chicken

Chicken Wrap 15

Sun-Dried Tomato Flour Tortilla
Lettuce / Smoked Bacon / Tomatoes
Jack & Cheddar Cheese
Chipotle Mayonnaise

Choice of: Crispy or Charbroiled Chicken

Sides

Handhelds Are Served with 1 Side

French Fries Cottage Cheese
Sweet Potato Fries Kettle Chips

From the Sea

Pan Seared Walleye 34

Almond Crusted / Crispy Pancetta
Risotto / Broccoli / Crimson Slaw
Dijon Vinaigrette

Pan Seared Sea Bass* 52

Asparagus / Saffron Rice Pilaf
Champagne Sauce

Skuna Bay Salmon* 38

Crispy Pancetta Risotto / Steamed Asparagus
Truffle Cream Sauce

Wood Oven Pizzas

Gluten Free Cauliflower Crust Available Upon Request 20 (Full Pizza Only)

Build Your Own Pizza or Calzone 18

All Build Your Own Pizzas Come with Mozzarella Cheese

1) Sauces

Tomatoes | Alfredo | Blush Sauce

2) Meat

Graziano Sausage | Pepperoni | Diced Ham
Canadian Bacon | Chicken

3) Veggies

Roasted Red Peppers | Mushrooms
Caramelized Onions | Heirloom Tomatoes
Black Olives | Jalapeños | Banana Peppers

Cauliflower Crust Mediterranean Pizza 19

Boursin Cream Sauce / Mozzarella
Artichokes / Heirloom Tomatoes / Spinach
Kalamata Olives / Feta Cheese / Fresh Basil

Shrimp Rangoon Pizza 19

Cream Cheese / Shrimp / Fried Won Tons
Sweet Thai Chili Sauce / Scallions

Pancetta & Butternut Squash Flatbread 18

Boursin Cream Sauce / Fresh Mozzarella
Crispy Pancetta / Roasted Butternut Squash
Balsamic Glaze / Shaved Parmesan
Fresh Basil



Gluten Free

Vegetarian



Steaks & Chops

14oz Gunpowder Beeler's Farm Tomahawk Pork Chop* 42

10oz Certified Angus New York Strip Steak* 49

8oz Certified Angus Beef Tenderloin Filet* 48

12oz Certified Angus Beef Gunpowder Ribeye Steak* 57

Add to Your Favorite Steak!

6oz. Lobster Tail 25
Grilled Shrimp (5) 10

Sides For Steaks

Pick 2

Steamed Asparagus
Crispy Brussels Sprouts
Steamed Broccolini
Baby Carrots
Crispy Pancetta Risotto
Baked Potato
Tuscan Whipped Potatoes
Saffron Rice Pilaf

Add a Side Salad or a Cup of Soup Du Jour!

Caesar 5 | Garden 5 | Specialty Salad 7 | Soup 5



Entrees

Steak Oscar 53

Grilled 6oz Certified Angus Beef Tenderloin Filet* / Crab Cake / Grilled Asparagus
Tuscan Whipped Potatoes / Béarnaise Sauce

Champagne Chicken 27

Cranberry Almond Crusted 6oz Chicken
Crispy Pancetta Risotto
Steamed Broccolini / Beurre Blanc

Pretzel Chicken 26

Chicken Breast / Roasted Butternut Squash & Brussels Sprouts / Maple Balsamic Glaze
Honey Mustard Aioli

Steak de Burgo 44

Pan Seared 6oz Certified Angus Beef Tenderloin Filet* / Tuscan Whipped Potatoes
Baby Carrots / Creamy De Burgo Sauce

Wood Fired Turkey Pot Pie 26

Slow Roasted Turkey Breast / Vegetables
Savory Broth / Golden Crust

Pastas

Baked Lobster Mac & Cheese 29

Campanelle Pasta / Lobster Meat / Boursin
Bechamel Sauce / Parmesan Bread Crumbs

Chicken Prosciutto Fettuccini 28

Garlic Cream Sauce / Fresh Herbs
Parmesan Reggiano Cheese

Glen Oaks Ziti 25

Graziano Sausage / Heirloom Tomatoes
Parmesan Cheese / Blush Sauce

Korean Beef Stir Fry 28

Ramen Noodles / Beef Tenderloin Tips
Onions / Mushrooms / Bell Peppers / Broccoli
Scallions / Sesame Seeds / Szechuan Sauce

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