

## ALL DAY MENU -

## MONDAY-FRIDAY 11:00AM-10:00PM

SMALL PLATES		SANDWICHES	
Spicy Shrimp	18	Served with Choice of Parmesan Chips,	
Ginger, Chili, Garlic, Lime, Cilantro		Herb Fries, Sweet Potato Fries or Side Salad	
Chicken Quesadilla	14	North 45 Burger	15
Chipotle, Black Beans, Roasted Corn, Peppers, Monterey		Gruyère Cheese, Grain Mustard Aioli,	
Jack Cheese, Sour Cream, Marinated Avocado, Tomato Salsa		Roasted Tomatoes, Caramelized Onions, Arugula, Egg Bun	
Prosciutto and Salami	16	Blue Cheeseburger	16
Grain Mustard, Cornichon, Marinated Olives, Bread		Steakhouse Mayo, Bacon, Romaine,	
Local Cheese Plate	17	Sliced Tomatoes, Fried Onions, Egg Bun	
Fig Preserve, Nuts, Bread	.,	Walleye	18
Chicken Wings	12	Summit Beer Batter, Romaine, Tomatoes,	
Sweet Chili Sauce, Cilantro, Lime	12	Lemon Caper Aioli, Egg Bun	
	10	Sunny Side Up Egg to any Burger - Add 2.50	
Summit Beer Battered Cheese Curds	12		
Sriracha Mayo		Grilled Chicken Breast	16
Hummus	10	Arugula Pesto, Spring Mix, Mozzarella,	
Olives, Pine Nuts, Extra Virgin Olive Oil,		Roasted Red Pepper, Ciabatta	
Shaved Radish, Raw Vegetables, Pita Chips		Club Sandwich	15
FLAT BREADS		Turkey, Bacon, Grain Mustard Aioli,	
		Tomatoes, Arugula, Multigrain Bread	
Margherita	10	6 oz New York Steak	22
Roasted Tomatoes, Mozzarella, Basil		Grain Mustard Aioli, Arugula,	
Arugula Pesto	12	Roasted Tomatoes, Olive Oil, Sea Salt, Ciabatta	
Roasted Tomatoes, Mozzarella, Corn, Mushroom			
Milanese	12	ENTREES	
Roasted Red Pepper, Artichoke, Prosciutto,		Steak Frites	37
Amablu Cheese, Arugula Pesto		12 oz Ribeye Steak, Fries, Herb Butter	
SOUP AND SALADS		Seared Salmon	27
		Herb Fingerling Potatoes, Seasonal Vegetables,	
Chicken Wild Rice Soup	10	Apple and Fennel Slaw	
Tomato Soup	8	Wild Mushroom Chicken	25
Basil Oil		Roasted Potatoes, Seasonal Vegetables, Demi Glaze	
Grilled Ham and Cheese	15	Herb Omelet	15
Aged Wisconsin Cheddar Cheese, Honey, Tomato Soup		Gruyère Cheese, Herbs, Fries	
Garden Salad	9	Orecchiette Pasta	16
Shaved Vegetables, Fine Herbs,		Arugula, Roasted Tomatoes, Olives,	10
Pumpkin Seeds, Lemon Vinaigrette		Pine Nuts, Mozzarella, Parmesan	
Sesame Chopped Salad	15	Grilled Chicken - Add 7	
Edamame, Broccoli, Carrot, Cucumber, Romaine, Red Cabbage		Shrimp - Add 10	
Napa Cabbage	15	Salmon - Add 10	
Fried Rice Noodles, Toasted Sesame Seeds, Hoisin Vinaigrette	13	Samon 7 da 19	
_	12	DESSERT	
Chopped Salad Chopped Lettuce, Amablu Cheese, Pecan, Avocado,	12	Apple Tart	10
		Pine Nuts Syrup, Sea Salt, Vanilla Bean Ice Cream	
Cucumber, Hard Cooked Egg, Bacon, Honey Mustard Vinaigrette	10	Warm Chocolate Cake	10
Caesar Salad	12	Raspberry Coulis, Vanilla Bean Ice Cream	.5
Romaine, Shaved Parmesan Cheese,		Cheesecake	10
Heirloom Tomatoes, Olives, Garlic Crouton Grilled Chicken - Add 7		Amarena Cherries, Pistachio	10
			10
Shrimp - Add 10 Salmon - Add 10		Seasonal Berries Vanilla Bean Ice Cream	12
Grilled New York Steak - Add 13			_
Office New Tolk Steak - Aud 13		Ice Cream or Sorbet	7
		2 scoops per serving	

We will make every effort to accommodate special dietary requirements. Menu items are cooked and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

For parties of 8 people or more, an 18% gratuity will be added to all checks.