

# Specials

## Crab Fritters

\$7

Cucumber Noodles, Radish, Soy Pudding  
Yellow Pepper Coulis and Sesame Salt

## Walleye 2 Ways

\$19

Beer Battered with Haluski and  
Egg Caper Remoulade

OR

Pan Fried with Fingerling Potatoes, Dill  
and Spinach in a Honey Meuniere Sauce

includes

Rolls & Butter

and

North End Side Salad

## Dessert

\$6

Chocolate & Butterscotch Parfait

\$5

Stout Guinness Chocolate Cake topped with  
Bailey's Whipped Cream

## Wine

\$12

Ferrari-Carano Chardonnay

MENU CREATED AND EXECUTED BY:

Jeffrey Jarrett EXECUTIVE CHEF

Mark Cleland SOUS CHEF

Lauren Stephenson PASTRY CHEF