



# 4th of July

Price \$160 + gratuity and taxes

## Shareable

*pick one*

### BAKED BRIE

bourbon maple jam, warm baguette

### BRUSSEL SPROUTS

neuski's bacon, truffle aioli

### WALLEYE AND WILD RICE CAKES

jalapeño remoulade

### SEARED STEAK BITES\*

horseradish cream

## Main Items

*pick two*

### CROQUE MONSIEUR

open faced, sourdough bread, shaved ham, gruyere cheese, sauce mornay



### CROQUE MADAME\*

open faced, sourdough bread, shaved ham, gruyere cheese, sauce mornay, two eggs over easy

### WATER STREET SANDWICH\*

sliced cucumber, alfalfa sprouts, tomatoes, roasted red pepper hummus, whole wheat bread

### STILLWATER GRILL PANINI

roast beef, provolone, caramelized onion jam, horseradish aioli

### MARGHERITA FLATBREAD

marinated tomatoes, fresh mozzarella, fresh basil, balsamic glaze, lemon oil, sea salt, fresh ground black pepper

### THAI CHICKEN FLATBREAD

spicy peanut Sauce, red bell peppers, matchstick carrot, cilantro, crushed peanut

### QUINOA BOWL

brussel sprouts, rainbow chard, avocado, candied pistachios, craisins, cauliflower, chili-lime vinaigrette

### AHI TUNA BOWL\*

whole grain brown rice, avocado, sliced cucumber, radish, edamame, matchstick carrot, wasabi ponzu

## House-Made Desserts

*1 each per couple*

CHEESECAKE | CARROT CAKE

## One Beverage Choice Per Person

### TAP BEER

Guinness, Finnegans, Harp, Smithwick's, Coors light, Lift Bridge Farm Girl, or Bells Two Hearted Ale, Lift Bridge Mango Blonde

### HOUSE WINE

Cabernet, Pinot Grigio, Chardonnay or Moscato