

INDULGE YOUR SENSES.



APPETIZERS FOR SHARING

Bacon-Wrapped Jalapeños

Fresh jalapeños stuffed with cream cheese, wrapped with hickory smoked bacon, broiled and glazed with honey, paired with blue cheese dressing for dipping. 7.99

Chicken Quesadilla

Two wheat tortillas stuffed with fajita seasoned chicken, pepper jack cheese and a black bean and corn salsa, with sour cream and salsa. 6.99

House Made Chip Basket

A large basket of our house made chips, seasoned with our own blend of spices, with chipotle ranch sauce for dipping. 4.99

Spinach & Artichoke Dip

Creamy spinach and artichoke dip in a bread bowl, with fried pita chips dusted with cumin and powdered sugar. 7.99

Kansas City Wild Wings & Rings

Tender bone-in pork wings drenched in Cookies® BBQ sauce paired with hand breaded onion rings. 8.99

Bruschetta

Roma tomatoes, green peppers, fresh basil, balsamic vinaigrette and olive oil, on French baguettes topped with fresh baked mozzarella. 7.99

Sampler Platter

A generous sampling of our most popular appetizers. Choose from the following: Kansas City pork wings, walleye cakes, jalapeños, or quesadilla. 10.99

APPETIZERS FOR ONE

We offer smaller versions of some of our popular appetizers, ample enough to whet your appetite, but not too big to spoil your dinner.

Chicken Quesadilla

A grilled wheat tortilla, filled with chicken, pepper jack cheese and a black bean and corn salsa, folded in half, with sour cream and salsa. 4.25

Bacon-Wrapped Jalapeños

Fresh jalapeños stuffed with cream cheese and wrapped in hickory smoked bacon, broiled and glazed with honey. Paired with blue cheese dressing for dipping. 4.49

Spinach & Artichoke Dip

A smaller version of our creamy spinach and artichoke dip with fried pita chips dusted with cumin and powdered sugar. 4.49

Coconut Shrimp*

Tiger shrimp hand-dipped in coconut breading and fried to a crispy, golden brown, with strawberry-horseradish sauce for dipping. 7.99

Lakeshore Walleye Cakes

Savory cakes of lake caught walleye, shredded potatoes, green chilies and cilantro, browned on the griddle with remoulade sauce. 7.99

SOUPS

Soup of the Day

Created daily by our chefs. Cup 3.99 or Bowl 4.75

Forest Mushroom Soup

Our popular cream soup of shitake, Portobello and oyster mushrooms blended with Minnesota wild rice. Cup 4.49 or Bowl 5.25

SALADS

Classic Caesar Salad 6.75

Crisp Romaine lettuce tossed in a classic Caesar dressing with house made garlic croutons and shaved Asiago cheese. Add grilled marinated chicken breast. 9.75
Add grilled shrimp. 10.75

Border Spiced Steak Salad*

Iceberg and Romaine lettuce topped with a cilantro-red pepper ranch dressing, black bean and corn salsa, cheddar-Monterey Jack cheese, chili-lime marinated steak and crispy corn tortilla strips. 14.99

Iowa Cobb Salad

Mixed greens with smoked turkey and pork loin, hard-boiled egg, sweet corn, peppers and Maytag blue cheese crumbles. 11.99

Donna's Chicken Salad

A generous scoop of chicken salad made with water chestnuts and pimientos on a bed of fresh greens with tomatoes, cucumbers and house made garlic croutons. 9.99

Signature Item

Denotes new menu item. Many of our offerings are made with Iowa grown or produced items. Ask your server for details.

An 18% gratuity will be added to parties of eight or more.

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK for foodborne illness, especially if you have certain medical conditions.

Consumer Advisory. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry and shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or Public Health Official for further information.

SANDWICHES & RIBS

All sandwiches and ribs are served with choice of our homemade chips, French fries, fresh fruit cup, coleslaw or chef's potato salad.

The Southfork*

Grilled top sirloin topped with sautéed Portobello mushrooms and red wine demi-glaze on grilled Texas toast. 9.99

The Island View

A char-grilled marinated chicken breast topped with melted provolone, tomato-basil bruschetta on grilled focaccia bread with leaf lettuce. 8.49

The Rathbun

Thinly sliced corned beef piled high with sauerkraut, Swiss cheese, and Thousand Island dressing on rye bread. 7.99

The Honey Creek

A Resort classic with smoked turkey, hickory smoked bacon, lettuce and tomatoes on toasted potato bread with chipotle mayonnaise. 7.99

The Ham Creek

Thinly sliced pork loin with melted smoked Gouda, sweet onion jam, horseradish aioli and spinach on a grilled ciabatta wheat bun. 7.99

Super-Sized Iowa Pork Loin*

Iowa farm-raised pork loin in a cracker crumb breading on a Kaiser roll with onion and lettuce. 8.99

The Iconium

Our special chicken salad with leaf lettuce and tomato on a grilled pretzel bun. 7.99

The Rolling Cove *

A half-pound burger made with locally grown grass-fed beef, grilled to your liking, with a choice of cheddar, provolone, Swiss or Maytag blue cheese. Served on a toasted Kaiser bun with lettuce, onion and tomato. 7.99 Add bacon for 1.00

The Veggie Burger

A black bean and corn veggie burger char-grilled and served on a toasted ciabatta wheat bun with a tomato-onion relish, lettuce, melted provolone cheese and chipotle ranch sauce. 8.79

Barbecued Baby Back Ribs*

A half rack of juicy slow-cooked "fall off the bone" Iowa pork ribs, seasoned with our special rub and Cookies® BBQ sauce. 14.99

ENTREES

All entrees served with a garden salad, dinner rolls, chef's selection of vegetable and served with your choice of potato or wild rice pilaf.

Chicken Italiano*

An airline breast of chicken stuffed with Boursin cheese and La Quercia® prosciutto and topped with a sundried tomato-basil sauce. 13.99

The Iowa Chop*

An extra-thick pork chop seasoned and char-grilled, with a spiced balsamic orange glaze and topped with caramelized onions. 15.99

Cumin Rubbed Pork Tenderloin*

Savory pan seared cumin rubbed pork tenderloin on a bed of sweet honey cream sauce. 14.99

Rib Eye*

A 14 oz cut of USDA choice rib eye, char-grilled to perfection. 22.99 Add sautéed mushrooms for 1.50.

Maytag Tenderloin*

An 8 oz bacon-wrapped filet of beef, topped with locally made Maytag blue cheese. 24.99

Top Sirloin *

A 12 oz cut of USDA choice top sirloin, char-grilled to perfection. 17.99 Add sautéed mushrooms for 1.50

Steak De Burgo*

Our version of an Iowa classic. Petite beef chuck tender medallions, seared on cast iron with a garlic rich oregano and basil butter sauce. 15.99

Pesto-Crusted Walleye*

Skillet seared lake caught walleye with a basil, pine nut, garlic and bread crumb topping. Paired with a lemon butter sauce. 16.99


Coconut Shrimp*

Tiger shrimp hand-dipped in coconut breading and fried to a crispy, golden brown, with a strawberry-horseradish dipping sauce. 14.99

Catch of the Day*

Check with your server on the seafood dish the chef is preparing today. Market Price.

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PIZZAS

BYOP

Build your own pizza loaded with marinara-style pizza sauce and an Italian cheese blend. Choose up to four toppings: pepperoni, beef, bell peppers, onion, black olives, Italian sausage, mushrooms, Roma tomatoes, artichokes, Andouille sausage, Canadian bacon and pineapple. 11.99

Barbecue Chicken

A sweet and tangy pizza with smoked chicken, Cookies® BBQ sauce, red onions and our Italian cheese blend. 12.99

Spinach & Artichoke Chicken Alfredo

A rich and savory pizza with grilled chicken, spinach and artichoke Alfredo sauce with our Italian cheese blend. 12.99

PASTAS

Uptown Mac & Cheese

A grown-up version of a kid's classic with sautéed Portobello, oyster and shiitake mushrooms, La Quercia® prosciutto, sundried tomatoes tossed in a four cheese sauce and macaroni. 16.99

Green Tomato Parmesan

A Southern dish with an Italian twist. Fried green tomatoes and melted Italian cheese with zesty tomato sauce on a bed of Barilla® angel hair pasta. 11.99

Sausage & Peppers Penne

Graziano Bros. sausage, sautéed bell peppers and onions tossed with spicy marinara and Barilla® penne pasta. 10.99

Steak Tips & Fettuccine*

Steak tips sautéed with button mushrooms and red onions, tossed in a red wine demi glaze over Barilla® Fettuccine. 15.99


Chicken & Asparagus Fettuccine*

Grilled Italian chicken breast tossed in a creamy roasted red pepper-thyme sauce, with fresh asparagus and Barilla® fettuccine. 12.99

GRILLED VEGETABLE STACK

Layers of marinated zucchini, yellow squash, and eggplant, drizzled in a balsamic glaze with broiled parmesan tomatoes. Served on a bed of rice. 10.99

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