

SHARED

Cheese & Charcuterie

daily a la carte selection 7/ounce

Trio of Hummus GF available, V, Veg

pesto, harissa, traditional, carrot, celery, cucumber, naan 20

Lobster Nachos

lobster Cognac sauce, tequila cilantro lime cream, goat cheese, cabbage, bacon 28

Pairs well with our SCW Chenin Blanc

Burrata

sweet giardinera, oregano, chives, bread 12

Pairs well with our SCW Chardonnay

Tuna on Bibb* GF

Sushi grade tuna served raw, Sriracha mayonnaise, guacamole, pico de gallo 16

Pairs well with our SCW Rosé

SMALL PLATES

Shrimp Cocktail GF

with cocktail sauce and lemon 15

Pairs well with our SCW Chenin Blanc

Octopus Tacos

cilantro cream sauce, slaw, pickled red onion, roasted jalapeno 18

Pairs well with our SCW Cuveé

Mussels

herbed SCW Chardonnay cream sauce, grilled bread 15

Pairs well with our SCW Chardonnay

Fried Green Tomato

fried green tomatoes, chorizo red eye gravy, tomato & apple mayo, fresh herbs 12

Pairs well with our SCW Rosé

Seared Halloumi Cheese

compressed watermelon, basil pesto, marcona almonds 17

Pairs well with our SCW Rosé

SALADS

House GF,V

house SCW Cabernet dressing, tomato, cucumber, mixed greens 8

Wedge Salad GF

bibb, butter lettuce, maple bacon, spiced sunflower seed, moody bleu cheese, orange cream dressing 12

Kale Caesar

croutons, parmesan cheese, Caesar dressing 9

Add-on Salad Options

5oz shredded balsamic glazed chicken 7

7 oz Salmon filet * 12

ENTREES

Scallops

couscous salad, harissa 32

Pairs well with our SCW Sauvignon Blanc

Salmon Burger

brioche bun, spicy mayonnaise, vinegar slaw, garlic & parmesan pommes frites 21

Pairs well with our SCW Rosé

Lobster Roll

New England style, garlic & parmesan pommes frites 32

Pairs well with our SCW Sparkling Cuveé and Pinot Noir

Half Chicken

romesco sauce, smashed fingerlings, green beans 29

Pairs well with our SCW Chardonnay

Seafood Boil* GF

split crab legs, scallops, shrimp, mussels, kielbasa, old bay M/P

Pairs well with our SCW Chenin Blanc

Black and Blue Walleye

sweet corn cake, zucchini salad w/ tomatoes 32

Pairs well with our SCW Pinot Grigio

Filet

cream corn, bacon, lemon-thyme 58

Burger

caramelized onion, cheddar, horseradish cream sauce 20

SIDES

Pommes Frites

garlic and parmesan 6

Asparagus GF

citronette, parmesan 8

Cucumber and Tomato Salad

red onion, dill, red wine vinaigrette 6

DESSERT

Baked Alaska

brownie, coconut ice cream, meringue, orange liqueur 8

Sticky Toffee Pudding

crème anglaise 9

Limoncello

whipped cream 9

Gelato GF

Vanilla, Coconut or Raspberry* 4/scoop

Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has an allergy. Parties over 6 will be charged an automatic gratuity of 20%