

HOUSE WINE

6.00 glass

Cabernet Sauvignon • Merlot Pinot Noir • Shiraz • Chardonnay Pinot Grigio • White Zinfandel • Moscato

WHITE WINE glass bottle

Chardonnay

Crème De Lys (California) 8.00 31.00 Buttery, rich, and laden with tropical fruits.

Riesling

Starling Castle (Germany) 8.00 27.00 Fresh, with a touch of citrus and pear; crisp acidity.

Gewurztraminer

Starling Castle (Germany) 8.00 27.00 Fresh aromas of rose petals and apricots.

RED WINE

Cabernet Sauvignon

Joel Gott (California) 8.00 31.00
Aromas of cherry, blackberry, cinnamon spice, and vanilla toast. Silky yet robust tannins, with a soft finish and lingering minerality.

Zinfandel

Terra Doro 8.00 28.00
Aromas of rich, spicy clove and generous fruit with hints of vanilla that entice the nose.

Red Blend

Ménage à Trois Midnight

(California) 8.00 25.00
Bursting with dusky aromas, an extraordinarily deep color, and rich, ripe black fruit.

Pinotage

Makulu (South Africa) 8.00 30.00 Harmonic bouquet of red berries, ripe bananas and hints of spicy vanilla.

SPARKLING

Gionelli Asti (Italy) 27.00 Fresh fruit flavors of peaches and apricots.

Tosti Prosecco (Italy) **8.00** split **24.00** Mellow and lively.



SALADS

Caesar Salad \$8 Sliced romaine leaves tossed with creamy Caesar dressing, croutons and topped with grated Parmesan cheese.

Grilled Chicken \$11 Blackened Shrimp \$12

Cobb Salad \$13

Fresh crisp greens, tomatoes, bleu cheese crumbles, bacon, black olives, egg, onions, avocado, and your choice of grilled or crispy

chicken breast. Blackened Shrimp \$14

Strawberry Bleu \$14
Fresh spinach and grilled chicken breast topped with dried cranberries, strawberries, bleu cheese crumbles, and candied walnuts.

PIZZA	12"	14"
Cheese Pizza	\$11.99	\$13.99
Luigi's Special Your choice of two toppings.	\$12.99	\$14.99

Chicken Alfredo \$13.99 \$15.99 Diced chicken, bacon, and alfredo sauce.

Supreme \$15.99 \$17.99 Pepperoni, sausage, mushrooms, onions and green peppers.

Easy Party Pizza \$27.99 \$30.99 Two one topping pizzas and an order of garlic cheese bread with marinara.

Toppings

Pepperoni, Italian Sausage, Ground Beef, Canadian Bacon, Chicken, Bacon, Black Olives, Mushrooms, Green Olives, Onions, Green Peppers, Jalapeño Peppers, Tomatoes, Pineapple

Additional Toppings \$1.50 \$2.00



\$12

\$10

APPETIZERS

Walleye Cakes

caper aioli and creamy sriracha sauce.	amon
Mediterranean Trio Olive Tapenade, Homemade Hummus, Boursin Cheese served with pita chips.	\$14
Grilled Quesadilla Chicken breast, onion, tomato, roasted southwest corn salsa, shredded cheese blend toasted between a herb tortilla.	\$10
Nachos Supreme Tortilla chips smothered with cheddar che black olives, onion, tomato, jalapeños, gre pepper, seasoned ground beef, and a side southwest corn salsa.	een
Add Chicken \$10	
Chicken Tenders Five strips of all white meat, side of BBQ	\$9 sauce.
Onion Rings Fried golden brown and served	\$8

Chicken Wings \$11 12 chicken wings tossed with your choice of

buffalo, sweet chili, teriyaki, or BBQ sauce.

Deep fried and served with marinara sauce.

with a side of deck sauce.

Mozzarella Sticks



SANDWICHES & BURGERS

Slow roasted prime rib sliced thin on a toas hoagie bun served with au jus.	\$11 ted
Loaded with sauteed onions, peppers, mushrooms, and Swiss cheese.	\$13
Walleye Sandwich Beer battered, blackened, or pan fried walleye on a toasted hoagie bun served with lemon caper aioli.	\$12
California Chicken Grilled or crispy chicken, onion, tomato, avocado, and Swiss cheese on a toasted bun with lemon caper aioli.	\$11
Chicken Bacon Wrap Grilled or crispy chicken, lettuce, tomatoes, bacon, cheddar cheese, and ranch dressing wrapped in an herb tortilla.	\$10
Buffalo Chicken Wrap Grilled or crispy chicken, tossed with buffalo sauce, bleu cheese crumbles, lettuce, toma and celery wrapped in an herb tortilla.	
Arrowwood Burger Grilled hamburger, chicken breast, or turke burger topped with American and Swiss che bacon, sauteed mushrooms, and onions.	
Firehouse Steak Burger USDA choice tenderloin and ribeye ground with jalapeño, bacon, pepper jack cheese, and sriracha mayo for a spicy kick.	\$13
Elk Burger	\$14

Locally raised certified lean ground elk, sauteed onions, Munester cheese, and roasted garlic aioli.