

Appetizers

Walnut and Bleu Cheese Bruschetta \$6

rustic bread toasts, served warm with this wonderful combination

Hot Artichoke Dip with Parmesan \$10

artichoke hearts, seasoned mayonnaise, with crackers and croutons

Buffalo Empanadas with Chimichurri \$10

oven baked-seasoned ground buffalo, hard boiled egg, green olives, sundried tomatoes

Asparagus and Goat Cheese Galette \$8

baked-rustic pastry, roasted red pepper, artichoke hearts, parmesan, balsamic reduction

Lump Crab and Parmesan Crostini \$10

baked-mayonnaise, Dijon, Pepperjack cheese, green onions, roasted red pepper with lemon aioli

Spanish-Style Shrimp with Bread \$12

saute-smoked paprika shrimp, sherry, garlic, roasted red pepper, and gorgonzola

Homemade Soup of the Day is made fresh daily with only the finest ingredients and served with bread. Bowl \$6 Cup \$4

Market Basket Salads served with in house dressings-garlic parmesan, creamy bleu cheese, creamy Caesar, balsamic vinaigrette, poppyseed vinaigrette. Add to any salad: bacon crumbles \$2.00, 6oz. grilled all natural chicken breast \$4.00, 6oz. grilled sockeye salmon filet \$6.00

House Side Salad \$5

Romaine greens, croutons, and homemade dressing

Wild Sage Grille Creamy Caesar \$8

Romaine, garlic, Parmesan cheese, homemade croutons

Field Greens with Goat Cheese \$9

Toasted pecans, dried cranberries, orange sections & poppyseed vinaigrette

Dinner Entrees

Entrees served with cup of soup or side salad. Substitute small field greens salad, \$4.00 or Caesar salad, \$3.00

Wild Canadian Walleye \$20

baked- 8oz.-Panko bread crumbs, garlic aioli, parmesan cheese, triple roasted potatoes and winter vegetables

Grilled Natural Chicken Breast and Asparagus Pasta \$21

sautéed- lemon cream sauce, sundried tomatoes, artichoke hearts, parmesan

Buffalo New York \$25

From Tender Bison of North Dakota grilled- 12oz., mushroom leek whiskey butter sauce, potato de jour and spring vegetables

Beef Top Sirloin \$21

Naturally raised from Marshall John Beef of South Dakota, grilled- 10oz., homemade zesty steak sauce, potato de jour, and spring vegetables

Wild Alaskan Sockeye Salmon \$22

baked-8oz, artichoke aioli with Panko crumb topping, lemon cream triple roasted potatoes and spring vegetables

Creamy Cajun Linguine \$20

with shrimp or chicken breast, saute of broccoli, peppers, red onion and mushrooms

Sandwiches are served with house grilled potatoes or cup of soup. House side salad is an additional \$3.00 with sandwich.

All Natural Chicken Breast with Swiss and Bacon \$9

grilled-6oz.-melted Swiss, thick bacon, mayonnaise, lettuce, tomato, grilled bun

Hand Pressed 6oz. Buffalo Burger \$9

6oz. Elk Burger \$9

Add to your burgers: cheddar, swiss, blue or pepperjack cheese for \$1.00, grilled mushrooms for \$1.00 bacon for \$2.00

Bourbon Barbequed Pulled Pork Loin Sandwich \$9

oven braised, zesty barbeque sauce, red onions, grilled bun

Grilled Wild Salmon Melt \$11

grilled, open-faced, havarti-dill cheese, roasted garlic mayo, greens on top

Desserts are handmade daily, please ask your server for the selections.