

APPETIZERS

Bread Basket

local artisan breads, sweet cream butter half 3 | full 6

Bruschetta

avocado, roasted tomato, fresh basil, balsamic syrup, garlic crostini 7

Calamari

crispy fried calamari, seafood sauce, lemon 12

Charcuterie & Cheese

chef's selection of cured meats, cheeses, kalamata olives, marinated vegetables, stone-ground mustard, assorted crisps 13

Shrimp

coconut-crust gulf shrimp, sweet & sour sauce 14
traditional poached gulf shrimp, cocktail sauce 14

Spinach & Artichoke Dip

creamy three-cheese spinach & artichoke gratin, garlic crostini 9

Stuffed Mushrooms

three-cheese and italian sausage-stuffed mushrooms, tomato basil marinara 9

Poutine Potato Skins

crispy yukon gold shell, ellsworth cheddar curds, hickory bacon, scallions, turkey gravy 9

SALADS

Side Salad

crooners house salad 5

Beet Salad

roasted red beets, toasted almonds, crumbled chevre, mixed greens, champagne vinaigrette half 7 | full 13

Caprese Salad

vine tomatoes, fresh mozzarella, basil, mixed greens, basil vinaigrette 13

Caesar Salad

chopped romaine, parmesan cheese, garlic croutons, classic caesar dressing half 6 | full 11

Seasonal Berry Salad

mixed greens, fresh berries, crumbled gorgonzola blue cheese, candied pistachios, champagne vinaigrette half 7 | full 13

Crooners Spinach Salad

candied walnuts, crumbled chevre, red onion, dried cranberries, white balsamic vinaigrette half 7 | full 13

Wedge Salad

iceberg wedge, vine tomato, gorgonzola blue cheese, hickory bacon, red onion, choice of dressing 11

Chef's Suggested Additions:

parmesan chicken 6 grilled chicken 5 gulf shrimp 8
salmon filet 8 4-ounce petite filet 10

SANDWICHES

Served with choice of steak fries or tater tots.
Substitute side salad, cup of soup or fresh fruit, 2.50.

Crooners Bacon Cheeseburger

8-ounce certified angus beef, cheddar cheese, lettuce, tomato, onion, hickory bacon, pretzel bun 13

Mushroom Cheeseburger

8-ounce certified angus beef, caramelized onion, lettuce, tomato, onion, sautéed mushrooms, swiss cheese, toasted garlic bun 13

French Dip

shaved prime rib, sautéed onions and mushrooms, provolone cheese, ciabatta roll, au jus, horseradish cream 14

Barbeque Chicken

barbeque-glazed grilled chicken, cheddar, bacon, lettuce, tomato, pickles, bianco bun 12

Garden Vegetable Wrap

asparagus, zucchini, sweet peppers, chevre, mixed greens, tomatoes, tomato tortilla, basil vinaigrette 11



Our chef chooses only the finest quality, locally-sourced ingredients, hand prepared every morning in our scratch kitchen.

LAND

Served with choice of potato (baked or garlic mashed) and seasonal vegetable.
Substitute either for side salad, cup of soup or fresh fruit, 2.50.

Substitute for three-cheese potato gratin, 2.

Filet Tenderloin

grilled, hand-cut 6-8 ounce certified angus beef, bearnaise butter 30

New York Strip

grilled, hand-cut 12-14 ounce certified angus beef, bearnaise butter 26

Ribeye

grilled, hand-cut 14-16 ounce certified angus beef, bearnaise butter 31

Grilled Pork Tenderloin

hand-cut 8-10 ounce tenderloin on tomato arugula ragu 21

Barbeque Ribs

barbeque-glazed st. louis-style ribs
half-rack 18 | full-rack 28

SEA

Served with wild rice succotash and seasonal vegetable.
Substitute either for side salad, cup of soup or fresh fruit, 2.50.

Ahi Tuna

pan-seared, gremolata sauce 28

Walleye

pole-caught walleye pike (broiled or parmesan-cruste'd,) lemon caper cream sauce 25

Shrimp Scampi

garlic, butter, white wine, parsley 25

Salmon

cedar plank-roasted north atlantic salmon, valencia orange glaze 22

Scallops

pan-seared scallops, scallion and chili-infused oils 27

ENTRÉES

Stroganoff

beef filet tips, wild mushrooms, red wine sauce, fettuccine pasta, sour cream, scallions 23

Chicken Pot Pie

roasted and pulled chicken, aromatic vegetables, peas, savory cream sauce, cheddar-cruste'd pastry 14

Hot Turkey Dinner

roasted turkey breast, gravy, toasted bread, bread stuffing, mashed potatoes, seasonal vegetable, cranberry jam 16

Alfredo

fettuccine pasta, parmesan cream sauce 15

Pomodoro

fettuccine pasta, crushed tomato pomodoro, parmesan 15

Risotto

arborio rice, sautéed garden vegetables, white wine, parmesan 15

Chef's Suggested Additions:

6-ounce lobster tail 18 4-ounce petite filet 10 gulf shrimp 8
parmesan chicken 6 grilled chicken 5 salmon filet 8 eggplant parmesan 5

SOUPS

French Onion cup 5.50 bowl 8.50

Soup du Jour cup 5.50 bowl 8.50

A LA CARTE

three-cheese potato gratin 5 steak fries or tater tots 4 garlic mashed potatoes 4 seasonal vegetable 4 wild rice succotash 4 loaded baked potato 5

Many of our dishes can be prepared gluten-free or vegetarian by request. Please ask your server for details.

Gratuity will be automatically applied for parties of 8 or more.

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.