

# Starters

## Shares

### SHRIMP COCKTAIL

Four giant prawns with our signature sauce 15

### CALAMARI

House-made giardiniera, lemon wedge, zesty cocktail sauce, choose grilled or fried 13

### MLG KEBABS

Choice of teriyaki-marinated chicken or beef tenderloin skewers, grilled vegetables, spicy mayo and dijon dipping sauces 12/14

### CHICKEN TENDERS

Buttermilk-marinated tenders, lightly battered and fried, choice of ranch or BBQ sauce 12

### TUNA POKE

Sushi grade tuna poke, ginger-soy, avocado, cucumber, scallions 14

### MARGHERITA FLATBREAD

Mozzarella, pesto, tomatoes, herbs, balsamic 12

### CRAB CAKE

Blue lump crab, spicy mayo, arugula, cherry heirloom tomatoes 16

### HUMMUS & CRUDITE

Seasonal vegetables, house-made garlic hummus, grilled pita 12

### WISCONSIN CHEESE CURDS

Fried cheese poppers with buttermilk ranch 10

### COCONUT SHRIMP

Three jumbo coconut-crusting shrimp, sweet chili sauce 14

## Soups

### FRENCH ONION AU GRATIN

Red wine, sherry, thyme, gratineed Gruyère 8

### TOMATO BASIL

Roasted tomato, white wine, onion, fresh basil 8

### CLAM CHOWDER

Traditional New England style 9

### SOUP OF THE DAY

Ask your server for today's seasonal selection

## Greens

### KALE + AVOCADO

Kale, romaine hearts, chopped bacon, parmesan, avocado, cucumber, cranberries, balsamic 13

### WEDGE

Iceberg lettuce, crumbled blue cheese, chopped bacon, tomatoes, blue cheese dressing 9

### CAESAR

Romaine, aged parmesan, garlic croutons, Caesar dressing 11

### COBB CLASSIC

Mixed greens, chicken, avocado, egg, tomatoes, bacon, blue cheese, ranch dressing 14

### BABY BEET + ARUGULA

Yellow & red beets, arugula, fried leeks, goat cheese, balsamic reduction 12

### ASIAN CRUNCH SALAD

Mixed greens, fresh veggies, napa cabbage, cilantro, crunchy peanuts, wontons & rice sticks, Thai-peanut dressing 12

### ADD A PROTEIN-

Grilled or blackened: Chicken 5 Fried Tenders 6 Salmon 7 Shrimp 7 Tuna 7 Scallops 7 Steak 8

## Vegan

### QUINOA BOWL

Quinoa & mixed vegetables, pico de gallo, avocado 14

### IMPOSSIBLE BURGER

World famous plant-based burger, roasted red pepper & artichoke spread, pickled onion, gluten-free bun, fries or fruit 16



# Mains

## Sandwiches

### MLG BURGER

Half pound house-made patty, aged cheddar, caramelized onions, brioche bun 14

### BOURBON & BLUE BURGER

Half pound bourbon-infused patty, caramelized onions, crumbled blue cheese, brioche bun 14

### LOBSTER ROLL

Fresh lobster, sriracha aioli, scallions, celery, butter toasted roll 21

### GRILLED GROUPE

Grilled or blackened for extra flavor, spicy mayo, pretzel bun 14

### GRILLED CHICKEN

Grilled chicken breast, Swiss cheese, pesto mayo, brioche bun 13

*\*Sandwiches come with choice of steak fries, house salad or seasonal fruit. Substitute gluten-free bun on any burger or sandwich for \$2*

## Chicken

### NORTHSHORE FRIED CHICKEN

2-piece white and dark meat Southern Culture recipe (choose regular or spicy) mashed potatoes & gravy, green beans, corn bread 18

### GREEK ROASTED BRICK CHICKEN

Greek style pressed half-chicken, served with roasted fingerlings and seasonal vegetable 23

### CHICKEN CACCIATORE

Boneless breast, peppers, onions, mushrooms, red wine tomato sauce, roasted potatoes 18

## Pasta

### RIGATE PAESANA

Penne pasta tossed with Italian sausage, peas, mushrooms, vodka sauce, shaved parmesan 18

### LOBSTER MAC + CHEESE

Cavatappi pasta, lobster, smoked gouda, white cheddar, parmesan 29

### CHICKEN PESTO

Penne pasta tossed with grilled chicken, goat cheese, sundried tomatoes, roasted asparagus, pesto 18

*\*Substitute gluten-free pasta in any pasta dish for \$2*

## Steak + Ribs + Chops

### BBQ RIBS

Half or full slab slow-cooked pork ribs, Shuler's world-famous South Carolina BBQ sauce 18/28

### CENTER CUT FILET

7oz or 10oz tender, center cut filet 28/32

### T-BONE

16oz classic combo of filet and New York strip, aged bone-in for flavor 36

### BONE-IN RIBEYE

20oz cowboy cut, red wine demi glaze 45

### PRIME NY STRIP

10oz strip with a midrange of marbling 36

### BOURBON-GLAZED PORK CHOP

14oz Heritage Farm chop, Jack Daniels glaze 25

### LAMB CHOP

Colorado grilled lamp chops, mint jelly 42

*\*Steaks, Ribs & Chops include choice of 2 sides:*

*Au Gratin Potatoes*

*Whipped Potatoes*

*Wild Rice*

*Steak Fries*

*Vegetable Medley*

*Creamed Corn*

*Crispy Brussel Sprouts*

*Cole Slaw*

## Seafood

### CEDAR PLANK SALMON

Atlantic salmon filet, teriyaki glaze, citrus wedges, seasonal vegetable, shoestring potatoes 22

### WHITEFISH PICATTA

Lake Superior whitefish, capers, heirloom tomatoes, seasonal vegetables, whipped potatoes 22

### SCALLOPS + SHRIMP RISOTTO

Pan-seared scallops, jumbo shrimp, lobster beurre blanc, asparagus risotto 35

### BRANZINO

Pan-seared European seabass, pommery mustard sauce, seasonal roasted vegetables, wild rice and dried cranberries 26

### COCONUT SHRIMP

Five jumbo coconut-crusting shrimp, steak fries, cole slaw, sweet chili sauce 22

### BOSTON FISH FRY

Beer battered Atlantic cod, steak fries, cole slaw, tartar sauce 18