

APPS

SAUTEED PT. JUDITH

CALAMARI 16

Roasted Red Pepper / Charred Corn /
Bacon / Basil Aioli

SCALLOP ROCKAFELLER 20

Caramel Parsnip Puree / Spinach /
Toasted Gruyere / Bacon / Cured Yolk

SHRIMP COCKTAIL 5.5 EA.

Cocktail Sauce / Citrus Ice

GREENS

WEDGE 12

Organic Iceberg / Pepper Bacon /
Heirloom Tomato / Red Onion /
Buttermilk Blue Cheese

CAESAR 12

Tapenade / Lemon Parmesan Dressing

HOUSE 11

Tomato / Feta / Cucumber / Cipollini
Vinaigrette

BEETS + GOAT CHEESE 16

Frisee / Pistachio Vinaigrette / Blood
Orange / Crème Fraiche

ORGANIC KALE + APPLE 12

Butternut Squash / Candied Bacon /
Virginia Peanut / Apple Chips /
Maple Butter Vinaigrette



WATER
FRONT
GRILLE

Autumn GF Dinner Menu

LAND

We have sourced the finest quality, all natural, sustainable beef program in the country. The Revier Cattle Company in Olivia, MN provides us with premium beef raised humanely.

FILET MIGNON 48

Smoked Carrot Puree / Roasted
Fingerling Potatoes / Bourbon + Bacon
Sauce

PRIME BONE IN RIBEYE 54

Black Garlic Pomme Puree / Swiss Chard
Currant + Cabernet Sauce

SHORT RIB 37

Heritage Carrots / Whipped Potatoes /
Braising Reduction

ADD TO IT

JUMBO CRAB CAKE 20

MAINE LOBSTER TAIL 20

SEA

LOCAL DAYBOAT FISH 38

*Ask your server about what local species our
fishermen have landed for this evening's service!*

Pesto Roasted Fingerlings / Coriander Carrots /
Tangerine Honey Butter

SCOTTISH SALMON 35

Fingerling / Artichoke / Tapenade / Confit
Tomato / Aioli

SEABASS 44

Amaretto Honey Bacon / Broccolini /
Local Orange + Ginger Consomme

BRANZINO 38

Roasted Parsnip Puree / Golden Tomato /
Raisin / Pinenut / Wild Arugula

SHAREABLE SIDES

CORIANDER ROASTED

HERITAGE CARROTS 12

Harissa Yogurt / Lemon / Mint