SMALLPLATES

Parmesan Dusted Calamari 10.25 fire roasted tomato sauce, cherry peppers

Ham & Cheese Fondue 8.95 toasted country bread

Chilled ShrimpCocktail 12.00 charred lemon, fresh horseradish

Black & Blue Beef Carpaccio 11.50 tear drop tomatoes, arugula, shaved parmesan

Lump Crab Cakes 12.95 grain mustard remoulade

Charcuterie & Local Cheeses for Two 14.00 Chef's daily selection, house-made chutney pickled vegetables

SOUPS & SALADS

Corn & Crab Chowder 6.75 roasted jalapeno cream

350 Chopped Salad 7.50 crisp chilled vegetables, honey-dijon vinaigrette

Baby Iceberg Wedge 8.25 crumbled bacon, creamy blue cheese

Caesar Salad 7.00 romaine hearts, parmesan crisp

Local Tomatoes & Fresh Mozzarella 8.00 basil, citrus zest, extra virgin olive oil



STEAKS & CHOPS

We serve only the finest Iowa raised

Beef, Pork & Lamb

Accompanied by chef's sautéed mushrooms and onions

Flat Iron Steak 10oz 22.50

Filet Mignon 8oz 29.95

Kansas City Strip 12oz 28.50

The 350 Cowboy Chop 35.95 18oz bone-in rib eye

Center Cut Pork Chop 24.95

bourbon-cherry jam

Lamb Chops 31.50 minted balsamic reduction

RUBS

Choose from blackened coffee, Memphis barbecue, roasted garlic peppercorn

Sauces

Choose from cabernet demi glace, three peppercorn, bearnaise, roasted garlic butter

MAIN PLATES

Short Rib Mac & Cheese 19.75 garlicky breadcrumbs

Herb Roasted Chicken Chop 21.75 roasted garlic whipped potatoes, broccolini pan juices

Crab Stuffed Colossal Shrimp 28.95 sautéed spinach, scampi butter

Cedar Planked Salmon 26.75 dilled potato salad, sauce romesco

Pan Seared Walleye 24.95 pasta pearl primavera, caper relish

Steakhouse Burger 12.00 melted blue cheese, smoky bacon, crispy onions, thick cut fries

SIDES

Sautéed Spinach 5.00

Steamed Broccolini 5.75

Summer Succotash 4.50

Pasta Pearl Primavera 4.50

Dilled Potato Salad 4.75

Thick Cut Fries 4.75

 ${\bf Roasted~Garlic~Whipped~Potatoes~4.95}$

Select Any Three Sides \$13.95