

DINNER



GRAZING

BAVARIAN SOFT PRETZEL - 10

Large traditional Bavarian pretzel—soft, gooey, and slightly salty. Served with honey mustard for dipping.

ROASTED TOMATO & ARTICHOKE DIP - 8

A savory blend of roasted tomato, artichoke hearts, and soft cheese. Served warm with crostini and flat bread crackers.

POPCORN PERCH - 12

Perch cut bite size then lightly breaded and fried. Served with lemon, garlic, and remoulade.

BRUSCHETTA FRESCA - 10

Grilled garlic bread topped with savory cheese spread and fresh tomato-basil relish.

TAVERNA FLAT BREAD - 10

Thin crust pizza. Choose your flavor:

• PESTO •

Fresh pesto, artichoke heart, roasted a red pepper, parmesan cheese.

• B.L.T. •

Aioli spread with bacon, gourmet greens, fresh tomato relish, black pepper blend.

• LOBSTER •

Savory pepper jack cheese with lobster and shrimp.

FRESH BRIE CHEESE FRITTERS - 12

Panko breaded and lightly fried creamy bit of brie. Served with onion marmalade and flat bread crisps.

ANCHO PULLED PORK NACHOS - 12

Our housemade slow-roasted pork butt shredded on crispy tortilla chips, topped with pepper jack cheese and finished with sweet & tangy BBQ sauce and roasted tomato salsa.

WANAGAN WINGS - 6ct/9 - 12ct/15 - 30ct/30

Choose your flavor:

SWEET & TANGY BBQ / BUFFALO / GARLIC PARMESAN
ANCHO DRY RUB / LEMON PEPPER

SMOKED SALMON JERKY - 10

Locally smoked salmon jerky teamed with Asiago cheese spread and Gouda and Havarti cheeses. Served with crostini and flat bread crackers.

DINNER SALADS

CAESAR - 8

Crisp romaine lettuce tossed with our housemade Caesar dressing and finished with parmesan cheese and croutons.

STRAWBERRY SPINACH SALAD - 12

Baby spinach tossed with fresh strawberries, Granny Smith apple, toasted walnuts, sweet onion, and tangy chèvre. Served with housemade poppy seed dressing.

BUFFALO CHICKEN - 14

Romaine lettuce tossed with our housemade blue cheese dressing, baby tomatoes, and crisp celery. Topped with buffalo-glazed grilled chicken breast and blue cheese crumble.

TENDERLOIN STEAK SALAD - 14

Fresh greens with Roma tomato, sweet onion, and blue cheese crumble topped with house-marinated beef tenderloin grilled to order.

GREEK TAVERNA SALAD - 12

Fresh kale and romaine salad blend topped with tomato, jicama, olives, cucumber, and feta cheese. Served with Greek dressing.

ADD CHICKEN or PORTOBELLO MUSHROOM for \$6

SALMON or SHRIMP for \$8

DINNERS

ENTRÉES COME COMPLETE WITH CHEF'S CHOICE
STARCH AND VEGETABLE

PECAN CRUSTED PAN-FRIED WALLEYE - 22

Northern American walleye, a fisherman's delicacy, known to be sweet and delicious. Dusted in our housemade pecan crust then pan fried golden, and finished with a hazelnut lemon cream.

GRILLED LAMB CHOPS - 26

Frenched bone-in lamb loin chops seasoned and grilled medium-rare. Served with a roasted tomato and mint demi sauce.

STEAK CONQUISTADORE - 26

Grilled Kobe top sirloin steak and large tiger shrimp, sautéed with garlic and herbs then finished with a decadent lobster bisque-style sauce.

HONEY BOURBON GLAZED SALMON - 22

Fresh Black Pearl salmon filets seasoned and cast iron seared, finished simply with a bourbon-infused honey glaze.

WILD-CAUGHT EUROPEAN LAKE PERCH - 20

Wild-caught European lake perch filets lightly breaded and fried. Served with lemon and housemade remoulade.

CHICKEN SALTIMBOCCA - 18

Seasoned and sautéed chicken thigh scaloppini with prosciutto ham, fresh sage, garlic, and Marsala wine.

COCONUT ALMOND SHRIMP - 20

Breaded with sweetened coconut and ground almonds then fried. Served with Michigan peach "cocktail" sauce and fresh jicama radish slaw.

NOODLE BOWLS

SHRIMP AND LOBSTER BUCATINI - 24

Sweet lobster meat and tender shrimp sautéed with bacon and finished in a lobster bisque-style sauce, all tossed with bucatini pasta.

TUSCANY - 18

Sautéed baby Roma tomatoes, artichokes, Kalamata olives, olive oil, fresh garlic, and fresh basil over bucatini pasta.

PASTA BANDITO - 20

Cajun-spiced shrimp and andouille sausage with roasted red peppers and fresh pico de gallo. Tossed with penne pasta in a spicy Alfredo sauce.

SPINACH AND WILD MUSHROOM MAC & CHEESE - 18

Penne tossed with fresh sautéed crimini, portobello, shiitake mushrooms, and baby spinach in a creamy parmesan cheese sauce.

YAKISOBA (Stir-Fried Noodles) - 18

Ramen-style noodle stir-fried with seasonal vegetables—mushrooms, carrot, onion, red pepper, zucchini, and yellow squash—in a garlic-ginger, soy-based sauce.

ADD CHICKEN or PORTOBELLO MUSHROOM for \$6

SALMON or SHRIMP for \$8

WARNING: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or under-cooked meats, poultry, seafood, O or eggs increases your risk of food-borne illness.