

# Grille Menu

## SIDE SALADS

### House \$5.00

Artisan blend topped with cucumber, diced tomato, shaved carrot, onion and your choice of dressing

### Caesar \$7.00

Crispy hearts of romaine tossed in house made caesar dressing with shaved parmesan and buttery croutons finished with anchovies

### Wedge \$7.00

Crisp iceberg lettuce, served with rich and creamy bleu cheese dressing, topped with bleu cheese crumbles, bacon and diced tomatoes

### Harvest Spinach \$8.00

A bed of baby spinach with roasted harvest vegetables, crumbled bacon and drizzled with hot bacon-pumpkin vinaigrette

## SOUPS

### French Onion\* \$7.00

### Lobster Bisque\* \$7.00

### Chicken Corn Chowder \$4.50

### Soup du Jour\* \$4.50

## APPETIZERS

### Shrimp Cocktail (gf) \$13.50

Four jumbo shrimp served with spicy cocktail sauce and charred lemon wedge

### Oysters on the Half Shell\* (gf) \$16.00

A half-dozen oysters served with champagne mignonette, cocktail sauce and a charred lemon wedge

### Oysters Harrison\* \$16.00

A half-dozen oysters fried and served over a pernod sauce, creamed spinach and finished with parmesan cheese

### Fresh Mozzarella & Heirloom Tomatoes \$14.00

A mix of fresh mozzarella and heirloom tomatoes served with fresh basil and aged balsamic glaze

### Traditional Chicken Wings \$11.00

Eight crispy wings tossed in your choice of buffalo, BBQ or teriyaki sauce, and served with celery, carrots, and ranch or bleu cheese

### Fried Calamari \$12.00

Served on a bed of shaved crispy vegetables drizzled with chipotle aioli

### Backfire Shrimp \$14.00

Crispy fried shrimp tossed in sweet chili sauce over a bed of cilantro lime slaw and finished with sriracha aioli

### Ahi Tuna Tartare \$17.00

Sushi grade Ahi Tuna mixed with cucumbers and avocado, dressed with creamy sriracha dressing finished with wonton crisps

### Black Bean and Corn Quesadilla \$10.00

Served with guacamole, pico de gallo and sour cream  
Add Chicken \$2.00 | Shrimp \$3.00

### Meatballs \$9.00

Three meatballs served in a traditional tomato sauce

## FLATBREADS

Gluten free crust available for an additional \$1.50 charge

### Veggie | \$13.00

Mushrooms, peppers, onions and tomatoes

### Sausage Arrabbiata | \$14.00

Spicy tomato sauce, italian sausage and ricotta salata

### Wild Mushroom | \$15.00

Boursin cheese, pesto, wild mushroom and truffle oil

### Bruschetta | \$13.00

A twist on a margherita, pesto, tomatoes and mozzarella

# Grille Menu

## DINNER SALADS

### Cascade Cobb Salad \$20.00

Artisan blend tossed in sherry vinaigrette, topped with smoked salmon, lump crab meat and three jumbo shrimp. Finished with diced tomatoes, crumbled bleu cheese and avocado

### Bedford Salad (gf) \$16.50

Fire-grilled chicken breast on a bed of artisan blend lettuce garnished with spiced candied almonds, hearts of palm, crumbled bleu cheese, oranges, shaved red onion, tossed with raspberry walnut vinaigrette

### Salmon Salad (gf) \$19.00

Herb-pan roasted salmon on top of baby spinach and artisan blend, goat cheese crumbles, sliced strawberries and crumbled bacon, finished with balsamic vinaigrette

## SANDWICHES

Served with a choice of french fries, onion rings, potato salad, fruit cup or cottage cheese.

*(Upgrade to a starter salad or soup for an additional charge.)*

### California Chicken Sandwich \$12.00

Char-grilled chicken and applewood smoked bacon topped with avocado, provolone cheese, tomato, lettuce and chipotle mayonnaise served on a toasted bun

### Indiana Pork Tenderloin Sandwich \$14.00

Pork tenderloin pounded thin and fried to a beautiful golden brown, served on a buttery toasted bun and finished with lettuce, tomato, onion and pickle

### Walleye Sandwich \$17.00

Lightly dusted six ounce pan seared walleye on a toasted bun with chipotle mayonnaise, lettuce, tomato and onion

### NY Strip Steak Sandwich \$16.00

Six ounce strip steak sautéed in garlic and served on a hoagie with, grilled peppers, onions, melted provolone and served with horseradish mayonnaise

### Build Your Own Burger \$12.00

An eight ounce burger cooked the way you like and served with lettuce, tomato and onion. The rest is up to you: add cheddar, american, swiss, pepper jack or provolone cheese, bacon, fried onions and sautéed mushrooms

### Angus Sliders \$14.00

Three angus beef mini burgers, topped with vermont cheddar served on a brioche roll with pickles, tomatoes, and horseradish mayonnaise

## DRESSINGS

Ranch

Bleu Cheese

Caesar

Italian

French

Thousand Island

Balsamic Vinaigrette

Sherry Vinaigrette

Raspberry Walnut

(gf) | Gluten Free

(v) | Vegetarian

## NOTICE

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

\*This dish may contain alcohol