

STARTERS

Soup du Jour	4
new Smoked Celery Cream ●	5
Breaded Wings	10
new CHOICE OF: DRY RUB OR HOUSE BUFFALO BLUE CHEESE / CELERY	
new Chef's Wings	10
MAPLE-BOURBON GLAZE (21+)	
Reuben Egg Roll	9
1000 ISLAND DRESSING	
new Walleye Fritter	9
WARM OLIVE ROMESCO	
Shrimp Cocktail	15
FINE HERBS / LEMON / COCKTAIL SAUCE	
Calamari	12
CORNMEAL CRUSTED / GIARDINIERA / SUNDRIED TOMATO AIOLI	
Cheese Curds	8
SMOKED KETCHUP	
new Bresaola Carpaccio ●	11
MACHE / PARMESAN / PICKLED FRESNO / PAPRIKA OIL	
Tuna Poké ●	14
GREEN ONION / SESAME / POKÉ SAUCE / RADISH / PICKLED GINGER	
new Caprese	14
HEIRLOOM TOMATO / BURRATA / WHITE BALSAMIC REDUCTION GRILLED ONION VINAIGRETTE / MICRO BASIL	

SALADS

ADD: CHICKEN 6, BEEF 10, SALMON 11/16, OR SHRIMP 3/EA

new Beet Salad ●○	9
ARUGULA / GORGONZOLA / ORANGE GASTRIQUE / PISTACHIO	
House Salad	5 / 9
TOMATO / CUCUMBER	
BLT Blue Iceberg Wedge	6
BACON LARDON / TOMATO / BLUE CHEESE	
Caesar ●	6 / 11
ROMAINE LETTUCE / PARMESAN / CURED EGG / GARLIC CROSTINI	
Spinach Salad	7 / 11
RED ONION / RASPBERRY / MARCONA PRALINE / GOAT CHEESE DRESSING / GRILLED BAGUETTE	
Tuscan Chopped Salad ●	11 / 14
GENOA / CAPICOLA / CHICKPEA / PARMESAN / RED WINE VINAIGRETTE	
Massaged Kale and Quinoa ●○	9 / 12
SUN DRIED TOMATO / RED ONION / FETA / OLIVES / OREGANO VINAIGRETE	
new Grilled Red Romaine ●	11 / 14
MÂCHE / DUCK CONFIT / WARM ROOT VEG / FENNEL AGRO-DOLCE VINAIGRETTE	

● - Gluten Free Available
○ - Vegetarian Available

DINNER

LAND & WATER

INCLUDES SOUP OR HOUSE SALAD
AND A CHOICE OF TWO SIDES LISTED BELOW

7oz Filet Mignon	43
14oz Revier Farms New York Strip	43
16oz Revier Farms Ribeye	41
8oz Revier Farms Hanger Steak	28
18oz Bacon Chop	30
4oz Patagonian Salmon	22
6oz Patagonian Salmon	30
Walleye	29
7pc Shrimp	27
new 4oz Grilled Split Lobster Tail	25
new 8oz Grilled Split Lobster Tail	45

SIDES

Baked Potato ●○	
Mashed Potato ●○	
Asparagus ●○	
Seasonal Vegetables ●○	
Coleslaw	4
Sweet Potato Fries	4
Onion Rings	5
French Fries	3.5
CHOICE OF: TRUFFLE, TOGORASHI, OR REGULAR	
Tater Tots	3.5
CHOICE OF: RANCH, SRIRACHA AIOLI, OR FANCY SAUCE	
Hashbrowns	4.5
ADD GOUDA OR CHEDDAR	1
Salt Roasted Carrots ●○	5
PEPPER JELLY / MARCONA ALMONDS	
new Chicken Fried Brussels Sprouts ●	6
MAPLE-BOURBON GLAZE	

COMPOSED ENTRÉE

INCLUDES SOUP OR HOUSE SALAD

new Roasted Wild Acres Half Chicken ●	26
ROASTED MUSHROOMS / BACON / SPINACH / CRISPY SHALLOT / PURPLE MUSTARD CREAM	
Parmesan Crusted Walleye ●	29
WILD RICE PILAF / ASPARAGUS / LEMON CAPER BUTTER SAUCE	
Horseradish Salmon ●	30
MASHED POTATOS / ASPARAGUS / ORANGE BUTTER SAUCE	
Pot Roast ●	25
CARROTS / CELERY / CIPOLLINI ONION / MASHED POTATOES / JUS	
new Sesame Crusted Tuna ●	29
COCONUT JASMINE RICE / TAMARI BRAISED ESCAROLE / LYCHEE SALSA / LOBSTER CURRY SAUCE	
new Dry Aged Wild Acres Duck Breast ●	29
DUCK CONFIT BREAD PUDDING / MÂCHE / GRILLED ARTICHOKE / CANDIED CITRUS JUS	

PASTA

new Cacio e Pepe ai Tartufo con Bistecca	20
SAFFRON LINGUINE / BLACK TRUFFLE / GRANA PADANO / FINES HERBES	
new Wild Mushroom Tortellaci	16
ROASTED RUTABAGA / SAUCE STROGANOFF	
Bucatini Bolognese ●	16
BEEF AND MUSHROOM RAGOUT / TOMATOES / PARMESAN	

SANDWICHES & BURGERS

INCLUDES FRIES, TOTS OR FRUIT

Classic BLT ●	11
Wild Acres Smoked Turkey Club ●	13
Walleye Sandwich ●	15
Reuben / Rachel ●	13
French Dip ●	13
SAUTÉED ONION / PROVOLONE / AU JUS	
new Cuban Pulled Pork Sandwich ●	14
HAM STEAK / COLESLAW / PICKLES / MUSTARD SAUCE	
Lamb Burger ●	14.5
FETA AND KALAMATA STUDDED PATTY / ARUGULA / TZATSIKI SAUCE	
new Chef's Bistro Burger ●	14
BLACK TRUFFLE-CAPER-SHALLOT-CORNICHON / FRIED EGG / BEARNAISE	
Lafayette Burger ●	14
LETTUCE / TOMATO	
Lafayette Turkey Burger ●	13
LETTUCE / TOMATO	
Salmon Burger ●	13
CAPER-DILL-ONION STUDDED BURGER / REMOULADE	
Quinoa Burger ●○	12
LETTUCE / TOMATO	

THE SERVICE CHARGE ADDED TO FOOD & BEVERAGE IS THE PROPERTY OF LAFAYETTE CLUB,
WHICH HAS COMPLETE DISCRETION AS TO ITS USE AND ITS DISTRIBUTION