

SANDWICHES

Served with your choice of bistro chips or fries

LUAU CHICKEN

Panko encrusted chicken breast tossed in Asian glaze and topped with pineapple, provolone, napa cabbage, and teriyaki aioli; served on luau bread. 12

MARINATED PORTABELLA

Grilled portabella, roasted red peppers, onions, squash, zucchini, and goat cheese; served on ciabatta bread with a sun-dried tomato aioli. 10

CUBAN

Spicy jalapeno-cilantro pulled pork with ham, pickles, mustard, mayonnaise, and swiss cheese on a pressed cuban roll. 12

BLACKENED CHICKEN WRAP

Spicy blackened chicken, chopped greens, eggs, onions, tomatoes, white cheddar, cucumbers, bacon, and house dressing. 10

BAKERSTREET BLT

Smoked bacon, fried green tomatoes, Boston bibb lettuce, and jalapeno-honey aioli served on grilled sourdough bread. 12

BUFFALO CHICKEN

Hand breaded, lightly fried, and topped with bacon, swiss cheese, and our housemade spicy buffalo sauce on a brioche bun. 12

PO' BOY

Fresh catch of the day, Dos Equis battered and fried; jalapeno coleslaw, pickled purple cabbage, provolone, Boston bibb lettuce, and smoked jalapeno tartar served on a cuban roll. 14

PRIME RIB SANDWICH

Slow roasted prime rib shaved thin and served with caramelized onions, provolone, bistro steak sauce, and spring lettuce on grilled sourdough. 14

BURGERS

Our signature blend of chuck, brisket, and shortrib served with your choice of bistro chips or fries

STEAKHOUSE

Sauteed wild mushrooms, provolone, horseradish bistro sauce, lettuce, and crispy onion straws. 14

JALAPENO-BARBECUE

Kansas City barbecue sauce, provolone, bacon, jalapeno coleslaw, lettuce, and crispy onion straws. 14

THREE FLOYD'S

Coffee-malt dry rub, stout braised onions, six year aged cheddar, banana peppers, & spicy brown mustard. 14

NINE PEPPER

Pepperjack cheese, roasted poblano crema, nine pepper spice blend. 14

LUNCH ENTREES

JAMBALAYA

Roasted chicken, Andouille sausage, and shrimp tossed with onions, sweet peppers, white rice, and stewed tomato-chorizo sauce. 15

ASIAN GLAZED SALMON

Scottish salmon oven roasted in an Asian glaze and served with wild rice and stir-fried vegetables; finished with a teriyaki aioli. 16

FISH N' CHIPS

Beer battered walleye served with smoked jalapeno tartar, malt vinegar, and our housemade bistro chips. 16

KENTUCKY WHISKEY RIBEYE

Whiskey glazed and served with a loaded potato cake; topped with Tabasco spiked onion straws. 23

FILET MEDALLIONS

Coffee dusted filet medallions char-broiled and finished with a port wine reduction; served with a bleu cheese-walnut risotto. 22

FISH TACOS

Dos Equis beer battered and fried walleye, topped with shaved Napa cabbage, queso fresco, fresh lime, and roasted poblano crema; served with a black bean and corn salsa. 14

BUCATINI FILET

Char-grilled filet tips, bucatini, spinach, sun-dried tomatoes, and bleu cheese crumbles tossed in our housemade alfredo sauce. 14

SWORDFISH

Pan seared medallions topped with a tarragon crab salad and asparagus; served over sauteed spinach and carrot puree. 16

*There is an increased danger of foodborne illness when consuming raw or undercooked meats or seafood.

Guests with known food allergies please alert your server prior to ordering.