



APPETIZERS & SOUPS

BANG-BANG SHRIMP ...\$14

Bang-Bang Sauce, Wakame, Sriracha Honey, Scallion, Edamame, Peanuts

SHRIMP SKEWERS...\$14

Two Marinated Sugarcane skewers, seared and served on a bed of mixed greens with Yum-Yum Sauce

WISCONSIN CHEESE CURDS...\$10

Fried White Cheddar cheese curds served with marinara dipping sauce

TRADITIONAL BAKED FRENCH ONION...\$9

Crostini & Melted Cheese

SMOKED SALMON PLATE...\$16

Sliced Smoked Salmon on a bed of greens with cream cheese, red onion, capers and crostini

SESAME CASHEW GINGER SALAD...\$14

Mixed Greens, Mandarin Oranges, Julienne Carrots, Snow Peas, Cashews, with Sesame Ginger Dressing, topped with fried wonton strips

BLT SALAD...\$12/SMALL PLATE...\$7

Crisp Romaine with Bacon Lardons, Cherry Tomatoes, Candied Pecans. Drizzled with our BLT Dressing
Add Chicken: \$45 / Add Avocado: \$2

CLASSIC CAESAR SALAD...\$10/ SIDE CAESAR...\$6

Fresh Chopped Romaine, Shaved Grana Padano, House-made Garlic Croutons, Traditional Caesar Dressing
Add Chicken: \$5 Add Shrimp: \$7

3101 SALAD (GF)...\$16/SMALL PLATE...\$10

Iceberg Lettuce, Julienne Ham, Swiss Cheese, Tomato, Sliced Green Olives, Tossed with Garlic Vinaigrette and Finished with Shredded Romano Cheese

FVL BURGER...\$13

8oz. Black Angus Beef, Brioche Bun with Lettuce, Tomato, Onion

Served with Fries, Fruit, or Coleslaw

Onion Rings, Sweet Fries...+\$1

Add Cheese/Mushrooms/Sautéed Onions...\$1/each Add Bacon...\$2

Add Avocado...\$2

Beyond Burger (Plant-based) also available... + \$2.00

ENTRÉES

6 oz. UMAMI RUBBED FILET MIGNON...\$34

Grilled 6oz. Filet Rubbed with Umami,
Baked Potato, Chef's Vegetable

GRILLED RIBEYE STEAK ...\$32

Topped with Tomato Bacon Jam. Served with Mashed Potatoes and Chef's Vegetable

GRILLED DUCK BREAST...\$30

Lightly Marinated, Grilled Medium Rare, Sundried Cherry Sauce, Jasmine Rice and Chef's Vegetable

BEEF LIVER & ONIONS...\$20

Griddled Liver, Caramelized Onion, Bacon, Brown Gravy, Yukon Mashed Potatoes, Grilled Asparagus

ESCALOPE OF VEAL GLENDALE...\$30

Sautéed Escalope finished with a sauce of mushrooms, peppers, onions and Marsala wine. Served with Risotto and Chef's Vegetable

CHICKEN PARMESAN ...\$24/SMALL PLATE...\$14

Breaded Chicken Breast, Marinara Sauce, Melted Mozzarella, Served with Chef's Pasta

PARMESAN CRUSTED COD...\$22

Rolled with Parmesan breadcrumbs, baked and finished with lemon beurre blanc. Served with Jasmine rice and Chef's Vegetable

BROWN SUGAR GLAZED SALMON...\$25

Stir Fry Vegetables and Rice

HONEY GARLIC SHRIMP...\$28

Marinated Shrimp with soy, honey garlic, and ginger. Sautéed and served over Jasmine rice and Chef's vegetable.

EGGPLANT ROLLATINI...\$20/SMALL PLATE...\$12

Basil, Mozzarella, Parmesan, Topped with Marinara and Baked, Finished with Balsamic Glaze

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness

WINES BY THE GLASS

<u>WHITES</u>	<u>GLASS</u>	<u>BTL</u>
Riff Pinot Grigio	\$9	\$30
Ned Sauvignon Blanc	\$9	\$32
William Hill Chardonnay	\$9	\$30
Chateau St. Michelle Riesling	\$8	\$30

REDS

William Hill Pinot Noir	\$9	\$30
Barberis Malbec	\$10	\$35
Franciscan Napa Cabernet	\$9	\$30

ROSE

Ned	\$9	\$30
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SPARKLING

LaMarca Prosecco	\$9 (Split)
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FEATURED BOTTLES

<i>Lanzaga LZ Rioja 2021 – Spain</i>	\$40
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BEER LIST

DOMESTIC BOTTLED
\$5

Coors Light Miller Lite
Bud Light Budweiser

Michelob Ultra
Yuengling

Michelob Amber Bock

Blue Moon

IMPORTED & PREMIUM

BOTTLED \$6.50

Amstel Light Becks N/A

Guinness Samuel Adams

Fat Tire Heineken

Heineken Light High Noon

Angry Orchard

DRAFT CRAFT \$6

Jai Alai IPA – Tampa, FL

Stella Artois

DRAFT DOMESTIC \$5

Yuengling Lager Miller Lite

Ask your server about the Chef's Weekly Specials

WEEKLY FEATURES

WEDNESDAY: PASTA NIGHT \$16

THURSDAY: PRIME RIB NIGHT

(KING CUT, 11oz: \$25/EMPEROR CUT, 14oz: \$30)

FRIDAY: FISH FRY \$17/HALF PORTION \$13