



APPETIZERS

GARDEN FRESH BRUSHETTA

toasted rosemary olive oil bread topped with marinated fresh vegetables, tomatoes, basil, balsamic vinegar, parmesan & feta cheese -13- *gluten free* -3-

SPINACH & ARTICHOKE PARMESAN

fresh spinach, artichokes, parmesan cheese, baked to golden brown, served with our rosemary olive oil bread points -15- *gluten free* -3-

CRAB STUFFED SHRIMP & BOURSIN CHEESE STUFFED PEPPADEW

four shrimp stuffed with fresh crab & boursin cheese stuffed south African piquante pepper -15-

SMOKED BRISKET FLATBREAD

homemade horseradish pesto, smoked beef brisket, red onion, baby spinach, red peppers, diced tomato topped with our four cheese blend -16- *gluten free* -3-

TOMATO BASIL FLATBREAD

marinara sauce with fire roasted tomatoes, baby spinach, asparagus, basil, four cheese blend, baked, drizzled with our balsamic reduction & topped off with pea shoots -16- *gluten free* -3-

MAPLE SMOKED SALMON FLATBREAD

maple smoked salmon, homemade alfredo, fresh asparagus, fire roasted tomatoes, four cheese blend, topped with arugula & drizzled with balsamic glaze -16- *gluten free* -3-

SAMPLER

spinach & artichoke parmesan, crab stuffed shrimp, stuffed peppadews & our garden fresh brushetta -19-

SPECIALTY SALADS

Served with fresh toasted bread. Substitute gluten free bread -3-

SOUTHWEST

mixed greens with flame roasted peppers, onions, tomatoes, corn, black beans, wild rice, four cheese blend topped with salsa, sour cream and guacamole -14-
add blackened chicken -5- *blackened shrimp* -8-

HONEY LIME BLACKENED TUNA*

blackened ahi tuna steak seared to rare served over mixed greens with fresh raspberries, strawberries, blueberries, tomato, almonds & red onion topped with our homemade honey-lime vinaigrette -24-

DOOR COUNTY CHERRY & WALNUT

mixed greens, red bell peppers, Door County cherries, tomato, walnuts, red onion & strawberries topped with our homemade strawberry vinaigrette -14-
add herb chicken or chicken salad -5- *herb shrimp or salmon* -8-

SALMON SALAD*

pan seared Norwegian salmon served over mixed greens, fire roasted tomatoes, artichokes, red onion, feta cheese & topped with our homemade dill dressing -24-

SIDE SALADS

GARDEN SALAD

mixed greens, tomato, broccoli, asparagus, red bell peppers, red onion, mushrooms, parmesan cheese with choice of homemade dressing - 9 -

DRESSINGS: raspberry vinaigrette, blood orange vinaigrette, strawberry vinaigrette, creamy dill, parmesan horseradish, honey mustard, honey-lime vinaigrette, balsamic & oil

CHEF'S SPECIALTIES

ALASKAN FLOUNDER

pan seared wild Alaskan flounder over black pepper parmesan risotto, topped with our marinated vegetable medley of zucchini, yellow squash, red onion, cucumber, and fire roasted tomato -27-

BLACKENED AHI TUNA STEAK*

ahi tuna steak hand rubbed in our blackened seasoning & pan seared to rare over black pepper parmesan risotto with sautéed fresh asparagus, spinach & tomato -29-

NORWEGIAN HERB ENCRUSTED SALMON*

hand-rubbed norwegian salmon fillet in our special herbed seasonings then pan seared with fresh green beans over roasted root vegetables with quinoa & kale -29-

TUNA POKE BOWL *

marinated shashimi tuna, quinoa & kale grain blend, cabbage, cucumber, carrot, avocado, scallions, and toasted sesame, topped with ancho chipolte -26-

MEATLOAF

chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy -19-

BONELESS BRAISED BEEF SHORT RIBS

braised beef short ribs in a veal demi, served with our homemade spring onion mashed potatoes topped with mushrooms, red peppers & asparagus -29-

BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy -27-

CHEF'S PASTA

Served with fresh toasted bread.
Substitute gluten-free pasta & bread -3-

VEGETABLE ALFREDO

shiitake, crimini, & oyster mushrooms, red bell peppers, tomato, asparagus, red onion, broccoli & spinach with penne pasta all tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -21-

add chicken -5- *shrimp, salmon, or scallops* -8-

CHICKEN & BROCCOLI ALFREDO

sautéed chicken & broccoli with penne tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -23-

PENNE PASTA

shiitake, crimini, & oyster mushrooms, toasted almonds, peppadews, red bell peppers, tomato with penne pasta tossed in our homemade pesto topped with our 4 cheese blend -21-

add chicken -5- *shrimp, salmon, or scallops* -8-

NEW ORLEANS

andouille sausage, chicken, red & green bell peppers, mushrooms, black beans & wild rice with penne pasta all tossed in our Cajun cream sauce topped with fresh grated parmesan cheese -27-

SHRIMP & SCALLOPS

fresh asparagus, roasted tomato, wild mushroom blend, sliced red pepper, arugula with penne pasta tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -29-

PEAR GORGONZOLA

mixed greens, tomato, red onion, red pepper, fresh raspberries, pears, gorgonzola cheese, homemade raspberry vinaigrette -11-

STRAWBERRY WALNUT

mixed greens, cranberries, fresh strawberries, tomatoes, red onion, walnuts & feta cheese, with homemade strawberry vinaigrette -11-



indicates Chef's Hat house specialty | *consuming raw or undercooked meats may increase your risk of food borne illness
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