



FEATURE MENU

LEMON-HERB AND PARMESAN CRUSTED WALLEYE

Pan-fried and served with tri-color cauliflower, lemon artichoke sauce, and brown rice

\$27.99

8 OZ BEEF TENDERLOIN

Eight-ounce beef tenderloin topped with compound butter and served with herb roasted red potatoes and asparagus

\$37.99

VEGAN RAMEN

Zucchini ramen noodles in white miso broth with celery, white cabbage, carrots, beet greens, charred bok choy, pea pods, scallions, watermelon radish, and lotus root

\$15.99

Add: Egg \$1 | Pulled pork \$3 | Pulled chicken \$3 | Salmon, Mahi, or Tuna \$4 | Beef tips \$4 | Pork Belly \$4

BAKED EGGPLANT PARMESAN

Layers of eggplant, basil, mozzarella cheese, and marinara sauce

\$13.99

BRONZED CHICKEN

Brown sugar-togarashi crusted chicken, risotto cake, and soubise (roasted onion) cream sauce

\$17.99

Hard TRUTH[®] FEATURE COCKTAIL

ROBIN'S NEST MARTINI

Hard Truth[®] Vodka, crème de cacao, and cranberry juice

\$10

QUAFF ON! » BREWING CO. « BEER OF THE MONTH

QUAFF ON! 10TH & MAIN

STYLE: Amber Ale IBU: 20 ABV: 5.6%

\$6/pint

