

STARTERS

CHARCUTERIE BOARD

Cheese and meats from around the world, variety of house made spreads and accents, served with Artisanal bread - 23

BAJA FISH TACOS

Three flour tortilla tacos with crispy Lake Erie walleye, shredded lettuce, fresh pico de gallo, cilantro lime crema - 16

CALAMARI

Flash fried calamari with pickled peppers, served with pomodoro sauce and roasted garlic aioli - 16

BAVARIAN PRETZELS

Served with honey mustard and whiskey caramel cream cheese (v) - 16

WOOD FIRED MEATBALLS

Beef, pork, and veal homemade meatballs, slow-roasted pomodoro sauce, brûléed burrata cheese, herbs, crusty bread - 15

NEW! SPINACH AND ARTICHOKE DIP

Creamy house made spinach and artichoke dip with parmesan, provolone and mozzarella, served with sliced, toasted olive oil bread (v) - 15

NEW! PULLED PORK TACOS

Three flour tortilla tacos with roasted pork marinated in sesame ginger glaze, pickled cabbage, carrots, red radish slaw, garnished with sliced scallions - 15

CONFIT CHICKEN WINGS

48-hour cured, slow cooked, fried to order, tossed in choice of sauce

6 bone-in wings - 14 6 boneless wings - 10

12 bone-in wings - 19 12 boneless wings - 15

Sauces: Sriracha Buffalo, Brew-B-Que, Herb & Parmesan Garlic Butter, Cajun

GENERAL TSO'S CAULIFLOWER

Tempura fried cauliflower, sweet and spicy sauce, scallions, pickled carrots, peanuts, toasted sesame (vg) - 13

gf option available

OIL PLATE

Extra virgin olive oil, aged balsamic, fresh herbs, parmesan and cracked black pepper served with Artisanal bread (v) - 10

BRUSCHETTA

Artisanal bread with Roma tomato, red onion and basil blend, feta, drizzled with garlic oil and balsamic reduction (v) - 10

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions

FLATBREADS

PEPPERONI LOVERS

Pepperoni, mozzarella and provolone blend, parmesan, fresh basil - 17
Pairs well with a glass of Meeker Zinfandel

PROSCIUTTO & SAUSAGE

Garlic oil with fresh mozzarella, mozzarella and provolone blend, prosciutto, Italian sausage, roasted red peppers and tomatoes, Kalamata olives, basil - 17
Pairs well with a glass of Meeker Zinfandel

CHICKEN SPINACH FLORENTINE

White garlic sauce with mozzarella and provolone blend, sliced grilled chicken breast, spinach, sliced Roma tomatoes, mushrooms - 17
Pairs well with a glass of Chehalem Chardonnay

MEDITERRANEAN

Spinach, roasted peppers, Kalamata olives, red onions, artichokes, mozzarella, feta, balsamic glaze (v) - 15
Pairs well with a glass of Submission Red Blend

CLASSIC MARGHERITA

Garlic oil with sliced Roma tomatoes, fresh mozzarella, shredded mozzarella, garnished with fresh basil (v) - 15
Pairs well with a glass of Filadonna Pinot Grigio

NEW! BREW-B-QUE CHICKEN

Sliced, grilled chicken breast with mozzarella and provolone blend, red onions, pickled jalapeños, topped with our signature Brew-B-Que sauce - 15
Pairs well with a glass of Max Ferd. Richter Riesling

NEW! VEGGIE LOVERS

White garlic sauce, mozzarella and provolone blend, spinach, red onions, mushrooms, red, yellow and green bell peppers, roasted tomatoes (v) - 15
Pairs well with a glass of Chehalem Chardonnay

FLATBREAD CREATION STATION

All flatbreads come with sauce and shredded mozzarella - 14

Sauces: Pomodoro, white garlic sauce, Brew-B-Que, garlic oil, pesto

Protein (\$2 each): pepperoni, Italian sausage, grilled chicken, prosciutto, bacon

Toppings (\$1 each): fresh mozzarella, semi-dried tomatoes, roasted red peppers, bell peppers, red onions, caramelized onions, roasted mushrooms, banana peppers, spinach, Kalamata olives, pickled jalapeños

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SALADS

NEW! GREEN APPLE SALAD

Chopped iceberg and romaine lettuce with crisp green apples, raisins, feta cheese, served with house made apple vinaigrette dressing (v) - 15

Pairs well with a glass of Filadonna Pinot Grigio

NEW! COBB SALAD

Romaine lettuce, gorgonzola cheese, diced tomatoes, diced cucumbers, sliced avocado, chopped hard boiled egg, bacon bits, served with house made bacon vinaigrette dressing - 15

Pairs well with a glass of Max. Ferd. Richter Riesling

AVOCADO POMEGRANATE

Mesclun blend with diced tomatoes, cheddar, fresh avocado and crunchy pecans with pomegranate dressing (v) - 13

Pairs well with a glass of Chehalem Chardonnay

CLASSIC CAESAR

Romaine lettuce, croutons and parmesan with Caesar dressing (v)

Full - 12 Side - 8

Pairs well with a glass of Chehalem Chardonnay

SIMPLE HOUSE

Artisanal lettuce, heirloom cherry tomatoes, cucumbers, red onions, served with honey balsamic dressing (v, gf)

Full - 11 Side - 7

Pairs well with a glass of Bernardus Pinot Noir

Add Protein to any salad: 6oz sirloin (\$15), 6oz chicken breast (\$9),
8oz salmon filet (\$14), 6pc shrimp (\$10)

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SANDWICHES

Served with your choice of french fries, sweet potato fries, or truffle rosemary fries

SMOKEHOUSE BURGER

8oz Angus Reserve beef patty with smoked gouda, bacon, caramelized onions and whiskey glaze on a toasted brioche bun - 18

Pairs well with a glass of Meeker Zinfandel or Submission Red Blend

NEW! BISTRO BISON BURGER

Seasoned bison patty with white cheddar cheese, shredded iceberg lettuce, sliced tomato, pickled red onion and bacon jam on a toasted brioche bun - 18

Chef recommends medium rare - anything over will be dry due to lean protein

Pairs well with a glass of Twenty Acres Cabernet

WALLEYE FISH SANDWICH

Breaded Lake Erie walleye on a toasted French hoagie roll with shredded iceberg lettuce, tomatoes, malt vinegar aioli and coleslaw - 18

Pairs well with a glass of Max Ferd. Richter Riesling

NEW! CUBAN SANDWICH

Roasted pulled pork with mojo marinade, sliced ham, melted swiss, dill pickle chips, spicy honey mustard served on a toasted hoagie roll - 18

Pairs well with a glass of Filadonna Pinot Grigio or Bernardus Pinot Noir

RWB PRIME SMASHBURGER

Two 4oz hand-smashed patties with American cheese, shredded iceberg lettuce, house pickles and burger sauce on a toasted brioche bun - 17

Pairs well with a glass of Twenty Acres Cabernet

PORTABELLA MUSHROOM SANDWICH

Marinated portabella mushroom cap with Middlefield Swiss, grilled red onions, tomatoes, spinach, avocado, garden aioli on a toasted brioche bun (v) - 17

Pairs well with a glass of Bernardus Pinot Noir

NEW! ALEX'S MEAN BEAN VEGGIE SANDWICH

Black bean patty with feta cheese, arugula, sun dried tomatoes, crispy onion frites and balsamic glaze on a toasted brioche bun (v) - 15

Pairs well with a glass of Bernardus Pinot Noir

FRIED CHICKEN CLUB

Buttermilk fried chicken with white cheddar, bacon, lettuce, tomatoes, garlic herb aioli on a brioche bun - 15 *grilled chicken option available*

Pairs well with a glass of Chehalem Chardonnay

NEW! CLUBHOUSE CHICKEN WRAP

Grilled or crispy chicken with your choice of sauce! Includes chopped romaine, tomatoes, and shredded cheddar. Choose from Brew-B-Que sauce, honey mustard, buffalo, or plain - 14

Pairs well with a glass of Max Ferd. Richter Riesling

BURGER CREATION STATION

Served with lettuce, tomatoes, onions, and your choice of fries - 15

Bread: brioche bun, French hoagie roll, lettuce wrap

Protein: 8oz Angus beef, 6oz chicken breast, turkey burger, bison burger, portabella mushroom (vg), RWBean burger (vg)

Cheese: White Cheddar (\$2), Swiss (\$2), Provolone (\$2), American (\$1)

Toppings (\$1 each): caramelized onions, avocado, spinach, roasted mushrooms, pickled red onions, banana peppers, burger sauce, bacon (\$2)

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ENTRÉES

SURF AND TURF

Angus sirloin steak with garlic butter shrimp, creamy mashed potatoes and asparagus with garlic parsley butter sauce - 32

Pairs well with a glass of Meeker Zinfandel

PORK CHOP

12oz brown sugar brined bone-in pork chop with a pork jus, served with broccolini and house made whipped sweet potato mash - 27

Pairs well with a glass of Max Ferd. Richter Riesling or Meeker Zinfandel

NEW! SHRIMP & GRITS

Cajun seasoned shrimp atop a cheesy, creamy polenta with Cajun cream sauce reduction, red and yellow bell peppers, sliced red onions, garnished with shaved parmesan and sliced scallions - 26

Pairs well with a glass of Filadonna Pinot Grigio or Max Ferd. Richter Riesling

CHICKEN MARSALA

Pan seared chicken, wild mushrooms, whipped potatoes, asparagus, rich Marsala wine reduction - 24

Pairs well with a glass of Chehalem Chardonnay or Bernardus Pinot Noir

SALMON

8oz grilled, seasoned Atlantic salmon filet with basil beurre blanc sauce, rice pilaf, grilled asparagus, micro pea shoots (gf) - 23

Pairs well with a glass of McBride Sisters Sauvignon Blanc

NEW! LINGUINE AND MEATBALLS

Linguine pasta with house made pomodoro sauce, served with beef, pork and veal meatballs and garnished with shaved parmesan and fresh basil - 23

Pairs well with a glass of Meeker "Bessie" Zinfandel

NEW! BACON WRAPPED MEATLOAF

8oz beef, pork and veal meatloaf wrapped with Applewood smoked bacon, served with house made mashed potatoes, sautéed green beans, topped with beef gravy and crispy onion frites - 22

Pairs well with a glass of Meeker "Bessie" Zinfandel

VEGETABLE RISOTTO

Fresh seasonal vegetables with arborio rice (vg, gf) - 19

Pairs well with a glass of Chehalem Chardonnay

NEW! CHICKEN POT PIE

Tender white meat chicken and mixed vegetables in a rich cream sauce topped with a cheddar scallion biscuit, served with a side salad - 17

Pairs well with a glass of Chehalem Chardonnay

DESSERTS

NEW! DELLA'S DESSERT BREAD

House made banana bread served with vanilla ice cream, caramelized bananas, caramel, whipped cream, and powdered sugar - 9

Pairs well with a with a bottle of NV Portal Tawny Port

DESSERT DU JOUR

Ask your server about our daily selection - 9

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