

# SHAREABLES



## CRAB RANGOON DIP \$15

surmini, cream cheese, green onion, fried wontons, sweet & sour drizzle

## CRANBERRY GLAZED ROASTED BUTTERNUT SQUASH \$15

tossed with flash fried brussels sprouts, sweet potatoes, & dried cranberries. topped with goat cheese, walnuts, & drizzled with strawberry balsamic reduction (veg)

## SPIN & ARTICHOKE DIP \$13

house made spinach & artichoke dip. served with tortilla chips. sub. pita chips 3 (veg)

## PLUM BURRATA \$17

fresh burrata cheese, red star plums, blistered marinated tomatoes, sliced red onion, candied pecans. served with grilled crostini & finished with fresh thyme & balsamic drizzle (veg)

## MAC N CHEESE CROQUETTES \$13

our famous mac n' cheese fried in a panko crumb & served with a curry ketchup & fresh basil (veg)

## HONEY SRIRACHA CAULIFLOWER \$12

roasted cauliflower tossed in honey-sriracha sauce & toasted sesame seeds. served with ranch dipping sauce (veg)

## NAKED CHEESE CURDS \$13

it's the new thing! fried white cheddar cheese curd, served with raspberry-jalapeno jam (veg)

## CHICKEN WINGS \$11 / \$20

beer braised bone in wings. choice of sauce: chipotle bbq, sweet chili, buffalo parm, cajun dry rub, bbq, alabama white or red pepper thai. 6 or 12 wings

## CLI MUSHROOMS \$9 / \$16

historic classic! sauteed with garlic, white wine, and cream sherry. served with house baked rolls. regular & large order available (veg)

## PUB PRETZEL BITES \$12

fried pub pretzel bites, warm cheese ale sauce & honey mustard (veg)

## BRUSSELS SPROUTS \$13

flash fried, house seasoning, pears, candied pecans, clarified butter, white balsamic glaze, lemon-garlic aioli dip (veg)

## PARM GARLIC FRIES \$11

house fries tossed in roasted garlic, parsley, parmesan-garlic seasoning & clarified butter (veg)

# SOUP & SALAD



## SHRIMP CORN CHOWDER \$7 / \$10

spicy shrimp & sweet corn chowder, topped with croutons. cup & bowl option

## FRENCH ONION CROCK \$12 (veg)

a CLI classic! savory french onion soup, crostini, baked cheese

## AUTUMN CRISP SALAD \$16

field greens & arugula mix, sliced apples, roasted sweet potatoes, goat cheese, dried cranberries, red onion, walnuts, maple apple cider vinaigrette (veg)

## THE WEDGE SALAD \$13

iceberg lettuce wedge, bleu cheese crumbles, cherry tomatoes, chopped bacon, sliced red onion, bleu cheese dressing (veg)

## PEAR & ARUGULA SALAD \$15

fresh baby arugula, sliced pear, walnuts, dried cherries, bleu cheese, balsamic vinaigrette (veg)

## GREEN GODDESS SALAD \$16

mixed greens, cherry tomatoes, red onion, egg, bacon, bleu cheese, avocado, house-made green goddess dressing

## HOUSE SALAD \$7 / \$12

mixed greens, cherry tomatoes, cucumbers, red onion, shredded cheddar cheese, croutons. choice of dressing. half & full options (veg)

## CAESAR SALAD \$9 / \$14

chopped romaine, asiago cheese, herb croutons, house-made creamy caesar dressing. half & full options

## PORK & APPLE SLAUCE \$20

grilled brined pork chop atop a slaw made of gala, honey crisp & granny smith apples. a house fav!

## GRILLED ADD ONS

6oz. CHICKEN BREAST \$8 (5) JUMBO SHRIMP \$16  
5oz. BISTRO STEAK \$15 4oz. GRILLED SALMON \$13

## DRESSING CHOICES

ranch, bleu cheese, green goddess, honey mustard, maple-dijon vinaigrette, apple cider vinaigrette, balsamic vinaigrette, italian, thousand island, poppyseed, french

# BASKETS

SERVED WITH COLESLAW & FRIES



## SHIKIN TENDIES \$15

lightly battered tenders with choice of sauce: cherry chipotle bbq, sweet chili, buffalo parm, cajun dry rub, bbq, alabama white or red pepper thai

## TIGER SHRIMP \$24

5 fried jumbo 13/16 beer battered tiger shrimp, cocktail sauce, lemon

signifies HOUSE SPECIALTY

## SUB TATER TOTS OR FRIES \$2

SUB ONION RINGS OR SWEET POTATO FRIES \$3.5

SUB PARM-GARLIC FRIES \$4

ADD COTTAGE CHEESE OR SLAW \$2

## FISH & CHIPS \$18

best fish & chips on this side of the lake! tavern style, house-made tartar sauce & lemon



# BIG PLATES

## GRILLED PORK CHOP \$25

7 oz. brined, bone in grilled chop, orange-ginger marsala sauce, pineapple, mashed potatoes, brussels sprouts

## CHICKEN CORDON BLEU \$24

crispy chicken breast, swiss cheese, ham & shallot wine sauce, mashed potatoes, green beans

## ROASTED CARROTS \$16

roasted tri color carrots, cashew cream, basil pesto drizzle, crumbled goat cheese, roasted pepitas, dried cranberries **(veg)**

## GRILLED 12oz. RIBEYE \$34

handcut certified angus beef ribeye, sauteed onions & mushrooms, mashed potatoes, green beans

## CHICKEN MADEIRA \$22

grilled chicken breast, mushroom madeira sauce, green beans, roasted yukon gold potatoes

## DOCKSIDE RISOTTO \$20

chef's seasonal risotto of the day. ask your server for our daily offering. add your favorite protein **(veg)**



# PASTA

## CAJUN CHICKEN TORTELLINI \$23

cheese filled tortellini, grilled chicken, mushrooms, tomatoes, spicy garlic cream.  
sub shrimp \$10 add andouille \$4

## PAPARDELLE BOLOGNESE \$23

herb papardelle noodles tossed in house-made savory bolognese sauce. topped with parmesan curls & fresh basil

## BEST IN MI MAC N CHEESE \$15

our award winning mac n cheese. toasted panko. add:  
chicken \$8 steak \$15 shrimp \$16 salmon \$13 bbq pork \$9

## MAMA MARCYS LASAGNA \$23

our in-house lasagna made with layers of ground beef, ground pork, parmesan, provolone & mozzarella cheese blend, mascarpone, fresh tomatoes, toasted garlic baguette, and lot's of love!

# FISH & SEAFOOD

## ATLANTIC SALMON \$27

choose style:  
simple - grilled, seasoned, garlic butter, lemon  
blackened - grilled, drizzled with avocado cream  
asian - grilled, soy-ginger glaze, sesame seeds  
served with green beans & rice

## POACHED SALMON \$28

seasoned filet of salmon, poached in butter, white wine, & garlic atop of a blend of roasted brussels sprouts, sweet potatoes, & butternut squash. drizzled with fresh pesto.

## GRILLED SHRIMP \$30

5 jumbo 13/16 grilled tiger shrimp drizzled with garlic butter. served with rice and broccoli

## SHRIMP ALFREDO \$28

grilled shrimp, broccoli, red onion, tomato, cavatappi pasta, garlic alfredo sauce

## BLUE GILL \$21

lightly battered, fried, house vegetable, rice, house-made tartar sauce, lemon

## WHITEFISH \$26

pan seared whitefish filet with a white wine - lemon caper beurre blanc sauce. served with rice pilaf & green beans

# HANDHELDS

SERVED WITH CHIPS

## PRIME RIB FRENCH DIP \$17

house shaved prime rib, melted provolone, sauteed onions, horseradish cream, au jus

## C.B.R. WRAP \$15

chicken, bacon, ranch, lettuce, cheddar cheese, tomato, cheddar wrap

**SUB TATER TOTS OR FRIES \$2**

**SUB ONION RINGS OR SWEET POTATO FRIES \$3.5**

**SUB PARM-GARLIC FRIES \$4**

**ADD COTTAGE CHEESE OR SLAW \$2**

## CORNED BEEF REUBEN \$16

thinly sliced corned beef, swiss cheese, sauerkraut, thousand island dressing, marbled rye

## SWEET POTATO TACOS \$15 **(veg)**

flash fried sweet potatoes, slaw, vegetable confetti, avocado, lemon-garlic aioli. served with rice & tortilla chips

## PULLED PORKO \$16

slow braised pork shoulder, bbq, smoked gouda, haystack onions, apple matchsticks, brioche bun

## MUSHROOM BRIE \$16

1/2 lb patty, grilled, CLI mushrooms, sauteed mushrooms, brie cheese, lettuce, tomato, onion

## KRABBY PATTY MELT \$18

1/2 lb patty, seared, crab rangoon dip, swiss cheese, swirl rye, thousand island dressing, lettuce, tomato, onion

## COWBOY BURGER \$16

1/2 lb patty, grilled, bacon, cheddar cheese, onion rings, bbq sauce lettuce, tomato, onion

## TAVERN FISH SANDWICH \$16

beer battered, house-made tartar sauce, lettuce, tomato, onion, pickles, brioche bun

## BUFFALO CHICKEN WRAP \$15

breaded chicken breast, buffalo-parmesan sauce, celery slices, bleu cheese, shredded lettuce, red onion, cheddar wrap.

## CAROLINA CHICKEN \$17

monster fried chicken breast, tossed in sweet & tangy carolina bbq sauce. served with lettuce, tomato, onion & pickles

## BLACK & BLEU WRAP \$16

house shaved prime rib, asiago cheese, pickled red onion, romaine, bleu cheese crumble dressing, spinach wrap

## SMASH INN BURGER \$17

dbl smash patties, dbl american cheese, lettuce, tomato, onion, pickles, secret sauce, sesame brioche bun.

## BURGER YOUR WAY \$15

1/2 lb patty, grilled, lettuce, tomato, onion, choice of one burger topping

**signifies HOUSE SPECIALTY**

# BURGERS

SERVED WITH CHIPS

**ADDITIONAL TOPPINGS ADD \$2:** cheddar cheese, smoked gouda, swiss cheese, provolone cheese, bacon, pickled jalapenos, green olives, sauteed mushrooms, banana peppers, caramelized onions

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS