

the Local

STARTERS

CHEESE CURDS	\$9
FRESH FRIED QUESO BLANCO CHEESE SERVED WITH A CHIPOTLE RANCH DIPPING SAUCE	
BANG BANG SHRIMP	\$11
HALF POUND OF BREADED DEEP FRIED SHRIMP TOSSED IN A CREAMY SPICY BANG BANG SAUCE	
FRIED PICKLES	\$8
BEER BATTERED FRIED DILL PICKLE COINS SERVED WITH A HOUSE RANCH DIPPING SAUCE	
NACHOS	\$10
NACHO CHEESE, FRESH PICO DE GALLO, SOUR CREAM AND A CHOICE OF CHICKEN OR GROUND BEEF SUBSTITUTE STEAK OR SHRIMP ADD \$3	
GARLIC CHEESE BREAD	\$7
BAKED ITALIAN BREAD WITH GARLIC BUTTER AND A MOZZARELLA-PARMESAN CHEESE BLEND SERVED WITH A CREAMY GARLIC CONFIT DIPPING SAUCE AND HOUSE MARINARA	
STEAK QUESADILLA	\$11
SEARED TENDERLOIN STEAK WITH A CHEDDAR/MOZZARELLA CHEESE BLEND ON A FLOUR TORTILLA TOPPED WITH FRESH PICO DE GALLO AND SOUR CREAM	

WINGS

6 OR 12 BONE-IN WINGS

SCARY LARRY

SCREAMIN STRAWBERRY

MANGO CURRY

KOREAN BBQ

MILD BUFFALO

SMOKEY BACON BOURBON BBQ

GARLIC PARM

LOUISIANA DRY RUB

SWEET BBQ

6 FOR \$7 12 FOR \$12

FRIDAY FISH FRY

SERVED WITH COLESLAW, TARTAR
SAUCE, RYE BREAD WITH BUTTER
AND YOUR CHOICE OF FRIES,
CHIPS OR SIDE SALAD

FRIED COD- \$14

FRIED PERCH- \$15

FRIED WALLEYE- \$16

FISH MONGER- \$19

TWO COD, TWO PERCH AND
ONE WALLEYE

SALADS

DRESSINGS: RANCH, THOUSAND ISLAND, BLEU CHEESE, ITALIAN
VINAIGRETTE, CITRUS VINAIGRETTE, FRENCH

HOUSE DINNER SALAD \$10
DICED TOMATOES, CUCUMBERS, ONIONS, BLACK OLIVES,
MOZZARELLA CHEESE AND CROUTONS ON A BED OF MIXED GREENS
ALL TOSSED IN A HOUSE MADE HERB ITALIAN VINAIGRETTE
ADD GRILLED CHICKEN - \$3
ADD SAUTEED SHRIMP OR STEAK - \$5

ISLAND SHRIMP SALAD \$13
SAUTÉED SHRIMP, PICO DE GALLO, PINEAPPLE AND
AVOCADO ON A BED OF MIXED GREENS TOSSED IN A CITRUS
VINAIGRETTE

STEAK N BACON WEDGE SALAD \$13
SEARED TENDERLOIN STEAK, BACON, DICED TOMATOES AND
ONIONS ON A WEDGE OF ROMAINE LETTUCE TOPPED WITH A
BLEU CHEESE DRESSING AND BALSAMIC REDUCTION

SANDWICHES

SERVED WITH CHOICE OF FRIES, CHIPS OR SIDE SALAD

SHORT RIB MELT	\$13
6OZ OF RED WINE SLOW BRAISED BEEF, MELTED PROVOLONE CHEESE AND A SMOKED GARLIC AIOLI ON TOASTED SOURDOUGH	
TOASTED MEATBALL	\$12
3 LARGE HOUSE MADE MEATBALLS TOPPED WITH HOUSE MARINARA SAUCE AND MOZZARELLA CHEESE ON A TOASTED HOAGIE BUN	
REUBEN	\$12
A HALF-POUND OF HOUSE MADE CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON TOASTED RYE BREAD	
NASHVILLE HOT CHICKEN	\$12
CORNFLAKE BREADED CRISPY CHICKEN BREAST TOPPED WITH A SWEET AND SPICY HOT SAUCE AND DILL PICKLE COINS ON A TOASTED BRIOCHE BUN	
B.L.T.C.A WRAP	\$11
BACON, LETTUCE, TOMATO, COLD DICED CHICKEN BREAST, AVOCADO AND BASIL AIOLI IN A TORTILLA WRAP	

SIGNATURE PIZZAS

(10" OR 16")

SHRIMP MARGHERITA - \$14/\$23
GARLIC BUTTER BRUSHED CRUST, RED SAUCE, SEASONED SHRIMP, DICED TOMATOES, FRESH BASIL AND MOZZARELLA CHEESE
REUBEN PIZZA - \$11/\$17
1000 ISLAND SAUCE, HOUSE MADE CORNED BEEF, SWISS-MOZZARELLA CHEESE AND SAUERKRAUT
MEAT LOVERS - \$14/23
PEPPERONI, SAUSAGE, MEATBALLS, CANADIAN BACON AND BACON
LOCAL SMO - \$10/\$17
SAUSAGE, MUSHROOM, ONION
CBR - \$11/\$19
CHICKEN, BACON AND DICED TOMATOES WITH A RANCH CREAM SAUCE
CHICKEN ALFREDO - \$10/\$18
CHICKEN BREAST, DICED TOMATOES, MOZZARELLA AND PARMESAN CHEESE BLEND WITH A CREAMY WHITE ALFREDO SAUCE TOPPED WITH FRESH BASIL

BYO PIZZA

OUR HOUSE CRUST WITH YOUR CHOICE OF RED PIZZA SAUCE OR WHITE ALFREDO SAUCE AND CHEESE
10" - \$8 OR 16" - \$14
SUB 10" GF CAULIFLOWER CRUST ADD \$2
ADD YOUR FAVORITE TOPPINGS
PREMIUM \$1/\$2
SAUSAGE, PEPPERONI, CHICKEN, BACON, CANADIAN BACON, MEATBALL, SHRIMP, EXTRA CHEESE
BASIC \$.50/\$1
ONIONS, MUSHROOMS, TOMATOES, PEPPERS, JALAPENOS, BLACK OLIVES, FRESH BASIL, PINEAPPLE, GREEN OLIVES, ANCHOVIES

KIDS MENU

GRILLED CHEESE	\$6
TOASTED SOURDOUGH BREAD WITH AMERICAN CHEESE AND YOUR CHOICE OF FRIES, CHIPS OR APPLESauce POUCH	
CHICKEN TENDERS	\$6
BREADED CHICKEN BREAST STRIPS SERVED WITH BBQ SAUCE OR RANCH AND YOUR CHOICE OF FRIES, CHIPS OR APPLESauce POUCH	
CHEESE PIZZA	\$7