

APPETIZERS

local honeycomb ◉*

whipped goat cheese ·
blueberry jam · honeycomb ·
toast points 12

brussels sprouts

balsamic glaze · bacon · apple · pine
nuts 15

artichoke & spinach dip ◉*

with toasted pita 15

cranberry crostini ◉*

cranberry · goat cheese ·
basil · pistachio · toast points 15

** additional appetizers available
gluten free upon request*

◉ made with gluten free ingredients

◉ vegetarian

◉ vegan/dairy free

*please indicate any dietary restrictions to your server so
that proper accommodations can be made.*

*our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas
or dedicated ovens.*



Save 3% By Paying Cash

3% Credit Impact Fee Added To Every Bill

SOUP & SALADS

soup du jour

ask about our daily house made soup ·
bread & butter cup 5 · bowl 8

spinach caesar salad ◉

spinach · mixed leafy greens · classic
caesar dressing · parmesan crisp ·
house made croutons 7 side · 12 entrée

house salad ◉◉

mixed leafy greens · cherry tomatoes ·
radish · toasted almond ·
house made croutons · roasted garlic
parmesan vinaigrette ·
parmesan 7 side · 12 entrée

add to any salad:

chicken +8 ◉

jumbo shrimp +10 ◉

salmon filet +15 ◉

*house made gluten free croutons
are served on all of our salads*

*balsamic dressing
available by request ◉*

PIZZA

pizza sizes:

10 inch thin crust 15

14 inch thin crust 25

16 inch hand tossed crust 27

12 inch **gluten free thin crust 20**

caprese pizza

roasted garlic olive oil crust ·
melted fresh mozzarella · sliced tomato
· basil · balsamic reduction

“you’re in dubuque” pizza

hearty red sauce · locally sourced
bacon · locally sourced ground sausage
· mushrooms · red onion ·
mozzarella & cheddar

figgy piggy pizza

roasted garlic olive oil crust · sausage ·
figs · caramelized onions · mozzarella ·
goat cheese crumbles ·
balsamic reduction

harvest pizza

sage cream sauce · crispy prosciutto ·
apple · butternut squash · mozzarella ·
hot honey drizzle

vegan cheese & pizza crust
available by request

SAVE ROOM FOR OUR HOUSE MADE DESSERTS

your server will present our full dessert menu

**consuming raw or undercooked meats, seafood, poultry
shellfish, or eggs may increase your risk of foodborne illness*

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MAIN COURSE

*entrees include a side house salad
and freshly baked bread & butter*

salmon

pan roasted 8 oz. filet ·
bourbon maple glaze ·
sweet potato mash 32

tri tip

birria sauce · veggie du jour ·
aged cheddar mashed potatoes ·
served medium rare 28

filet mignon

6 oz. choice iowa black angus filet ·
aged cheddar mashed potatoes ·
brandy sauce 38

pork osso buco

slow roasted pork shank ·
red wine tomato demi glaze ·
aged cheddar mashed potatoes ·
veggie du jour 34

pasta bolognese

hearty red sauce · locally sourced beef
& pork · penne pasta ·
butternut squash ricotta 28

crabby shrimp

sautéed shrimp · crab meat ·
asparagus · white wine tarragon sauce ·
rice pilaf 36

curry roasted cauliflower

chickpeas · green beans ·
tomato · african spiced coconut broth ·
pearl couscous 26

***gluten free pasta available upon request**

***vegan available upon request**