



GET STARTED

VEG **ARTICHOKE & SPINACH DIP** with toasted pita 12*

GF **V** **PONZU BRUSSELS SPROUTS** shaved sprouts · housemade citrus ponzu sauce · roasted cashews 10

CRAB CAKES 3 lump crab cakes · lemon caper aioli · zesty slaw 14

CAPRESE BRUSCHETTA toast points · fresh mozzarella · sliced tomato · balsamic reduction · parmesan 12*

**gluten free upon request*

SOUP & SALADS

SOUP DU JOUR ask about our daily offering · bread & butter cup 4 · bowl 8

GF **VEG** **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 5 side · 9 entrée*

GF **SPINACH LIME CAESAR SALAD** spinach · mixed leafy greens · lime caesar dressing · parmesan crisp · house made croutons 6 side · 10 entrée

add to your salad: slow roasted local chicken +8 · jumbo shrimp +10 · salmon fillet +12
house made gluten free croutons are served on our salads
***vegan dressing available by request: citrus herb vinaigrette**

GF MADE WITH GLUTEN FREE INGREDIENTS **VEG** VEGETARIAN **V** VEGAN

*our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas or dedicated ovens.
please indicate any dietary restrictions or allergies to your server so we can best accommodate you.*

we offer a 5% discount when you pay with cash

18% gratuity will be added to tables of 6 guests or more

PIZZAS

small 10" • large 14" • GF 12" • *vegan cheese available*

VEG CAPRESE PIZZA roasted garlic olive oil crust • melted fresh mozzarella • diced tomato • basil • balsamic reduction • cracked pepper & sea salt 13 • 23 • 16

"YOU'RE IN DUBUQUE" PIZZA hearty red sauce • applewood smoked bacon • italian sausage • mushrooms • red onion • mozzarella & cheddar 13 • 23 • 16

FIGGY PIZZA roasted garlic olive oil base • caramelized onion • local ground pork • figs • mozzarella • local goat cheese crumbles • balsamic reduction 13 • 23 • 16

BUFFALO CHICKEN PIZZA buffalo sauce • local slow roasted shredded chicken • bell peppers • mozzarella • bleu cheese crema 13 • 23 • 16

ENTRÉES

includes side house salad & freshly baked bread

GF POT ROAST red wine braised locally sourced beef • carrots, onion, & celery • roasted garlic mashed potatoes 26

MEATLOAF locally sourced beef & pork • local bacon bourbon glaze • roasted garlic mashed potatoes • fresh veggies 24

PORK HOLSTEIN lightly breaded locally sourced pork loin • sunny side up egg • sauteed cabbage • bourbon mustard cream sauce • roasted potatoes 24

GF SALMON grilled 8 oz. faroe islands fillet • sweet potato mash • honey brown sugar butter 27

GF FILET MIGNON 6 oz. choice iowa black angus filet • roasted garlic mashed potatoes • garlic herb compound butter 34

GF CRABBY SHRIMP a lighter twist on "oscar style" • sauteéd crab & jumbo shrimp • asparagus & shallots • white wine lemon tarragon sauce • jasmine rice pilaf 27

V VEGGIE BOLOGNESE wild mushrooms • roasted cauliflower • roasted tomato sauce • house made fettuccine • housemade basil pesto 23* *gluten free pasta upon request*

add to bolognese: slow roasted local chicken +8 • jumbo shrimp +10 • salmon fillet +12

DESSERTS

VEG CHOCOLATE BROWNIE à la mode 8.50

GF CHEESECAKE rotating flavors 8.50

ASK ABOUT OTHER FEATURED DESSERTS!

thank you to our local producers:

dubuque farmer's market • hook's cheese company • jubeck new world brewery • middendorf farm • micro girl greens • millwork bakery • montchevre cheese • o'connell organic acres farm • our farms meats • roelli cheese haus • sandhill farm • trails end • walsh apiary