

# SALUTE!

wine bar  
& more

**LUNCH SERVED**  
11am - 4pm

**DINNER SERVED**  
5pm - 10pm

## APPETIZERS

### Korean Carrot Crostini 11

Carrot Salad, Mozzarella Cheese, Fried Salami, Cilantro

### Spinach Artichoke Dip 14

Garlic Butter Crostinis

### **GF** Shrimp Cocktail 15

Five Jumbo Shrimp, Traditional Cocktail Sauce

### Boneless Chicken 15

Tossed in your Choice of Sauce or Seasoning (Honey BBQ, Buffalo, Parmesan Garlic, Dry BBQ Seasoning), Carrot Sticks and Ranch or Blue Cheese

### Short Rib Tacos 16

Three Flour Tortillas, Roasted Tomatoes, Pickled Onions, Feta Cheese, Citrus Crema, Cilantro

### Crab Cakes 17

Two House Made Cakes, Remoulade

### Blackened Tenderloin Tips\* 18

Gorgonzola Cream Sauce, Crispy Buttermilk Onions, Fresh Herbs

### Margarita Flatbread 18

Herb Roasted Tomatoes, Marinara, Mozzarella Cheese, Fresh Basil, Balsamic Glaze

### Three Meat Flatbread 18

Salami, Sausage, Pepperoni, Marinara, Mozzarella Cheese

## SOUP & SALAD

### Chef's Housemade Soup

Cup 6 | Bowl 8

### House Caesar Salad 11 | Half 7

Romaine Lettuce, House Caesar Dressing, Parmesan Cheese, Fresh Cracked Pepper, Garlic Butter Croutons

### House Salad 11 | Half 7

Mixed Greens, Carrots, Tomatoes, Cheddar Jack Cheese, Cucumber, Garlic Butter Croutons

### **GF** Greek Salad 17

Romaine, Onion, Kalamata Olives, Pepperoncini, Grape Tomato, Cucumber, Feta Cheese, House Made Greek Dressing

### **GF** Cobb Salad 19

Fresh Romaine, Avocado, Tomato, Bacon, Crumbled Blue Cheese, Hardboiled Egg, Roasted Sweet Corn, Tomato Vinaigrette

#### Add Protein to Salads

Chicken 6 | Shrimp 8  
Filet Mignon\* (4oz.) 11 | Salmon 11

### **GF** Gluten Free

\*\*20% Gratuity added to parties of 6 or more\*\*

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

## SANDWICHES

All sandwiches come with choice of fries, or coleslaw. Sweet potato fries, fresh fruit +3  
Gluten free bun available upon request.+2

### Reuben Sandwich 16

House made Corned Beef, Sauerkraut, Swiss Cheese, Thousand Dressing, on Toasted Marble Rye

### Clubhouse Sandwich 17

Shaved Ham and Turkey, Swiss and Cheddar Cheese, Applewood Bacon, Herb Aioli, Lettuce, Tomato, Toasted Texas Toast

### Marriott Burger\* 18

6 oz. Short Rib Beef Patty, Applewood Bacon, Cheddar Cheese, Lettuce, Tomato, Red Onion, Toasted Brioche Bun

### Walleye Sandwich 19

Choice of Pan Fried or Battered, Caper Aioli, Lettuce, Tomato, Red Onion

### Salute Burger\* 20

6 oz. Short Rib Beef Patty, Applewood Bacon, Cheddar Cheese, Crispy Buttermilk Onions, White Truffle Aioli, Lettuce, Tomato, Red Onion, Toasted Brioche Bun

### Grilled Chicken Sandwich 19

Applewood Bacon, Avocado, Aged White Cheddar, Chipotle Aioli, Lettuce, Tomato, Red Onion, Toasted Brioche Bun

## ENTREES

Available at 5:00pm

### Wild Mushroom Risotto 16

Seasonal Wild Mushroom Blend, Arborio Rice, Parmesan Cheese, Fresh Herbs, White Truffle Oil

### Italian Sausage Rigatoni 16

Hand Pulled Sausage, Roasted Tomatoes, Kale, Sauteed Onions, Mushrooms, Fresh Herbs

### **GF** Boursin Chicken 18

Seared Half Chicken, Horseradish Mashed Potatoes, Carmelized Brussels Sprouts, Boursin Cream Sauce

### Shrimp Scampi 21

Seared Shrimp, Spinach, Roasted Tomatoes, Onion, White Wine Butter Sauce, Garlic Butter Crostini

### Parmesan Crusted Walleye 26

Lemon Caper Aioli, Roasted Red Potatoes, Broccoli, Fresh Dill

### Crab Cake 27

House Made Jumbo Crab Cake, Fried Egg Plant, Crispy Kale, Tomato Concassé, Remoulade

### Pecan Crusted Salmon 28

Roasted Root Vegetable Medley

### 8 oz. Filet Mignon\* 31

Horseradish Mashed Potatoes, Steamed Broccoli

### Smoked Duroc Pork Chop 34

Bone In, Dry Aged with Maple Brown Sugar, Honey Glazed Baby Carrots, Seasoned Roasted Red Potatoes

### Grilled Ribeye\* 36

10oz. House Cut Ribeye, Dijon Mushroom Cream Sauce, Horseradish Mashed Potatoes, Crispy Buttermilk Onions, Grilled Asparagus

### Braised Beef Short Rib 38

Wild Mushroom Risotto, Grilled Asparagus, Red Wine Reduction

## HEART HEALTHY

Available at 5:00pm

### **GF** Seared Chicken Breast 18

6oz Seared Chicken (280 cal), Roasted Red Potatoes (150 cal), Steamed Carrots 505 cal

### **GF** Baked Salmon 22

Salmon (354 cal), White Rice (106 cal), Steamed Broccoli and Carrots (43 cal) 503 cal

### **GF** Broiled Walleye 25

12oz Canadian Walleye (300 cal), White Rice (200 cal) and Steamed Broccoli (50 cal) 550 cal

## BEVERAGES

Coffee Starbucks - Regular or Decaf 5

Hot Tea 4

Juice Orange, Apple, Tomato, Cranberry 5

Freshly Brewed Iced Tea 4

Bottled Water Fiji 16oz 8

Sparkling Water Pellegrino 16oz 7 | 33oz 11

Hot Chocolate Whipped Cream 4

Fountain Drink 4

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Starry, Mt. Dew, Diet Mt. Dew, Mug Root Beer, Sunkist Orange, Lemonade

Milk Whole, 2%, Almond 5