

STARTERS

POBLANO SOUP

Storm Lake's favorite. House-made fire-roasted poblano peppers blended into a creamy soup. • 7

SOUP of the DAY

Made from scratch soups. Ask your server for today's selection. • 7

WINGS

A pound of crispy fried wings. Tossed in our house-made BBQ sauce or our signature hot sauce. • 10

CRAB FRITTER

Tender blue crab. Golden fried and paired with Iowa grown corn salsa finished with avocado slices. • 12

GUACAMOLE

Ripe avocados, garlic, onion, lime, jalapeño, cilantro and tomato. Served with freshly fried tortilla chips. • 9

SALADS

CLASSIC CAESAR

Fresh romaine hearts, pickled red onion, aged Parmesan, in-house baked croutons tossed in our Tuscan Caesar dressing. • 9

WEDGE SALAD

Crisp iceberg wedge, smoked bacon lardon, heirloom cherry tomatoes, minced chives, aged gorgonzola cheese, topped with our signature ranch dressing. • 9

SANDWICHES

BURGER

8 oz. Iowa chuck ground beef blend. Have it as just a burger or smother it with your choice of toppings. Additional toppings 60¢ each.

Applewood smoked bacon, smoked cheddar cheese, pepper jack, Swiss, guacamole, sautéed onions, onion rings, fried egg, mac-n-cheese or fried jalapeños. • 12

CHICKEN SANDWICH

Free-range grown 6 oz. chicken breast juicy and tender with your choice of toppings. Additional toppings 60¢ each.

Applewood smoked bacon, smoked cheddar cheese, pepper jack, Swiss, guacamole, sautéed onions, onion rings, fried egg, mac-n-cheese or fried jalapeños. • 12

BBQ SLICED PORK

Applewood smoked Iowa pork butt sliced and topped with your choice of bun and BBQ sauce. Comes with our house slaw, Grandma's potato salad and a side of our house pickles. • 12

MAIN COURSE

PORK CHOP

Iowa raised smoked 14 oz. bone-in pork chop, baked gouda mac-n-cheese, sautéed southern style green beans. • 22

NY STRIP

Chef's favorite 12 oz. hand-cut Iowa Prime Grade New York strip topped with herb chimichurri sauce, accommodated with roasted fingerling potatoes and seasoned broccolini. • 26

RIBEYE

21 day aged 12 oz. prime ribeye served with creamy Yukon Gold au gratin potatoes and grilled marinated asparagus. • 28

MAHI-MAHI

Blackened mahi-mahi cooked medium with a bed of fresh micro arugula, marinated cherry tomatoes, sauced with a creamy beurre blanc. • 27

PASTA CARBONARA

Penne pasta, broccolini, shaved cremini mushrooms, heirloom cherry tomatoes tossed in white truffle cream sauce topped with our three cheese herb blend. • 19

Add Chicken • 3 Add Shrimp • 4