

# HI-LO-CLUB

SUPPER CLUB

EST. 1946

## APPETIZERS

### PORK BELLY & BOURBON BITES 17

Award winning local pork, served with a side of sour cream & green onion

### TRUFFLE FRIES 12

Lightly tossed in black garlic truffle seasoning with parmesan cheese & parsley, served with a parmesan lime aioli

### SPINACH ARTICHOKE DIP 15

A blend of artichokes, spinach & fresh cheese topped with bread crumbs, served with toasted garlic naan bread

### THREE CHEESE RAVIOLI & MEATBALLS 16

A melody of mozzarella, ricotta & parmesan cheese

### BURRATA 14

Fresh burrata with blistered heirloom tomatoes, balsamic glaze, served with toasted crostinis

### CRAB CAKES 23

Lightly breaded lump crab meat with a spicy aioli & local microgreens

## SOUP & GREENS

### GF HOUSE 6

Bibb lettuce with sliced pears, candied walnuts, blue cheese crumbles, sliced cucumbers & house-made croutons

### GF CAESAR 6

Romaine lettuce tossed with our with house-made Caesar dressing, shredded parmesan cheese & house-made croutons

### GF WEDGE 8

Chopped red onions & tomatoes, bacon, blue cheese crumbles, blue cheese dressing & house-made croutons

### GF CAPRESE 8

Beefsteak tomatoes, fresh buffalo mozzarella, basil leaves, balsamic glaze & olive oil

### LOBSTER BISQUE MKT

Creamy, smooth tomato bisque from a lobster base with chunks of lobster

### SOUP OF THE DAY

Ask your server about our soup of the day

## PASTA

All pastas are served with garlic toast

### SPAGHETTI & MEATBALL 15

House-made noodles with a red sauce

### CARBONARA 16

House-made noodles with peas, pork belly & prosciutto in an egg, cream & pecorino romano cheese sauce

### CAJUN PASTA 16

House-made penne noodles, andouille sausage, fire roasted tomatoes, red bell peppers & shallots tossed in a creamy cajun sauce

### CHICKEN FETTUCCINE ALFREDO 16

House-made fettuccine noodles with seasoned grilled chicken breast & creamy alfredo sauce

### PESTO PASTA 15

House-made spaghetti noodles tossed in a pesto sauce with shallots, garlic, basil & heirloom tomatoes

### LOBSTER MAC & CHEESE 23

Five cheese blend of cheddar, gouda, fontina, gruyere & parmesan with house-made macaroni noodles with chunks of lobster

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ENTRÉES

All entrees are served with a choice of two sides

### BONE-IN PORK CHOP\* 24

French cut, honey garlic glazed

### CHICKEN CORDON BLEU 24

Chicken breast pounded thin, rolled with ham & swiss cheese, panko crusted & fried on a creamy dijon mustard sauce

### GF NORWEGIAN SALMON\* 32

Pan seared, lightly seasoned with lemon pepper

### CANADIAN WALLEYE 29

Lightly breaded & pan seared, oven finished, on lemon caper dill cream sauce

### MAHI MAHI 24

Lightly seasoned with Old Bay, pan seared then oven finished, on top of a bed of micro greens & a drizzle of sriracha aioli

### CHICKEN POT PIE 21

A puff pastry filled with chicken, celery, carrots & peas on top of a white wine cream sauce

### MUSHROOM WELLINGTON 19

A puff pastry filled with silver dollar & shiitake mushrooms, herbs & vegetables, served over a white wine cream sauce

### DOUBLE BREASTED CHICKEN 28

French cut, bone-in chicken breast with a white wine & mushroom cream sauce

## STEAK

All steaks are served with a choice of two sides

All steaks are topped with an herbal compound butter

### GF FILET BEEF TENDERLOIN, 8 oz\* 43

### GF RIBEYE, 14 oz\* 44

### GF SIRLOIN, 10 oz\* 26

### GF NEW YORK STRIP, 12 oz\* 36

### GF AMERICAN WAGYU\* MKT

Ask your server about our locally raised, locally butchered, American Wagyu cuts featured weekly

## STEAK ADD-ONS

### GF AU POIVRE 8

### GF SHRIMP ON THE BARBIE 12

### GF LOBSTER TAIL MKT

### GF SAUTÉED MUSHROOMS 5

### GF CARAMELIZED ONIONS 2

### GF BLUE CHEESE CRUMBLES 4

### CRAB OSCAR 14

## SIDES

### GF RED SKIN GARLIC MASHED POTATOES 5

### GF BAKED POTATO 5 | ADD BACON & CHEESE +1

### GF GRILLED ASPARAGUS 5

### ROASTED CREAM CORN 5

### GREEN BEAN ALMONDINE 5

### GF WILD RICE PILAF 5

## PREMIUM SIDES

### GF BRUSSELS SPROUTS WITH ROASTED WALNUTS 7

### FIVE CHEESE MAC & CHEESE 8

Please note a 20% service charge will be added to checks for parties of six or more