



Please call **807-683-7708** for Take Out orders

**All items are served in aluminium dishes that can be easily added to a 400' oven for 5 minutes to re-warm
**Travels Well (TW) dishes retain their warmth and integrity after reheating if needed*

STARTERS

FRENCH ONION SOUP ~ 3 HOUR CARMELIZED SPANISH ONIONS, LOCAL THYME, BEEF BROTH, SHERRY, SWISS CHEESE, CIABATTA - 10.5

FOREST MUSHROOM CROSTINI ~ SOFT GOAT'S CHEESE, ROASTED MUSHROOMS, LOCAL HERBS, GARLIC AIOLI, BALSAMIC REDUCTION - 11.5 (TW)

FRIED ARTICHOKE HEARTS ~ MADE IN-HOUSE, ROASTED GARLIC-LEMON AIOLI - 12 (TW)

ARANCINI DI RISO (RISOTTO BALLS) ~ PROSCIUTTO, SWEET PEAS, MARINARA SAUCE - 12 (TW)

CRAB CAKES ~ SNOW CRAB, PANKO CRUSTED, OLD BAY, SWEET CORN, RUSTIC DIJON AIOLI - 14.5 (TW)

THAI SPICY MUSSELS ~ THAI STYLE, SAN MARZANO TOMATOES, GARLIC, BLACK BEAN & GINGER, RED CHILI BUTTER, SCALLIONS - 15.5 (TW)

(QUANTITIES ARE LIMITED TO ENSURE FRESHNESS)

CALAMARI ~ CRISPY FRIED, ANCHO-LIME AIOLI - 13.5

FAMOUS DAVE'S FRIED CHICKEN ~ BUTTERMILK MARINADE, MAPLE DRIZZLE, LIME ANCHO AIOLI - 14 (TW)

CHARCUTERIE BOARD ~ ITALIAN INSPIRED MEATS, CHEESE ASSORTMENT, FRUIT, HUMMUS, IN-HOUSE MADE CRACKERS - 19 (LOCAL THUNDER OAK CHEESE SELECTION) (TW)

RICOTTA & POTATO GNOCCHI ~ SAN MARZANO TOMATO SAUCE, PESTO, CRISPY PANCETTA, FRENCH GOAT CHEESE - 17.5 (TW)

AHI YELLOW FIN TUNA ~ PAN SEARED RARE, CUCUMBERS, WASABI, TOGRASABI, PONZU, SESAME - 15.5 (TW)

GRILLED JUMBO SHRIMP ~ GARLIC, FRESH HERBS & BUTTER, CHIPOTLE AIOLI - 14.5

OYSTERS ~ ASK YOUR SERVER ABOUT OUR CURRENT SELECTION, CHIPOTLE MIGNONETTE - 16.5 (HALF DOZEN)

SALADS

PEAR & BLUE CHEESE ~ ORGANIC BABY GREENS, CANDIED WALNUTS, HONEY BLUE CHEESE VINAIGRETTE - HALF 9.5, FULL 13

LOT 66 CAESAR ~ ROMAINE HEARTS, BACON, CIABATTA CROUTONS, GRANA PADANO PARMESAN - HALF 9.5, FULL 13 (TW)

MADDISON AVENUE ~ ROMAINE, TOMATOES, ONIONS, CROUTONS, PEPPERONCINI, PARMESAN, UPTOWN HERB VINAIGRETTE - HALF 9, FULL 12

GRILLED ARTICHOKE SALAD ~ MARINATED ARTICHOKE, HERITAGE GREENS, ROASTED RED PEPPERS, FETA, ONIONS, TOASTED WALNUTS, HONEY DIJON VINAIGRETTE - 15

LOCAL DEBRUINS BURATTA ARTISAN TOMATO SALAD - MIXED DEBRUINS TOMATOES, CAPERS, E.V.O.O. - BALSAMIC, TUSCAN GREENS - 18

(WITHOUT BURATTA 14) LIMITED QUANTITIES

PIZZAS

CON CARNE ~ PEPPERONI, ROASTED MUSHROOMS, GARLIC HERBED SAN MARZANO TOMATOES - 20.50

BRIE & BACON ~ CARMALIZED BACON, MARINATED ONIONS, MOZZARELLA AND BRIE - 21

CALABRIA ~ SPICY CAPICOLA, LA BOMBA, ROASTED RED PEPPERS, PROSCIUTTO, FRIED GARLIC, ONIONS - 21

DEBRUINS MARGARITA ~ GARLIC MARINATED TOMATOES, FRESH BASIL, MOZZARELLA - 20

PROSCIUTTO AND ARUGULA ~ ROASTED GARLIC, MARINATED TOMATOES, MOZZARELLA, ARUGULA, PROSCIUTTO, PARMESAN - 21

**PIZZA WILL BE COOKED HALFWAY UN CUT TO BE FINISHED IN YOUR OVEN AT 425 FOR 6 MINUTES (WILL TURN OUT AT LEAST AS GOOD AS AT THE RESTAURANT)

ENTREES

ALL ENTREES ARE SERVED WITH HOUSE MADE FOCACCIA WITH EXTRA VIRGIN OLIVE OIL

GORGONZOLA CHICKEN BREAST ~ PAN SEARED, VEGETABLES, GARLIC ROASTED YUKON GOLD POTATOES, GORGONZOLA CREAM SAUCE - 25/29.5

WILD SHRIMP & SCALLOP LINGUINE ~ RED ARGENTINE SHRIMPS, SCALLOPS, SUN DRIED TOMATOES, MARSCAPONE CREAM - 28

BOLOGNESE RIGATONI ~ FRESH RIGATONI, 12 HOUR SIMMERED VEAL, PORK & PANCETTA, SAN MARZANO TOMATOES, RIGGIANO PARMESAN - 27

PAN SEARED DUCK BREAST ~ CASSIS & BLUEBERRY REDUCTION, GARLIC ROASTED YUKON GOLD POTATOES, VEGETABLES - 34

PARMESAN CRUSTED BREASTS OF CHICKEN ~ PAN SEARED, LEMON BUTTER, GARLIC ROASTED YUKON GOLD POTATOES, VEGETABLES - 25/29.5

PAN SEARED LAKE OF THE WOODS PICKEREL ~ LEMON & DILL CREAM SAUCE, ROASTED GARLIC WHIPPED POTATOES, VEGETABLES - 30.5

(ALTHOUGH WE TRY OUR BEST, WE CANNOT GUARANTEE THERE WILL NOT BE BONES)

ROASTED LEMON GARLIC SHRIMP ~ JUMBO SHRIMP, CRISPY FRITES, HOUSE GARLIC-HERB BUTTER, VEGETABLES - 29.5

7OZ CERTIFIED BLACK ANGUS FILET ~ FOREST MUSHROOM CABERNET SAUVIGNON REDUCTION, ROASTED GARLIC WHIPPED POTATOES, VEGETABLES - 39.5

ATLANTIC SALMON ~ PAN ROASTED, CHAMPAGNE MAPLE GARLIC REDUCTION, CHEDDAR CHEESE-CHIPOTLE RISOTTO, VEGETABLES - 33

12OZ CERTIFIED GRILLED BLACK ANGUS NEW YORK STRIP ~ ANCHO-FETA BUTTER, CHEDDAR CHEESE-CHIPOTLE RISOTTO, VEGETABLES - 38

18OZ CERTIFIED GRILLED BLACK ANGUS RIB EYE ~ IN-HOUSE SPECIAL STEAK RUB, CRISPY FRITES, CAFE DU PAIRS BUTTER - 43

THIS MEAT IS WELL MARBLED & FULL OF FLAVOR BUT WILL LIKELY CONTAIN FAT. THE FAT ENHANCES THE FLAVOR OF THE RIB EYE.

18OZ GRILLED HERB CRUSTED FULL RACK OF LAMB ~ CHERRY PORT REDUCTION, ROASTED GARLIC WHIPPED POTATOES, VEGETABLES - 47