



STARTERS

Brioche Sliders (3) 7

Char-grilled, grass fed **mini burgers** with cheddar cheese
Braised grass fed **shredded beef** with natural red wine sauce
OLC smoked, dry rubbed **shredded pork** shoulder with our BBQ sauce
We can not mix and match, thank you

Onion Rings 6

Hay stack, buttermilk battered onion rings served with a southwest dipping sauce
"Great to share!"

OLC Crab Cakes 14

Sautéed crab cakes with crispy spiral potatoes, shallot "onion rings", lemon beurre blanc and topped with a spicy rémoulade sauce
Available as sliders 10

Culinary Adventure 7

Ask your server for details

Soup of the Day 4

Please ask your server for our daily selection

SALADS

Farmer Salad 8.5

Farm fresh produce or other local ingredients, tossed with a seasonal dressing, ingredients change weekly

Apple-Castle Rock Bleu Cheese Salad 9.5

Mixed greens topped with Door County dried cherries, sliced apples, toasted almonds, bleu cheese and homemade apple cider vinaigrette

Tropical Salad 8.5

Sliced strawberries, Mandarin oranges, toasted almonds and bacon over mixed greens with our homemade honey tropical dressing

Roasted Beet Salad 8.5

Mixed greens tossed with our citrus vinaigrette and topped with local beets, Mandarin oranges, red onions, candied walnuts and feta cheese

Garden Salad 7.5

Mixed greens topped with cucumbers, cherry tomatoes, carrot spirals, avocado, feta cheese, homemade croutons and your choice of dressing

****Entrée salads served with French roll and butter
Entrée salads available as side salads
All dressings are gluten free**

Available Toppings

Grilled Bell & Evans chicken breast 6 oz.	6
Grilled shrimp	7.5
Crab cakes	11.5
Grilled beef tenderloin	9.5

SANDWICHES

Steak Sandwich 15

Char-grilled, 5 oz. tenderloin with onion rings and chive butter served on a grilled roll

Chicken Melt Sandwich 10

Bell and Evans blackened chicken breast, cheddar cheese, bacon, garlic mayonnaise on a grilled roll

Wisconsin Beef Melt 10

Slow-cooked, grass fed beef with natural red wine sauce, topped with cheddar cheese and crispy fried shallots, served on a pretzel roll

BBQ Pork Sandwich 10

Dry rubbed pork shoulder, slow roasted for five hours, tossed with our own BBQ sauce, then topped with a creamy slaw, served on a pretzel roll

Veggie Burger 7.5

Veggie burger with melted cheddar, red onion, tomato, spinach, avocado and creamy roasted garlic dressing on a grilled wheat roll

Bacon and Cheddar Burger 10

Char-grilled, grass fed burger with lettuce, tomato, red onions, apple smoked bacon and cheddar cheese on a grilled roll

Avocado BLT 9

A "classic" triple stacked sandwich with lettuce, tomatoes, avocado and apple-smoked bacon with real mayonnaise

****Sandwiches served with choice of waffle fries, potato salad or coleslaw**

ENTRÉES

Filet Mignon 30

Grilled 8 oz. filet, with mashed potatoes and sautéed farm fresh vegetables

Bell and Evans Chicken Breast 18

Grilled chicken breast, served over quinoa with a spinach-mushroom medley, topped with a basil cream sauce

Crab Cakes 23

Sautéed homemade OLC crab cakes, served over blended wild rice, topped with crispy shallot "onion rings", lemon beurre blanc and spicy rémoulade sauce

Chicken Parmesan 12

Crispy chicken breast topped with melted cheese, served over tomato basil sauce and whole wheat penne pasta

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or milk may increase your risk of food borne illness.**

****All frying and cooking oils are trans-fat free**

WEEKLY SPECIALS

Corvina 20

Oven roasted Corvina, served over Quinoa and finished with a lemon-caper beurre blanc, served with vegetables du jour

Arctic Char 21

Grilled Arctic Char, served over roasted potatoes tossed with spinach, cabbage, onion and bacon, finished with a black mustard sauce

Rib Eye 24

Pan seared, 10oz. Rib Eye, topped with a grilled vegetable compote and rosemary & sage reduction sauce, served with blended rice and vegetables du jour

"Home Cooking Delight" 15

Grilled Berkshire Pork loin over braised pork shoulder, topped with a cider reduction sauce and fried shallots, served with mashed potatoes and vegetables du jour

DRINK SPECIALS

Hot Peppermint Float 6

Peppermint Schnapps, Baileys, Hot Chocolate

Malibu Baked Apple 7

Coconut Rum, Cranberry Juice, Apple Cider

Raspberry Ruby Martini 11

Absolut Raspberry, Grapefruit Juice, Triple Sec

L'Orange Cosmopolitan 11

Classic Cosmo made with Grey Goose L'Orange

Passiontini 11

Grey Goose Vodka, Chambord, Pineapple Juice

Winter Wonderland Martini 8

Vodka, Amaretto, Cream

WINE PAIRINGS

Corvina

Steele Pinot Blanc
Glass 9
Bottle 34

Arctic Char

Sonoma Cutrer Chardonnay
Glass 9.5
Bottle 34

Rib Eye

Sterling Napa Cabernet
Glass 13
Bottle 47

Pork

Kenwood Pinot Noir
Glass 9.25
Bottle 33

WISCONSIN TRADITIONS

Friday Night (only)

Beer Battered Cod 11

Tempura Chicken 11

Shrimp Tempura 13

Perch Fry 12

Baked Cod 11

Above entrees include homemade coleslaw, potato salad and fresh vegetable, and your choice of French fries, baked potato, roasted redskin potatoes or potato pancakes