

221 MAIN

Restaurant and Cocktail House

STARTERS

Ahi Tuna	<i>seared rare with tuxedo sesame, wasabi tuiles, yuzu gel, pickled ginger, soy</i>	18
Calamari	<i>rings and tentacles, cocktail sauce, lemon wedge</i>	18
Spicy Shrimp	<i>new orleans-style, butter, white wine, spice</i>	17
Firecracker Shrimp	<i>thai chili aioli</i>	15
Spinach Artichoke Dip	<i>housemade tortilla chips</i>	16
Brussels Sprouts	<i>bacon, honey</i>	14

SALADS

Shaved Salad	<i>arugula, mushroom, celery, fennel, parmesan, lemon vinaigrette</i>	8
House Side Salad	<i>mixed greens, red onion, carrot, tomato, croutons, choice of dressing</i>	8
Side Caesar Salad	<i>romaine, parmesan, croutons, caesar dressing</i>	8

ENTRÉE SALADS

add chicken – 8, shrimp – 13, salmon – 16, sirloin – 22

House Salad	<i>mixed greens, red onion, carrot, tomato, croutons, choice of dressing</i>	15
Grilled Caesar	<i>romaine, demi-sec tomatoes, shaved parmesan, brioche croutons, caesar dressing</i>	16
The Wedge	<i>iceberg, bacon, blue cheese crumbles, red onion, tomato, blue cheese dressing with blackened sirloin – 39.5</i>	17

DRESSINGS: *italian, ranch, balsamic, bleu cheese, french, caesar, raspberry vinaigrette, honey mustard vinaigrette*

BURGERS

sub gluten-free bun – 5

Cajun*	<i>chuck brisket-short rib blend patty, blackened seasoning, cajun mayo, cream cheese, lettuce, caramelized onions, brioche, seasoned fries</i>	20
Comeback*	<i>two quarter-pound patties, comeback sauce, shredded lettuce, cheese, pickles, caramelized onions, brioche, seasoned fries</i>	20

ENTRÉES

Chicken Marsala	<i>boneless skinless breast, bacon, mushroom, marsala sauce, whipped potatoes, veg</i>	29
Red Pepper Alfredo	<i>blackened chicken breast, mushroom, artichoke hearts, red pepper alfredo sauce, angel hair pasta</i>	29
Acorn Squash Risotto	<i>acorn squash bowl, mushroom, creamy risotto, fried sage leaves, toasted squash seeds, finished with a bourbon brown sugar butter</i>	22
Mac & Cheese	<i>cavatappi pasta, bacon, onion, tomato, toasted breadcrumbs</i> <i>add blackened chicken – 8.5</i>	20

DINNER FOR TWO

82

Choose One Appetizer	<i>Spinach Artichoke Dip, Brussels Sprouts</i>
<u>or</u> Two Salads	<i>Shaved Salad, House Side Salad or Side Caesar</i>
Choose Two Entrées	<i>Lake Perch, Chicken Marsala, Red Pepper Alfredo or Mac & Cheese</i>
Choose One Dessert	<i>Hot Cookie Sundae, Apple Bread Pudding or Cheesecake</i>

*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.
GLUTEN FREE MENU AVAILABLE. Gluten free items are not prepared in a 100% gluten free environment.
All prices reflect cash or debit transactions. A processing fee of 3% will be added to all credit card transactions.

HOUSE STEAKS

accompanied by garlic mashed, seasonal vegetable & 221 zip sauce

Sirloin*
6oz - 30

Ribeye*
12oz - 45

Filet Mignon*
6oz - 49

SPECIALTIES

Rare – cool, red center. Mid Rare – warm, red center Medium – warm, pink center
Mid Well – slight pink center Well – no pink, cooked throughout

Surf-n-Turf*	filet mignon paired with north atlantic lobster tail, whipped potatoes, asparagus, drawn butter, zip sauce	Market
Filet & Shrimp*	filet mignon, grilled shrimp, whipped potatoes, asparagus, drawn butter, zip sauce	63
Steak Diane*	filet mignon, bourbon-mushroom cream sauce, whipped potatoes, asparagus	54
Garlic Ribeye*	cocoa-chili rubbed ribeye, roasted garlic bulb, herbed fingerlings, asparagus	52
BC Ribeye*	hand-cut ribeye, bleu cheese butter, garlic mashed, sautéed mushrooms	48
Steak Frites*	hand-cut ribeye, steak butter, seasoned fries	43
Short Ribs	24-hour braise, bourbon sauce, garlic mashed, seasonal vegetable, tobacco onions	37
18-Hr Prime Rib*	slow-roasted, garlic mashed, seasonal vegetable, au jus, horseradish upon request	12oz – 47 16oz – 59 20oz – 72

ENHANCEMENTS: zip sauce – 2 / steak butter – 2 / hollandaise – 2 / grilled onions – 3 / sautéed mushrooms – 3
bleu cheese butter – 3.5 / shrimp – 13 / lobster tail – Market

SEAFOOD

Lobster Tail	north atlantic, herbed fingerlings, seasonal vegetable, drawn butter	Market
Twin Tails	north atlantic, herbed fingerlings, seasonal vegetable, drawn butter	Market
Roasted Whitefish	parmesan encrusted, lemon caper sauce, rice pilaf, seasonal vegetable	36
Seafood Pasta	salmon, shrimp, spinach, tomato, onion, garlic, lemon wine sauce	35
Blackened Salmon	pan-seared, spanish rice, cilantro lime butter, red onion, tomato, cilantro, lime wedge	31
Salmon Piccata	pan-seared, lemon caper sauce, rice pilaf, seasonal vegetable	31
Lake Perch	lightly breaded, pan seared, lemon wine sauce, rice pilaf, seasonal vegetable	28

SIGNATURE SIDES

6 each

Cheese Mac
Whipped Potatoes

Asparagus w/Hollandaise

Herbed Fingerlings
Sautéed Mushrooms

HOUSE SIDES

4 each

garlic mashed / rice pilaf / seasonal vegetable / seasoned fries / applesauce

DESSERTS

Crème Brûlée	housemade with a touch of grand marnier	12
Cheesecake	new york style with tart cherry topping or caramel drizzle	13
Cookie Sundae	freshly baked chocolate chip cookie in a hot skillet, vanilla ice cream, caramel	11
Apple Bread Pudding	baked apples, brioche bread, caramel, vanilla cream	10

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