

SHAREABLES

LOBSTER AND ARTICHOKE DIP **GF\***

Canadian Lobster, Artichoke Hearts, Cream Cheese, Garlic, House Bread 15  
*\*Gluten free available upon request*

WALLEYE CAKES

Canadian Walleye, Seasoned Panko, Lemon Dill Aioli, Balsamic Reduction 15

WINGS **GF**

Grilled Chicken Wings with choice of Asian Glaze, BBQ, or Buffalo sauces 12

POT STICKERS

Pork Dumpling, Asian Slaw, Sweet Chili Glaze 12

BRUSCHETTA **GF\***

Tomato Compote, Fresh Mozzarella, Crostini, Balsamic Reduction 13  
*\*Gluten free available upon request*

GRILLED ROMAINE **GF**

Romaine Wedge, Smoked Pancetta, Blue Cheese Crumbles, Balsamic Glaze 10

BBQ CHICKEN FLATBREAD

Lavash Crust, BBQ Sauce, Pulled Chicken, Mozzarella, Honey Red Onions, Cilantro 14

MARGHERITA FLATBREAD

Lavash Crust, Olive Oil, Tomato Compote, Fresh Basil, Fresh Mozzarella 13

SALADS & SOUPS

*Available dressings: ranch, French, blue cheese, avocado lime, Caesar, balsamic vinaigrette, poppy seed, vinaigrette du jour*

HOUSE SALAD **GF\***

Arcadian Greens, Parmesan, Red Onion, Shredded Carrot, House Crouton, Choice of Dressing 5  
*\*Gluten free available upon request*

SIDE CAESAR SALAD **GF\***

Chopped Romaine, Parmesan, House Crouton, Caesar Dressing 6  
*\*Gluten free available upon request*

SALMON CRANBERRY SALAD **GF**

Flaked Salmon, Dried Cranberries, Candied Pecans, Feta Cheese, Baby Spinach, Poppyseed Dressing 15

CHOPPED CAESAR SALAD **GF\***

Romaine, Pulled Chicken, Parmesan, House Crouton, Caesar Dressing 13  
*Substitute salmon for 2*  
*\*Gluten free available upon request*

AVOCADO CHICKEN SALAD **GF**

Arcadian Greens, Tomato Compote, Fresh Mozzarella, Avocado, Pulled Chicken, Applewood Bacon, Avocado Lime Vinaigrette 14

SOUP DU JOUR

Ask your server for today's selection. CUP 4 BOWL 5

FRENCH ONION SOUP **GF\***

House-made French Onion Soup CUP 6 BOWL 7  
*\*Gluten free available upon request*

ENTRÉES

CHICKEN OSCAR **GF\***

Grilled Chicken Breast, Lump Crab Meat, Garlic Red Mash, Hollandaise, Market Vegetable 20  
*\*Gluten free available upon request*

SWEDISH MEATBALLS

Beef Meatballs, Garlic Red Mash, Lingonberries, House-made Gravy, Market Vegetable 17

FISH TACOS **GF**

Lake Superior Whitefish, Asian Slaw, Corn Tortilla, Avocado Lime Dressing, Cilantro 17

PUMPKIN RAVIOLI

Pumpkin, Mascarpone Cheese, Sage and Candied Pecan Cream 18  
*Add Andouille Sausage 4*

STEAK AT "THE LEDGE"

FILET **GF\***

Beef Tenderloin, Bearnaise Sauce, Wild Mushroom Risotto, Market Vegetable 35  
*\*Gluten free available upon request*

RIBEYE **GF**

Beef Ribeye, Warm Maple Potato Salad, Market Vegetable 30

STEAK FINISHINGS

Blue cheese and lump crab 8                      Grilled jumbo shrimp 6  
 Sautéed mushrooms and onions 4

WOOD FIRED CHICKEN **GF**

Half Chicken, Herbed Crust, Warm Maple Potato Salad, Market Vegetable 22

BLACKENED CRAB STUFFED RAINBOW TROUT

Rainbow Trout, Lump Crab Stuffing, Roasted Sweet Potatoes, Citrus Beurre Blanc, Market Vegetable 28

WOOD FIRED SPAGHETTI AND MEATBALLS

House-made Meatballs and Red Sauce, Spaghetti, Grilled Bread 18

MEATLOAF

Ground Beef, Italian Sausage, Bacon, Bistro Sauce, Garlic Red Mash, House Gravy, Market Vegetable 19

LEDGE RICE BOWL **GF**

Wild Rice Pilaf, Marinated Kale, Spiced Nuts, Sweet Potatoes, Brown Butter 15

CRISPY WALLEYE

Canadian Walleye, Citrus Panko, Beurre Blanc, Wild Rice, Market Vegetable 28

LEDGE ROCK BURGER

Ground Chuck, Brioche Bun, Cheddar Cheese, Sweet & Spicy Bacon, Lettuce, Tomato, Onion, Bistro Sauce, Kettle Chips 15  
*Substitute French Fries, Sweet Potato Fries, or Tots for 2*

CEDAR PLANKED SALMON **GF**

Salmon, Maple Glaze, Garlic Red Mash, Market Vegetable 27

CAJUN ALFREDO

Sautéed Chicken, Andouille Sausage, Onion, Spinach, Cajun Alfredo, Fettuccini 20