

LUNCH

STARTERS

HAND BATTERED PASTURE PRIDE CHEESE CURDS (VE)	14
ALE BATTERED WISCONSIN CHEESE CURDS SERVED WITH A ZESTY DILL RANCH & VODKA MARINARA	
MARGHERITA FLATBREAD (VE)	16
BASIL OIL, TOMATO, & MOZZARELLA CHEESE TOPPED WITH ARUGULA ON HOUSE MADE CRUST	
MUSHROOM & ASPARAGUS FLATBREAD (VE)	17
GARLIC INFUSED OLIVE OIL, ROASTED THYME SEASONED MUSHROOMS, ASPARAGUS, SUN-DRIED TOMATOES, FETA, & PROVOLONE CHEESES TOPPED WITH CHERRY BALSAMIC REDUCTION ON HOUSE MADE CRUST	
PULLED PORK FLATBREAD	18
PORK, BBQ SAUCE, GOUDA, CHEDDAR, OIL & VINEGAR COLESLAW ON HOUSE MADE CRUST	
FRIED PICKLES (DF, VE, VG)	12
ALE BATTERED PICKLES SERVED WITH A DILL RANCH SAUCE	

SOUP & SALADS

	SIDE	MEAL
CHICKEN WILD RICE		7
HOUSE MADE SOUP WITH SEASONED CHICKEN, VEGETABLES, & MINNESOTA WILD RICE		
HOUSE SALAD (GF, DF, VE, VG)	6	8
ADD GRILLED CHICKEN: 4		
SPRING MIX GREENS, CUCUMBERS, CROUTONS, TOMATOES, SHREDDED PARMESAN CHEESE, & CHOICE OF DRESSING		
BOUNTIFUL SALAD (GF, DF)		12
ADD GRILLED CHICKEN: 4		
GARDEN GREENS, FETA CHEESE, CRAISINS, CANDIED WALNUTS, & DICED PEARS TOSSED IN A RASPBERRY VINAIGRETTE DRESSING		
SMOKED SALMON SALAD (GF, DF)		17
ARUGULA, SMOKED SALMON, RED ONION, AVOCADO, & DICED PEARS SERVED WITH WHITE WINE VINAIGRETTE		

ELEVATED CLASSICS

ALL ELEVATED CLASSICS INCLUDE CHOICE OF FRIES OR SEASONED HOUSE CHIPS (SUBSTITUTE SIDE HOUSE SALAD \$1, CUP OF SOUP \$2 OR A BURGER PATTY WITH A GRILLED OR FRIED CHICKEN BREAST PATTY OR AN IMPOSSIBLE BURGER FOR AN ADDITIONAL \$4)

- WE USE CERTIFIED ANGUS BEEF FOR OUR BURGER PATTIES
- CHEESE CHOICES: SWISS, AMERICAN, CHEDDAR, & PROVOLONE
- LETTUCE, TOMATO, ONION, & PICKLE OFFERED UPON REQUEST

HAM & CHEESE SANDWICH (GF, DF)	13
GRILLED HAM COVERED IN CHEDDAR & PROVOLONE SERVED ON TOASTED SOURDOUGH BREAD	
TUNA MELT (GF, DF)	12
OUR HOUSE BLEND TUNA SALAD WITH CHEDDAR CHEESE SERVED ON TOASTED GRAIN BREAD	
BLACKENED FISH SANDWICH (GF, DF)	14
BLACKENED WHITE FISH ON A TOASTED BRIOCHE BUN TOPPED WITH BACON, LETTUCE, TOMATO, & OUR CHIPOTLE AIOLI	
THREE RIVERS CLUB (GF, DF)	16
SMOKED TURKEY BREAST, BACON, TOMATO, AVOCADO, CHEDDAR, SPRING MIX, & GARLIC AIOLI ON GRAIN BREAD (OR, MAKE IT A WRAP)	
DYNAMITE CHICKEN SANDWICH (GF, DF)	18
CHICKEN BREAST PREPARED GRILLED OR FRIED TOPPED WITH DYNAMITE SAUCE, BACON, & CHOICE OF CHEESE SERVED ON A TOASTED BUN	
PULLED PORK SANDWICH (GF, DF)	14
ADD BACON OR CHEESE: 1	
PULLED PORK COVERED IN BOURBON BBQ SAUCE ON A TOASTED BRIOCHE BUN TOPPED WITH TOBACCO ONIONS	
SOUTHWESTERN BURGER* (GF, DF, VE, VG)	17
BURGER PATTY TOPPED WITH BACON, FRIED JALAPEÑOS, CHEDDAR CHEESE, TOBACCO ONIONS, & BOURBON BBQ SAUCE WITH JALAPEÑO AIOLI	
THREE RIVERS BURGER* (GF, DF, VE, VG)	16
ADD CHEESE: 1	
GRILLED BURGER PATTY SERVED ON A TOASTED BUN	
MONTE CRISTO MELT	16
A TWIST ON A CLASSIC—MADE WITH TURKEY BURGER, BACON, FRENCH TOAST, DIJONNAISE, SWISS CHEESE, & RASPBERRY PRESERVES	
LOADED PATTY MELT (GF, DF, VE)	18
BURGER PATTY WITH TOBACCO ONIONS, MUSHROOMS, SUN-DRIED TOMATOES, CHOICE OF CHEESE, & BACON BETWEEN YOUR CHOICE OF GRAIN OR SOURDOUGH BREAD SERVED WITH OUR LOADED SAUCE	
SLIDER SAMPLER* (GF, DF)	17
CHOICE OF 3: HAM & CHEESE, THREE RIVERS BURGER, PULLED PORK SANDWICH, OR BLACKENED FISH SANDWICH SERVED WITH A SIDE OF FRIES	

ENTRÉES

STUFFED BELL PEPPER (GF, DF, VE, VG)	12
HALF BELL PEPPER STUFFED WITH GARLIC, MUSHROOM, FETA, SUN-DRIED TOMATOES, ONION, SPINACH, & PROVOLONE SERVED ON A BED OF SEASONED RICE & TOPPED WITH A CHERRY BALSAMIC REDUCTION	
CHICKEN BACON RANCH MAC-N-CHEESE (GF, VE)	16
CAVATAPPI NOODLES TOSSED WITH A SMOKED GOUDA CHEESE SAUCE, DICED BACON, GRILLED CHICKEN, RANCH, MUSHROOMS, & TOMATOES ALL TOPPED WITH TOASTED, SEASONED PANKO CRUMBS & SHREDDED CHEDDAR CHEESE	
BACON & ASPARAGUS PASTA (GF)	16
ANGEL HAIR PASTA TOSSED IN A CREAMY BACON ASPARAGUS SAUCE, TOPPED WITH BACON, ASPARAGUS, MUSHROOM, & PARMESAN	
CHICKEN & WAFFLES	18
MARINATED & DEEP FRIED CHICKEN SERVED WITH WAFFLES & BOURBON MAPLE SYRUP	

DRINKS

OUR FULL BAR IS AVAILABLE
IF THERE IS SOMETHING YOU DO NOT SEE LISTED,
PLEASE INQUIRE WITH YOUR SERVER.

SIGNATURE

OLD FASHIONED	8
BRANDY, MUDDLED ORANGE, CHERRY, & BITTERS	
PERFECT MARGARITA	8
MILAGRO, TEQUILA, COINTREAU, GRAND MARNIER, & LIME JUICE	

CRAFT COCKTAILS

BEACH HOUSE	9
CUCUMBER VODKA, LIME JUICE, GINGER PUREE, & PINEAPPLE JUICE	
SPRING FRUIT MOJITO	9
RUM, FRESH FRUIT, MINT, LIME, CLUB SODA—PLEASE ASK SERVER FOR THE FRUITS THAT ARE AVAILABLE	
CLASSIC COSMO	9
CITROEN VODKA COINTREAU, CRANBERRY JUICE, & SPLASH OF LIME	
CUCUMBER LIME MARTINI	9
CUCUMBER VODKA, LIME JUICE, COINTREAU, GARNISHED WITH LIME & CUCUMBER	

RED WINES

	GLASS	BOTTLE
BLEND Old Vine, California	9	34
CABERNET Josh Cellars, California	10	38
CABERNET CK Mondavi, California	7	24
MALBEC Ocho Y Medio, Spain	8	30
MERLOT Velvet Devil, Washington	7	26
PINOT NOIR Meiomi, Sonoma	11	40
ZINFANDEL Seghesio, California	9	34

WHITE WINES

BLEND Seaswept Josh Cellars, California	10	38
CHARDONNAY La Crema, Sonoma Coast	11	40
CHARDONNAY CK Mondavi, California	7	24
MOSCATO Luccio, Italy	8	30
PINOT GRIGIO Ava Grace, California	7	26
RIESLING Starling Castle, Germany	8	30
SAUVIGNON BLANC Joel Gott, California	10	38

DRAFT BEER 6

DOMESTIC BEER 5

SPECIALTY, CRAFT, IMPORT 6

GF = GLUTEN FREE | DF = DAIRY FREE | VE = VEGETARIAN | VG = VEGAN
IF DESIGNATION IS LISTED IN PARENTHESES NEXT TO ENTRÉE, WE CAN MAKE IT THAT WAY.
20% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE ITEMS & PRICES SUBJECT TO CHANGE
*CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEAFOOD, SHELL FISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

PROUDLY USING
locally grown produce

