



Lunch Menu

STARTERS

JUMBO SHRIMP COCKTAIL
cocktail sauce 19

APPETIZER SAMPLER
shrimp cocktail / chicken
tenders / pane de grill /
crab cakes 28

MARYLAND CRAB CAKES
creole mustard sauce /
tomato chutney 19

LOUISIANA GULF SHRIMP 🍷
sautéed mushrooms / corn /
tasso ham / cajun spice /
light cream sauce /
cheddar cheese grit cake 19

CRISPY CALAMARI
lemon aioli / peppers /
marinara 18

PANE DE GRILL
herbed bread puffs / basil /
roasted garlic fondue 16

BEEF CARPACCIO*
thin sliced uncooked beef
tenderloin / garlic aioli /
parmesan croustade 18

CHICKEN TENDERS
barbecue sauce / jalapeño
ranch dressing /
fresh cut fries 17

CHICKEN QUESADILLA
blackened chicken / pepper
jack cheese / pico de gallo /
guacamole / sour cream 17

MARGHERITA FLATBREAD
seasonal tomatoes / fresh
mozzarella / balsamic glaze /
fresh arugula / basil 15

BLACK & BLEU FLATBREAD
blackened steak / mushrooms /
caramelized onions /
mozzarella / bleu cheese /
fresh arugula 18

PEPPERONI FLATBREAD
provolone / peppers / onions /
parmesan / marinara sauce 16

HOUSE-MADE SOUPS

AZTEC CHOWDER
white beans / chicken / chilis /
pepper jack cheese 9

**OREGON WILD MUSHROOM
BISQUE**
fresh cream / touch of spice
cup 8 // bowl 9.5

FRESH SALADS

ADD TO ANY SALAD: Grilled Chicken 8 / Steak 13 / Shrimp 13 / Salmon 13 / Tuna 13

MIXED BERRY SALAD
candied pecans / cinnamon & sugar / poppy seed
dressing small 11 // large 14

MARYLAND CRABCAKE SALAD
cashews / sun-dried cherries / croutons / bleu cheese
crumbles / raspberry vinaigrette dressing 25

GRILLED TUNA SALAD*
tuna seared medium-rare / baby carrot strings /
pecans / bleu cheese crumbles / sesame dressing 23

SANDWICHES & BURGERS

All sandwiches & burgers served with choice of fresh cut fries or fresh fruit (except combo)

THE BEAST BURGER*
bison, elk, boar & wagyu blend / cheddar cheese /
bbq sauce / fried onions 22

STEAKHOUSE BURGER*
1/2 lb. beef / choice of cheese / lettuce / tomato /
onion 20

“55” BURGER*
1/2 lb. angus beef / bleu cheese / “55” house
dressing / applewood smoked bacon /
roma tomatoes / lettuce / red onion 21

CORNERED BEEF REUBEN
bonner farms corned beef / 1000 island dressing /
local ohio kraut / swiss cheese 20

GRILLED CHICKEN SALAD CROISSANT
lemon pepper grilled chicken / grapes / celery /
lettuce / tomato 17

* for lighter fare, enjoy over mixed greens with fresh fruit!

ENTREES

ADD A “55” HOUSE SALAD +8

TOURNEDOS POLARIS
twin beef tenderloin filets / demi-glaze / mushrooms
/ fresh vegetables / redskin smashed potatoes 37

BABY BACK BBQ RIBS
tangy bbq sauce / 55 slaw / fresh cut fries 25

MARSALA BRAISED SHORT RIBS
onion straws / redskin smashed potatoes /
demi-glaze’ / carrots / onion / celery 26

HICKORY SMOKED PORK CHOP
maple mustard glaze / cheddar cheese grit cake /
granny smith applesauce / green tomato chutney 25

FISH & CHIPS
IPA batter / 55 slaw / jalapeño tartar sauce /
fresh cut fries 21

PASTA

ADD A “55” HOUSE SALAD +8

CHICKEN & TASSO HAM PENNE 🍷
rich alfredo cream sauce / mushrooms /
cajun spices / penne pasta 23

SHRIMP & SCALLOP NEW ORLEANS 🍷
tomato cream sauce / linguini / mushrooms /
tasso ham / cajun spices 25

ANGEL HAIR PRIMAVERA
zucchini / red onion / tomato / asparagus /
mushrooms / spinach / herb butter /
parmesan cheese 20

20% gratuity will be added to parties of 8 or more.
The following major food allergens may be used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.
*Consuming raw or undercooked food may increase your risk of foodborne illness.

GRILLED CHICKEN SALAD
baby lettuces / red apple slices / chopped pecans /
bleu cheese crumbles / “55” signature dressing 21

“55” HOUSE SALAD
bacon / bleu cheese crumbles / tomatoes / onions /
“55” signature dressing small 10 // large 13

TRIO OF SLIDERS*
filet mignon / crab cake / chicken / horseradish
cream / tomato chutney / jalapeno ranch 23

POLARIS WRAP COMBO
choice of soup or “55” salad with 1/2 chicken wrap 17
// sub aztec chowder for 2.00

CHIMI CHICKEN SANDWICH
grilled blackened chicken breast / havarti cheese /
onion jam / guacamole / lettuce / tomato /
chimichurri 19

POLARIS CHICKEN WRAP
chicken / bleu cheese / bacon / diced tomatoes /
lettuce / “55” house dressing / flour tortilla 17

WALLEYE SANDWICH
IPA batter / tartar sauce / lettuce / tomato / onion 21

FRENCH DIP
Ohio raised beef / onion jam / horseradish cream /
Swiss cheese / au jus 23

MARYLAND CRAB CAKES
creole mustard sauce / tomato chutney /
asparagus / redskin smashed potatoes 25

WALLEYE AMANDINE
almond crust / citrus buerre blanc /
zucchini risotto / fresh vegetables 24

GRILLED SALMON OSCAR*
cooked medium / sweet crabmeat / demi-glaze’ /
béarnaise sauce / redskin smashed potatoes /
asparagus 25

ORANGE HORSERADISH CRUSTED HALIBUT
citrus buerre blanc / fresh vegetables /
zucchini risotto 32

PARMESAN ENCRUSTED CHICKEN
creole mustard sauce / fresh vegetables /
redskin smashed potatoes 23

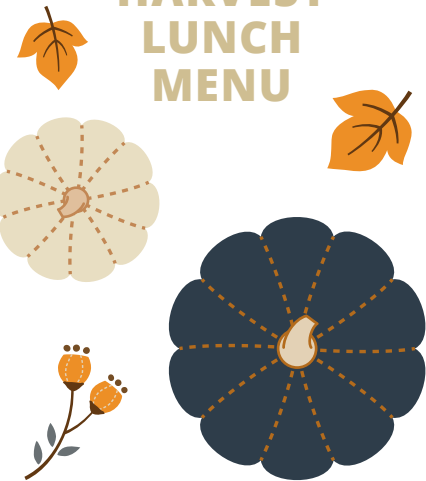
SIX CHEESE RAVIOLI
tomato basil / chardonnay cream / basil oil 21

BLACKENED CHICKEN CARBONARA
cream sauce / Nueske’s smoked bacon /
peas / black pepper 24

SHRIMP AND LOBSTER SCAMPI 🍷
angel hair pasta / garlic / shallots / butter / white
wine / parsley / chili flake / parmesan cheese 26



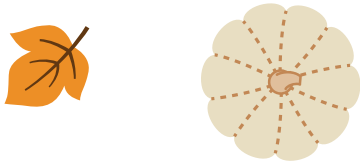
NAPA VALLEY
HARVEST
LUNCH
MENU



Appetizers

**APPLE PROSCIUTTO
FLATBREAD**
spinach / red onion / boursin
crumbles / pomegranate molasses 17

TOMATO BASIL BISQUE
fresh cream / basil chiffonade
cup 8 // bowl 9.5



Entrees

**BRAISED SHORT RIB
GRILLED CHEESE**
Swiss, cheddar and pepperjack
cheeses / onion jam / sourdough /
cup of tomato basil bisque 21

**PROSCIUTTO WRAPPED
HALIBUT**
whipped celery root / shaved fennel
and radicchio salad with apple
thyme vinaigrette 32½

SALMON HARVEST SALAD
red onion / shaved fennel /
boursin cheese / pomegranate
seeds / roast beet / molasses
candied walnuts / apple thyme
vinaigrette 24

**CIDER GLAZED GRILLED
SALMON**
toasted barley pilaf / garlic roasted
broccolini / molasses walnut cherry
crumble 25

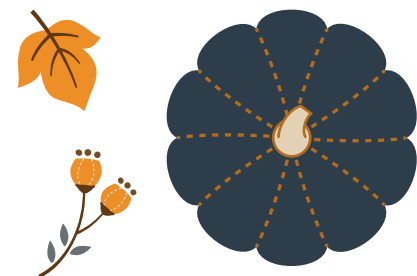
BRAISED LAMB RAGU
pappardelle / mint / harissa oil 25



Desserts

PUMPKIN CHEESECAKE
whipped cream 10

APPLE CRISP
maple oat topping / bourbon
caramel / Johnson’s vanilla bean
ice cream 10



WINE

WHITES BY THE GLASS 6 OZ. / 9 OZ. / BOTTLE
VINHO VERDE, Arca Nova, Portugal 9/13/34
RIESLING, Dr. L. Mosel, Germany 9/13/34
MOSCATO, Castello Del Poggio, Pavia, Italy 8/11/30
MOSCATO, Cardiff, California 7.5/10/27
ROSE’, Bieler Pere Et Fils, Provence, France 9/13/33
WHITE ZINFANDEL, Beringer, California 7.5/27
PINOT GRIGIO, Placido, Veneto, Italy 7.5/10/27
SAUVIGNON BLANC, Matua, Marlborough, New Zealand 10/14/37
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 11/15/40
CHARDONNAY, Cardiff, California 7.5/10/27
CHARDONNAY, Joel Gott, California 10/14/37
CHARDONNAY, Kendall-Jackson, “Vintners Select”, California 11/15/39
CHARDONNAY, Butter, Jam Cellars, California 13/18/48
WHITE BLEND, Aime Roquesante Blanc, France 10/14/37

REDS BY THE GLASS 6 OZ. / 9 OZ. / BOTTLE
PINOT NOIR, Nicholas Idiart, Loire Valley, France 9/13/34
PINOT NOIR, Meiomi, California 13/18/48
PINOT NOIR, Belle Glos Dairyman, Russian River Valley 19/27/69
CHIANTI, Vecchia Cantina, Chianti, Italy 7.5/10/27
MERLOT, Cardiff, California 7.5/10/27
MERLOT, Velvet Devil, Washington 10/14/37
MALBEC, Trivento, Mendoza, Argentina 9/13/33
RED BLEND, Black Blend, California 10/14/37
RED BLEND, Threadcount By Quilt, California 12/16/41
ZINFANDEL, The Federalist, Lodi, California 10/14/37
CABERNET, Cardiff, California 7.5/10/27
CABERNET, Hess, “Select”, North Coast, California 12/16/41
CABERNET, Quilt, Napa Valley, California 19/27/69
MONTEPULCIANO, Colimoro, Abruzzo, Italy 10/14/37

SPARKLING GLASS / BOTTLE
ASTI, Martini and Rossi, D.O.C.G., Italy 31
BRUT, Campo Viejo, Spain NV 8/30
BRUT, Roederer Estate, Anderson Valley, NV 46
BRUT, G.H. Mumm, Champagne, France 72
PROSECCO, Villa Serena, Italy 9/33

CHARDONNAY
LOUIS JADOT, Pouilly Fuisse, AOC, Burgundy, France 53
J LOHR, Arroyo Secco, Monterey, California 31
BLACK STALLION, Napa Valley, California 37
CAKEBREAD, Napa Valley, California 68
SONOMA-CUTRER, Russian River Ranches 62
ROMBAUER, Carneros, California 80

SAUVIGNON BLANC
FROG’S LEAP, Napa Valley, California 48
OYSTER BAY, Marlborough, New Zealand 35

OTHER WHITES
WHITE BLEND, Conundrum, California 39
RIESLING, Chateau Ste. Michelle, Washington 26

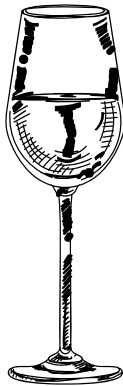
PINOT NOIR
MONTINORE ESTATE, Willamette Valley, Oregon 41
CAMBRIA, Santa Barbara, California 48

MERLOT
CLOS DU BOIS, Sonoma County, California 29
CHARLES KRUG, Napa Valley, California 45
STAG’S LEAP, Napa Valley, California 58

ZINFANDEL
ST. FRANCIS, ‘Old Vines’, Sonoma County, California 43
SALDO, Prisoner Wine Company, California 68

CABERNET SAUVIGNON
OBERON, Napa Valley, California 49
KITH AND KIN ROUND POND ESTATE, Napa Valley, California 68
JORDAN, Alexander Valley, Sonoma County, California 98
FROG’S LEAP, Napa Valley, California 95
CAKEBREAD, Napa Valley, California 115
CAYMUS, Napa Valley, California 149
SILVER OAK, Alexander Valley, California 118
NICKEL AND NICKEL, Napa Valley, California 145
OPUS ONE, Napa Valley, California, 2018 375
OPUS ONE, Napa Valley, California, 2021 495
DARIOUSH, Napa Valley, California 175
CARAVAN, Napa Valley, California 95

OTHER REDS
UNSHACKLED, Prisoner Wine Company, California 59
TUSCAN RED, Carpentino Dogojolo, Tuscany, Italy 37
RED, The Prisoner, Napa Valley, California 75
OVERTURE, By Opus One, Napa Valley, California 198



SEASONAL
COCKTAILS

PUMPKIN PIE MARTINI 14
Whipped Vodka, Bailey’s Irish Cream,
Pumpkin Liqueur, Cinnamon

APPLE PIE OLD FASHIONED 14
Maker’s Mark, Muddled Apples in
Cinnamon Sugar, Angostura Bitters

POMEGRANATE MARGARITA 14
Hornitos Blanco, Pomegranate Juice,
Triple Sec, Cranberry and Lime Juices

SNICKERDOODLE MARTINI 14
Vanilla Vodka, Rumchata, Crème De
Cocoa, Cream, Cinnamon

SPICED CIDER MULE 14
Captain Morgan Spiced Rum, Apple Cider,
Lemon Juice, Ginger Beer

PEAR MARTINI 14
Tito’s Vodka, Pear Puree, Triple Sec,
Lemon Juice

CARAMEL APPLETINI 14
Caramel Vodka, Sour Apple Liqueur,
Apple Cider, Salted Rim

MOCKTAILS

TROPICAL LEMONADE 9
Choice of blackberry, guava, or prickly pear

POMEGRANATE MOCK-A-RITA 9
Lime, cranberry, and pomegranate juices, sour mix,
club soda

ISLAND ESCAPE 9
Pineapple juice, coconut cream, club soda

PEARADISE MULE 9
Pear puree, lemon juice, ginger beer, club soda

BREW DOG COLD BEER AF 6 (n/a)

HEINEKEN ZERO 6 (n/a)

BOTTLED BEERS
& MICROBREWS



BUD LIGHT 5
BUDWEISER 5
MILLER LITE 5
COORS LIGHT 5
YUENGLING LAGER 5
MICHELOB ULTRA 5

CORONA 6
HEINEKEN 6
BLUE MOON 5.5
SAM ADAMS SEASONAL 5.5

ANGRY ORCHARD,
Crisp Apple 6
LABATT BLUE 5
GUINNESS STOUT 6

Please ask your server
for our latest draft list