

STARTERS

Seafood Stuffed Mushroom Caps | \$11

A blend of langoustine lobster, shrimp, Alaskan Snow Crab, Asiago, Parmesan, and Romano cheeses Finished with a light Seafood Saffron Royale Sauce

Rosemary Skewered Shrimp and Scallops | \$11

Two jumbo dry pack Sea Scallops with three Gulf Shrimp Finished with citrus Beurre Blanc

Marinated Herb Encrusted Duck Breast | \$9

Maple Farms duck pan seared medium served with a Door County cherry port wine reduction

Bergy Wings | 6 wings - \$5, 12 wings - \$9

Jumbo chicken wings; choice of Asian, Buffalo, or BBQ Sauce

Hay Stack Onion Rings | \$6

Lightly dusted sweet Vidalia onions served with our homemade buttermilk ranch dressing

Bruschetta | \$6

A blend of Roma Tomato, Italian cheeses and, fresh pesto, set atop a garlic crostini

Ahi Tuna Wonton | \$12

Sliced Sushi grade tuna seared rare set atop a bed of sesame seaweed salad with mango papaya salsa and avocado wasabi

Blackened Pork Tenderloin Medallions | \$9

Four pan seared medallions served with a Chardonnay Shiitake Cream Sauce

Honey Stung Chicken Strips | \$7

Tender hand breaded chicken breast strips served with honey Dijon dipping sauce

BBQ Rib Sampler | \$8

A half pound of slow cooked sweet and tangy tender pork ribs

Wisconsin Fresh Cheese Curds | \$5

Hand breaded deep fried cheddar curds served with buttermilk ranch dressing

Artichoke and Spinach Dip | \$6

Served with Greek pita chips

SALADS

Legend Salad | \$9.50

Seasonal field greens with berries, orange segments, curried almonds, crisp wontons, and raspberry dressing

Asian Ahi Tuna Salad | \$13

Organic spring greens tossed with cashews, mandarin oranges, sesame seaweed salad, fried wonton strips, and topped with Ahi Tuna seared rare and Asian Sesame Dressing

Caesar Salad | \$9, Chicken - \$11, Char-grilled Shrimp - \$13

Fresh crisp romaine tossed with black olives, parmesan, hard boiled eggs, red onion, and our house Caesar dressing

SOUPS

Baked French Onion | \$5.95

Soup of the Day | Cup - \$3, Bowl - \$5

SANDWICHES

(Served with French Fries or Chips)

Cuban Pork | \$9

Grilled marinated Cuban pork sautéed with sweet peppers, onions, mushrooms, and cheese, served in a multi grain herb flat bread with herb Aioli

Ciabatta Chicken Sandwich | \$8

Char grilled chicken breast topped with smoked provolone, lettuce, tomato, & pesto mayonnaise

Rotisserie Chicken Club Wrap | \$8

House rotisserie chicken with applewood smoked bacon, lettuce, tomato, onion, and ranch in herb honey wheat tortilla

Prime Rib Sandwich* | \$11

Shaved Angus Prime Rib with mozzarella, mushrooms, and onion served hot with a horseradish sauce on a herb Focaccia roll

Legend Burger* | \$7.25 Legend Cheeseburger* | \$7.50

Half- pound Angus burger with lettuce, tomato and onion, your choice of Swiss, Cheddar, Provolone, Blue, or Mozzarella

West Coast Burger* | \$8

Half- pound Angus burger topped with avocado, sprouts, tomato, and red onion

BBQ Bacon Cheeseburger* | \$8

Half-pound Angus burger topped with onion straws, BBQ sauce, and applewood smoked bacon

PIZZAS

Pizzas are handmade to order with your choice of toppings and come in medium (12") and large (16") sizes. \$.75 per topping/medium; \$1.00 per topping large. Toppings include peppers, onions, ripe olives, tomatoes, mushrooms, pepperoni and Italian sausage. **Medium \$10.50 Large \$14.50**

Pizza Bergy - red sauce, Italian sausage, pepperoni, onion, mushroom, and black olives- Med. \$13 Lg. \$17

Pizza Margherita - topped with fresh Mozzarella, olive oil, tomato, and fresh basil -Med. \$12 Lg. \$16

Pizza Pesto Blanco - topped with Pesto, Alfredo Sauce, mushrooms, and Mozzarella- Med. \$12 Lg. \$16

Pizza Caribe - topped with shrimp, pineapple, mango, Parmesan, Mozzarella, red pepper- Med. \$13 Lg. \$17

BBQ Chicken Pizza - Chicken over BBQ Sauce, with red onion, tomato, Cheddar and Mozzarella- Med. \$13 Lg. \$17

Pizza Diavolo - pepperoni, red onion, peperoncini, with spicy red sauce - Med. \$13 Lg. \$17

SEAFOOD DINNER SELECTIONS

Cashew Encrusted Alaskan Halibut | \$24

Fresh Halibut fillet dredged in lemon Beurre Blanc, rolled in crushed cashews and baked topped with lemon

Seafood Topped Mahi Mahi | \$23

A delicate blend of shrimp, langoustines, snow crab, and Italian cheeses set atop a fresh fillet of Mahi Mahi finished with saffron royale sauce

Blackened Atlantic Salmon | \$19

Fresh Salmon fillet dredged in Cajun spices, pan seared and served with Mango Papaya salsa

Coconut Encrusted Shrimp | \$19

Five Jumbo gulf shrimp hand breaded and served with honey Dijon dipping sauce

BUTCHER'S BLOCK SELECTIONS

Tenderloin Ala Jonathan* | \$24

Two three ounce Angus steer medallions served with a delightful Chardonnay Shiitake Cream Sauce

Beef Filet Mignon* | \$28

8 oz. Tenderloin served with garlic rosemary au jus and topped with sautéed mushrooms and onions

Boneless Ribeye* | \$21

14oz. Angus center cut ribeye topped with sautéed mushrooms and onions

Veal Ala Oscar* | \$24

The finest sliced veal sautéed and topped with langoustine, shrimp, snow crab and asparagus finished with saffron sauce

Stuffed Pork Tenderloin* | \$19

Tender pork stuffed with prosciutto, sage and Boursin cheese set atop a Door County Cherry Port wine reduction

Herb Encrusted Marinated Lamb Sirloin* | \$26

A whole roasted sirloin served with a Mint Jubilee sauce

Bergamont Chicken | \$17

An 8oz. boneless chicken breast lightly breaded and sautéed served with Chardonnay Shiitake Sauce

BBQ Baby Back Ribs | Half Rack - \$15, Full Rack - \$22

Fall off the bone baby backs served with a sweet honey BBQ sauce

PASTAS

Pasta Calabraise | \$17, Chicken - \$19, Seafood - \$23

Farfalle pasta tossed with fresh herbs, asparagus, red and green bell peppers, wild mushrooms, Vidalia onion, sun dried tomato, Italian cheeses

Fettuccini Alfredo | \$13, Vegetable - \$15, Chicken - \$16, Seafood - \$23

Traditional Alfredo sauce and fettuccine tossed with Asiago, Romano and Parmesan cheese

All entrees served with fresh vegetable sauté and potato of the day

Add a side salad or a cup of soup of the day to any entrée for \$3

*Government mandated advisory statement: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."