

TORCH LITE

1276 E. Green Bay Street Shawano, WI 54166
(715)526-5680

APPETIZERS

~ SESAME CRUSTED

AHI TUNA CRISP 10.95

Pan Seared Ahi Tuna, Wakame, Pickled Red Onion, Carrots, Green Apple Teriyaki Glaze, Wonton Crisp, Wasabi & Gochujang Lime Aiolis

FRIED CHEESE CURDS 7.95

Homemade Batter Fried Curds & Marinara Sauce

FRIED GARLIC

PARISIEN TOASTINIS 6.95

With Applewood Bacon, Cheddar Cheese Spread

PORTABELLA MUSHROOM FRIES 6.95

Balsamic Reduction & Sun Dried Tomato Aioli

ES CAR GO 11.95

White Wine, Garlic, Shallot Parsley Butter and Garlic Bread

CRISPY COCONUT SHRIMP 11.95

Gingered Apricot Chili Sauce

SWEET POTATO CRAB CAKES 10.95

Mango Coulis, Crème Fraiche & Cilantro Oil

SHRIMP COCKTAIL 10.95

SHORE SPECIALTIES

All Steaks Are Charbroiled and USDA Choice Center Cuts

~ RIBEYE

8-10 oz 25.95 12-14oz 29.95

Perfectly Marbled & Aged To Perfection

~ NEW YORK STRIP 28.95

12 OZ. King Of All Steaks

~ FILET OF TENDERLOIN 28.95

8 OZ. Most Tender Of All Cuts

SLOW ROASTED PRIME RIB OF BEEF

Available Only for Saturday and Sunday Special

8-10 OZ. 22.95 ~12-14 OZ. 28.95 ~20oz 34.95

STEAK TOPPERS 2.50

*GERMAN: Onions, Mushrooms, Peppers & Demi Glace
SICILIAN: Onions, Mushrooms, Peppers, Kalamata Olives,
Tomatoes, Demi Glace & Mozzarella Cheese*

BLACKENED

DRUNKEN MUSHROOMS

GORGONZOLA BUTTER

HAYSTACK OR CARMELIZED ONIONS

A LA CARTE COMBO CREATIONS

Choices To Compliment Any Of Our Signature Entrées

ALASKAN KING CRAB LEGS

Price Varies with Market

8 OZ. Split With Drawn Butter

TIGER SHRIMP OR OCEAN SCALLOPS 9.95

Sautéed & Served With Garlic Herb Beurre Blanc, Batter Fried or De Jonghe

CANADIAN LOBSTER TAIL

Price Varies with Market

One 8 OZ. Cold Water, Chef Seasoned & Broiled With Drawn Butter

POORMAN'S LOBSTER 8.95

Chef Seasoned Cod Loins with Drawn Butter
Add Mozzarella Cheese 1.00

HALF SLAB BBQ PORK RIBS 14.95

Slow Roasted With Homemade Apple BBQ Sauce

ALL DINNERS INCLUDE BREAD, SOUP & SALAD, CHOICE OF POTATO OR PASTA

~ Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Bourne Illness ~

OLD FAVORITES

BBQ BABY BACK PORK RIBS

HALF SLAB 20.95 ~ FULL SLAB 27.95

Slow Roasted With Homemade Apple BBQ Sauce

~ **BABY BEEF LIVER 15.95**

sautéed with Onion and Bacon, Au Jus

HALF SPRING CHICKEN 14.95

Sweet Tea Marinated and Fried, Served with Honey

ITALIAN PORK CHOPS MILANAISE 16.95

Grilled Parmesan Italian Breaded Center Cut
Boneless Chops and Grilled Lemon

APPLEWOOD SMOKED BONE IN PORK CHOP 16.95

10 oz. Charbroiled, Served with Cherry Apple Chutney

SEA SPECIALTIES

WALLEYE 17.95

Pride Of The Northern Country, Chef Seasoned
& Broiled, Batter Fried Or Pan Fried

POORMAN'S LOBSTER 16.95

Broiled Chef Seasoned Cod Loins with Drawn Butter
Add Mozzarella Cheese 1.00

BAKED CRAB SUPREME 16.95

Surimi And Snow Crab Meat Baked With New England
Clam Chowder, Asparagus & Italian Cheeses

CANADIAN LOBSTER

Price Varies with Market

One 8 OZ. Tail ~ Two Tails

Cold Water, Chef Seasoned & Broiled With Drawn Butter

FAMOUS LAKE PERCH 17.95

Wisconsin Favorite, Lightly Battered & Fried

TIGER SHRIMP OR

OCEAN SCALLOPS 22.95

Sautéed & Served With Garlic Herb Beurre Blanc,
Batter Fried or De Jonghe

~ MAUI MUSTARD GLAZED

ATLANTIC SALMON 22.95

Apricot, Pineapple and Stone Ground Mustard

ALASKAN KING CRAB LEGS

Price Varies with Market

16 OZ. Split With Drawn Butter

ITALIAN CREATIONS

All Italian Entrees Accompanied with Parmesan - Reggiano Cheese, Garlic Bread instead of Potato or Pasta

CLASSIC ITALIAN LASAGNA 16.95

Layers of Al Dente Pasta, Herbed Ricotta and Italian
Cheeses, Bolognese and Alfredo Sauces

SPAGHETTI AND MEATBALLS 14.95

Served with Bolognese or Marinara Sauce
Substitute Meatballs for Italian Sausage

SHRIMP SCAMPI PRIMAVERA 18.95

Tiger Shrimp, Bell Peppers, Onions, Mushrooms,
Tomato Concassée, White Wine, Basil,
Garlic Olive Oil With Fettuccine

SEAFOOD STUFFED

CONCHIGLIONE 18.95

Large Pasta Shells, Shrimp, Scallops, Snow Crab,
Ricotta and Italian Cheeses, Roasted
Red Pepper Alfredo Sauce

SEAFOOD ALFREDO 19.95

Shrimp, Ocean Scallops, Surimi Crab Meat,
Three Cheese Alfredo Sauce With Fettuccine

~ TENDERLOIN STEAK TIPS 17.95

Mushroom, Onion, Pepper, and Demi Glace
with Fettuccine

BAKED MANICOTTI 14.95

Rolled Pasta Sheets Filled With Herbed Ricotta &
Italian Cheeses, Bolognese or Marinara Sauce

FETTUCCHINE ALFREDO 14.95

Fettuccine Noodles In Our Rich Three Cheese
Alfredo Sauce. Add Chicken 2.25

POLLO BIANCO 16.95

Grilled Chicken Breast, Prosciutto Ham,
Mushrooms, Italian Cheeses, Three Cheese
Alfredo Sauce With Fettuccine

CHICKEN MARSALA 16.95

Pan-fried Chicken Breast, Mushrooms, Sun-dried
Tomatoes, Marsala Wine, Bèchamel Sauce
With Fettuccine

CHICKEN PARMIGIANA 16.95 Milanaise

Breaded Chicken Breast, Italian Cheeses, Marinara sauce
With Fettuccine

ITALIAN CHICKEN JAMBALAYA 17.95

Chicken, Andouille Sausage, Bell Peppers, Onions, Sun
Dried Tomatoes, Creole Cream Sauce with Fettuccine
Add Baby Shrimp 3.50

~ STEAK TIPS ALLA

GORGONZOLA 17.95

Seared Steak Tips, Mushrooms, Onions, White Wine,
Demi Glace, Gorgonzola Cheese With Fettuccine

ALL DINNERS INCLUDE BREAD, SOUP & SALAD, CHOICE OF POTATO OR PASTA

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