

# APPETIZERS

## **Sesame Tuna Crisp \$12.95**

Seared Tuna with Wakame, Pickled Red Onion  
on Wonton Crisps w/Teriyaki, Wasabi  
and Gochujang Lime Aioli's

## **Beef Carpaccio \$12.95**

Served on Crostini with Stone-Ground  
Mustard & Horseradish Aioli

## **Cheese Curds \$9.95**

Homemade batter-fried; served w/Marinara

## **Portabella Mushroom Fries \$9.95**

**\$12.95**

Buttermilk fried- Served with a Balsamic Reduction &  
Sun-Dried Tomato Aioli

## **Steamed Mussels \$12.95**

White Wine, Herb Butter with Garlic Bread

## **Garlic Parisien Toastinis \$8.95**

With Applewood Bacon, Cheddar Cheese Spread

## **Coconut Shrimp \$12.95**

Fried to a golden brown; served w/Apricot Chili

## **Sweet Potato/Mango Crab Cakes**

Served with Mango Coulis, Crème Fraiche

# FROM THE SHORE

*\*All Steaks are Charbroiled/USDA Choice Center Cuts and topped with Garlic Rosemary Butter\**

## **Ribeye \$27.95**

10 oz. Perfectly Marbled & Aged to Perfection

## **Filet of Tenderloin \$32.95**

8 oz. Most tender of all cuts

## **T-Bone \$34.95**

16 oz. Flavor of Tender Filet & Strip together

## **Prime Rib of Beef ~Slow Roasted~**

*\*Available Friday/Saturday/Sunday Only\**

8-10 oz \$28.95

12-14 oz \$31.95

20 oz \$42.95

## **LOCAL FAVORITES**

### **BBQ Baby Back Pork Ribs**

Full Rack \$34.95 Half Rack \$25.95

Slow roasted with homemade Apple BBQ Sauce

### **Buttermilk Fried Boneless Chicken Breast \$18.95**

Topped with a Mushroom Ragout in Brandy Cream Sauce

### **Beef Baby Liver \$16.95**

With Bacon, Onions and Au jus

### **Boneless Pork Chops \$18.95**

Served grilled with Sauteed Apples & Onions or Milanese breaded with Grilled Lemon

### **Maple Cranberry Duck Breast \$23.95**

Grilled Duck Breast topped with Maple Cranberry on a Bed of Wild Rice Pilaf

## **Steak Toppers \$4.95 ea.**

German: Onions, Mushrooms, Peppers & Demi-Glace

Sicilian: Onions, Mushrooms, Peppers, Kalamata Olives,  
Sun-Dried Tomatoes, Mozzarella Cheese, Demi-Glace

Extra flavors \$3.95 ea.

Vino Mushrooms

Gorgonzola Butter

Haystack or Caramelized Onions

Blackened

## **Add on to any meal**

*\*Choices to Compliment any of our signature entrees\**

### **Poormans Lobster \$12.95**

Chef seasoned Cod Loins with drawn butter  
add Mozzarella Cheese \$1.00

### **Canadian Lobster Tail \*Market Price\***

One 8 oz. cold water, chef seasoned & broiled  
with drawn butter

### **Half Rack BBQ Pork Ribs \$18.95**

Slow roasted with homemade Apple BBQ Sauce

### **Jumbo Shrimp \$14.95**

Batter-fried or sauteed in a garlic herb beurre blanc

### **Grilled Asparagus \$4.95**

*\*All dinners include choice of potato, soup & salad bar & bread\**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\**

*\*Not responsible for steaks ordered well-done\**

## FROM THE SEA

### **Walleye \$21.95**

*Chef Seasoned – Broiled, batter fried or pan-fried*

### **Poormans Lobster \$20.95**

*Broiled chef seasoned Cod Loins with drawn butter  
Add Mozzarella Cheese 1.00*

### **Baked Crab Supreme \$18.95**

*Surimi baked with New England  
Clam Chowder, Asparagus & Italian Cheeses*

### **Apple Bourbon Salmon \$26.95**

*Grilled & topped with Homemade Apple  
Bourbon Glaze*

### **Lake Perch \$22.95**

*Wisconsin favorite, lightly battered & fried*

### **Tiger Shrimp \$27.95**

*Sauteed & served with Garlic Herb Beurre  
Blanc, batter fried or DeJonghe*

### **Canadian Lobster\***

*\*Price varies with Market\*  
One 8 oz Tail or Two 8 oz. Tails  
Cold Water, Chef seasoned & broiled with  
drawn butter*

### **Tuna Au Poivre \$26.95**

*Cracked Black Pepper encrusted served  
with Brown Butter*

*\*All dinners include choice of potato, soup & salad bar & bread\**

## ITALIAN SPECIALTIES

### **Classic Italian Lasagna \$19.95**

*Layers of Al Dente Pasta, Herbed Ricotta & Italian  
Cheeses, Bolognese & Alfredo Sauce*

### **Spaghetti and Meatballs \$16.95**

*Served with Bolognese or Marinara Sauce  
Substitute Meatballs for Italian Sausage*

### **Seafood Taranti Alla Spaghetti \$22.95**

*Seafood medley of Shrimp, Scallops, Mussel  
& Tuna in a White Wine & Tomato Coulis tossed  
with Spaghetti*

### **Shrimp Scampi Primavera \$20.95**

*Tiger Shrimp, Bell Peppers, Onions, Mushrooms,  
Tomato Concasse, White Wine, Basil, Garlic Olive  
Oil with Fettuccine*

### **Seafood Stuffed Conchiglione \$20.95**

*Large Pasta Shells stuffed with Shrimp, Scallops,  
Snow Crab, Surimi, Ricotta and Italian Cheeses with  
a Red Pepper Alfredo Sauce*

### **Seafood Alfredo \$21.95**

*Shrimp, Ocean Scallops, Surimi Crab Mat,  
Three Cheese Alfredo Sauce with Fettuccine*

### **Italian Chicken Jambalaya \$19.95**

*Chicken, Andouille Sausage, Bell Peppers Onions, Sun-Dried Tomatoes, Creole Cream Sauce with Penne Rigate  
Add Baby Shrimp \$3.50*

### **Tenderloin Steak Tips \$20.95**

*Sauteed with Mushrooms, Onions, Peppers  
and Demi-Glace on a Bed of Fettuccine*

### **Baked Manicotti \$16.95**

*Rolled Pasta Sheets filled with Herbed  
Ricotta & Italian Cheeses, Bolognese or  
Marinara Sauce*

### **Fettuccine Alfredo \$16.95**

*Fettuccine Noodles in our rich Three Cheese  
Alfredo Sauce. Add Chicken \$3.95*

### **Baked Mac & Cheese \$18.95**

*Penne Pasta in a 4-Cheese Cream Sauce  
with Prosciutto & Bacon topped with Chive  
and Tomato*

### **Pollo Bianco \$19.95**

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

### **Chicken Marsala \$19.95**

*Pan-fried Chicken Breast, Mushrooms,  
Sun-Dried Tomatoes, Marsala Wine,  
Bechamel Sauce with Fettuccine*

### **Chicken Parmigiana \$19.95**

*Breaded Chicken Breast, Italian Cheeses,  
Marinara Sauce with Fettuccine*

### **Steak Tips Alla Gorgonzola \$21.95**

*Seared Steak Tips, Mushrooms, Onions, White  
Wine, Demi-Glace, Gorgonzola Cheese with Fettuccine*

*\*All Italian Entrees Accompanied with Parmesan~Reggiano Cheese Garlic Bread, Soup/Salad Bar\**

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