

Appetizers

Sesame Tuna Crisp

*Seared Tuna with Wakame, Pickled Red Onion
On Wonton Crisps w/Teriyaki, Wasabi and
Gochujang Lime Aioli's \$12.95*

Portabella Mushroom Fries

*Buttermilk fried, served with a Balsamic
Reduction & Sun-Dried Tomato Aioli \$9.95*

Truffle Parmesan Fries

w/Sun-dried Tomato Aioli \$8.95

Garlic Parisien Toastinis

With Applewood Bacon Cheddar Cheese Spread \$8.95

Cheese Curds

Homemade batter-fried served w/Marinara \$11.95

Steamed Mussels

White Wine, Herb Butter with Garlic Bread \$12.95

Seafood

Walleye

*Chef Seasoned
Broiled, pan-fried or batter-fried \$21.95*

Lake Perch

*A Wisconsin favorite!
Lightly battered & Fried \$23.95*

Poor Man's Lobster

*Broiled, Chef Seasoned Cod Loins
w/drawn butter \$20.95
Add mozzarella cheese \$1.00*

Tiger Shrimp

*Sauteed & served w/Garlic Herb Beurre Blanc or
Batter fried \$27.95*

Canadian Lobster* -Market Price

Cold Water, Chef Seasoned & Broiled

Apple Bourbon Salmon

*Grilled & topped with Homemade Apple
Bourbon Glaze \$28.95*

Baked Crab Supreme

*Imitation Crab, Asparagus w/Imperial Sauce
Baked w/Mozzarella Cheese \$18.95*

**Dinner Entrees Include Choice of Side, Salad Bar, Bread*

Pasta

Seafood Alfredo

*Medley of Shrimp, Scallops & Imitation Crab
tossed w/our Homemade Alfredo \$23.95*

Lasagna

*Layers of Pasta & Italian Cheeses Baked
To Perfection \$18.95*

Fettuccine Alfredo

*Fettuccine Noodles in Our Rich Three Cheese
Alfredo Sauce \$16.95 Add chicken \$3.95*

Baked Manicotti

*Rolled Pasta Sheets filled with Herbed Ricotta
& Italian Cheeses with Marinara Sauce \$16.95*

Spaghetti & Marinara Sauce

Made from scratch marinara \$16.95

Baked Mac & Cheese

*Penne Pasta in a 4-Cheese Cream Sauce with
Bacon topped w/Chives \$18.95*

Steak Tips Gorgonzola

*Seared Steak Tips, Mushrooms, Onions,
White Wine, Demi-Glace, Gorgonzola Cheese
Served over Fettuccine \$22.95*

**Pasta Entrees Include Salad Bar & Parmesan-Reggiano Cheese Garlic Bread*

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

Steaks & More

All Steaks are Charbroiled/USDA Choice Center Cuts and Topped with Garlic Rosemary Butter

Ribeye

10 oz. Perfectly Marbled
& Aged to Perfection \$27.95

Filet of Tenderloin

8 oz. Most Tender of All Cuts \$32.95

Bone-in Ribeye

16 oz. Perfectly Marbled
& Aged to Perfection \$35.95

Baby Back Pork Ribs

Full Rack \$34.95 ~~ Half Rack \$25.95
Slow roasted with homemade Apple BBQ Sauce

Boneless Pork Chop

Served grilled with
Sauteed Apples & Onions \$18.95

Baby Beef Liver

Served with Bacon, Onions & Au Jus \$17.95

Buttermilk Fried Boneless Chicken Breast

Topped with a Mushroom Ragout
in Brandy Cream Sauce \$19.95

Maple Cranberry Duck Breast

Grilled Duck Breast topped with Maple Cranberry on a Bed
of Wild Rice Pilaf \$27.95

Chopped Sirloin

8 oz Topped with grilled onions & Au Jus \$18.95

Tenderloin Steak Tips

Sauteed with Mushrooms, Onions, Peppers and
Demi-Glace on Mashed Potatoes \$21.95

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

Side Choices:

Baked, Twice Baked, Mashed,
French Fries, Green Beans

Add on to any Meal

Poor Mans Lobster \$10.95 add Mozzarella \$1.00
Canadian Lobster Tail *Market Price*
Half Rack BBQ Pork Ribs \$18.95
Tiger Shrimp \$14.95

Premium Sides: \$2.95 ea.

Sweet Potato Fries, Wild Rice Pilaf,
Grilled Asparagus, Steamed Broccoli

Extra Flavors: \$3.95 ea.

Vino Mushrooms, Gorgonzola Butter,
Caramelized Onions, Blackened

**Dinner Entrees Include Choice of Side, Salad Bar, Bread*

Thank you for dining with us!

Jody & Cindy

A 3% surcharge will be added to all credit card transactions

All prices on this menu are subject to change.

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