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 & Parmesan Herb Aioli $9.95

Cheese Curds
Served w/Marinara $9.95

Garlic Parisien Toastinis
With Applewood Bacon Cheddar Cheese Spread $8.95

Steamed Mussels
White Wine, Herb Butter with Garlic Bread $12.95

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

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

Cod
Lightly Breaded & Deep Fried
to Perfection $21.95

Pasta
Pasta Entrees Include Salad Bar & Parmesan Cheese Garlic Bread

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 & Meatballs
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, over Fettuccine $22.95

Seafood Scampi
Medley of Shrimp, Scallops & Imitation Crab with
Our House Made White Wine Sauce $23.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
A 3% surcharge will be added to all credit card transactions   All prices on this menu are subject to change.

Steaks & More

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

Dinner Entrees Include Choice of Side, Salad Bar, Bread

Side Choices: *Baked, Twice Baked, Mashed, Steak Fries, Crinkle Fries, Quinoa, Green Beans*

*Ribeye
10 oz. Perfectly Marbled $27.95

*Bone-in Ribeye
16 oz. Perfectly Marbled $35.95

*Filet of Tenderloin
8 oz. Most Tender of All Cuts $32.95
Add Bacon Wrapped $3.00

*Baby Back Pork Ribs
Full Rack $34.95 ~~ Half Rack $25.95
Slow roasted with homemade Apple BBQ Sauce

*Boneless Pork Chops
Served grilled with Sautéed 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
10 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
8-10 oz $28.95
12-14 oz $31.95
20 oz $42.95

Extra Flavors: $3.95 ea.
Mushrooms, Gorgonzola Butter, Caramelized
Onions, Blackened

Premium Sides: $2.95 ea.
Sweet Potato Fries, Wild Rice
Pilaf, Grilled Asparagus,
Steamed Broccoli

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

Gluten Free

Alaskan Sole over Quinoa $23.95
Salmon(pan-fried) over Quinoa $26.95