

Appetizers

Twin Crab Cakes

Served with basil aioli

G Bacon-wrapped Scallops

Scallops wrapped with peppered bacon

G Shrimp Cocktail

Four jumbo shrimp served with a tangy cocktail sauce

Hunter's Onion Rings

Hand-breaded colossal yellow onions served with basil aioli

Breaded Walleye Fingers

Served with herb aioli

Soups & Salads

G Beef Tenderloin Salad

Grilled beef tenderloin with mixed baby greens, grilled asparagus, red onions and tomatoes in a garlic vinaigrette

G Curried Chicken Salad

Marinated chicken and canteloupe-mango slaw on a bed of romaine lettuce

Lobster Bisque

A smooth, rich brandy-creamed bisque with langostino lobster

French Onion Soup

Old-style preparation with apple schnapps and melted provolone

Wild Rice Soup

With smoked ham and toasted almond slices

Pastas

Check with your server for our gluten-free pasta options

All pastas served with house salad — Caesar extra

G Pasta Primavera

Bowtie pasta and roasted vegetables topped with shaved Parmesan

Add chicken or shrimp for an additional charge

Parmesan Chicken

Served on a bed of spaghetti with marinara sauce

and topped with shaved Parmesan

G Grilled Shrimp and Angel Hair Pasta

Five grilled shrimp tossed with capers, sun-dried tomatoes, asparagus tips

and shaved Parmesan and served on a bed of angel hair pasta

G Blackened Chicken Fettuccine Alfredo

Blackened chicken breast, sautéed peppers and onions in Alfredo sauce

and served over fettuccine

G Shrimp Creole

Served with vegetables and rice or pasta



Entrées

All entrées served with starch and house salad — Caesar extra

Starch choices: baked potato, garlic mashed potatoes, mashed sweet potatoes, rice pilaf, hash browns or steak fries

All beef is 21-day aged Certified Angus Beef®

Rare - *Red Cool Center* Medium Rare - *Red Warm Center* Medium - *Pink Center*
Medium Well - *Slightly Pink Center* Well - *Grilled Throughout, No Pink*

Grilled Filet Mignon

8 oz.

New York Strip

10 oz. or 14 oz.

Mesquite Smoked Prime Rib

10 oz. or 14 oz.

Rib-eye

10 oz. or 14 oz.

Specialty Steaks

G Bacon-wrapped Candied Filet Mignon

8 oz. filet wrapped in caramelized bacon

G Steak or Chicken Oscar

Topped with crab meat, asparagus and béarnaise sauce

G South American

12 oz. rib-eye marinated in South American sauce

G Smothered Rib-eye

Topped with sautéed mushrooms and onions and covered in melted provolone

G Beef and Shrimp En Brochette

Filet medallions, shrimp and vegetables grilled on a skewer

G Baby Back Ribs

Half or full rack of ribs served with bourbon barbecue sauce

Seafood

Grilled Filet Mignon and Jumbo Shrimp

Shrimp prepared to your specifications:

G Grilled G Broiled G Steamed G Scampi-style Beer-battered

G Grilled Filet Mignon and Warm Water Lobster Tail

Jumbo Shrimp

Five shrimp, prepared to your specifications:

G Grilled G Broiled G Steamed G Scampi-style Beer-battered

G Cedar Plank Salmon

With honey-balsamic marinade

Walleye

Prepared to your specifications:

G Pan-seared with lemon caper sauce and salsa fresca

G Potato crusted with red wine reduction

Beer-battered

Cod Fillet

Prepared to your specifications:

G Blackened G With citrus-herb compound butter Beer-battered

Grilled Filet Mignon and Cod Fillet

Cod prepared to your specifications:

G Blackened G With citrus-herb compound butter Beer-battered

No split checks for parties of 6 or more.

G = Gluten-free items

Consuming raw or undercooked meats and seafood may increase your risk of food-borne illness. Some items on our menu contain raw or undercooked ingredients.

