

Appetizers

- 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

Bacon-wrapped Tenderloin Tips
With orange soy dipping sauce

Soups & Salads

- G Beef Tenderloin or Chicken Salad**
Grilled beef tenderloin or grilled chicken with mixed baby greens, grilled asparagus, red onions and tomatoes in a garlic vinaigrette

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 served over fettuccine

Grilled Shrimp and Scallops
Served with garlic basil linguine

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 Buffalo Rib-eye**
Served with berry wojapi demi-glaze

- G Baby Back Ribs**
Half or full rack of ribs served with bourbon barbecue sauce

Seafood

- G Grilled Filet Mignon and Jumbo Shrimp**
Shrimp prepared to your specifications:
G Grilled **G** Broiled **G** Steamed **G** Scampi-style Beer Battered Coconut

Stuffed Lobster Tail
Stuffed with lobster, shrimp and scallops with a lobster cream sauce

- G Jumbo Shrimp**
Five shrimp, prepared to your specifications:
G Grilled **G** Broiled **G** Steamed **G** Scampi-style Beer Battered Coconut

- G Cedar Plank Salmon**
With honey-balsamic glaze

- G Walleye**
Prepared to your specifications:
G Pan-seared with lemon caper sauce and salsa fresca
G Potato crusted with red wine reduction
Beer Battered

- G Cod Fillet**
Prepared to your specifications:
G Blackened **G** With citrus-herb compound butter Beer Battered

- G 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.

