Appetizers

6 Bacon-wrapped Scallops
Scallops wrapped with peppered bacon

6 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

6 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-cream 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

Pasta

Check with your server for our gluten-free pasta options
All pastas served with house salad — Caesar extra

6 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

6 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

6 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 pesto

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

Grilled Filet Mignon
8 oz.
New York Strip
10 oz. or 16 oz.

Mesquite Smoked Prime Rib
Rib-eye
10 oz. or 14 oz.

Specialty Steaks

6 Bacon-wrapped Candied Filet Mignon
8 oz. filet wrapped in caramelized bacon

6 Steak or Chicken Oscar
Topped with crab meat, asparagus and béarnaise sauce

6 South American
12 oz. rib-eye marinated in South American sauce

6 Smothered Rib-eye
Topped with sautéed mushrooms and onions and covered in melted provolone

6 Buffalo Rib-eye
Served with hot wing demi-glace

6 Baby Back Ribs
Half or full rack of ribs served with bourbon barbecue sauce

Seafood

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

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

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

6 Cedar Plank Salmon
With honey-balsamic glaze

6 Walleye
Prepared to your specifications:
Pan-seared with lemon, tarragon sauce and salsa fresca
Potato crusted with red wine reduction, Beer Battered

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

6 Grilled Filet Mignon and Cod Fillet
Cod prepared to your specifications:
Blackened, 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.
To enhance your meal or enjoy on its own, spoil yourself with one of our delectable desserts.

**Cheesecake**
With strawberry coulis

**Chocolate Sin Mousse Torte**
A light chocolate torte filled with chocolate mousse and chocolate ganache

**Classic Pecan Pie**
Homemade pecan pie with caramel sauce

**Crème Brûlée**
Smooth vanilla custard with a caramelized sugar crust

**Bananas Foster**
Prepared tableside with crème de banane and Bacardi 151 rum, served with vanilla ice cream

**Chocolate Snickers Mousse**

**Mexican Coffee**
½ shot Tequila
½ shot Kahlúa

**Baileys Coffee**

**Kahlúa Coffee**