

Lighter Fare

Soup Du Jour

\$4.25 Cup \$5.00 Bowl

House Salad

Crisp seasonal greens accented with heirloom tomato, cucumber, and parmesan tuile. Finished with micro greens and your choice of dressing. \$5

Caesar Salad

With vine-ripened tomatoes, hard-boiled egg wedges, croutons, and freshly grated parmesan cheese.

Anchovies upon request

Small/\$6.50 Large/\$9.50

Add grilled or blackened chicken \$5

Country Club Burger

A Certified Angus half pound ground chuck burger grilled and served on a sourdough bun with iceberg lettuce, sliced tomato, and choice of cheese.

\$9 *

Grilled or Blackened Chicken Club

An 8 oz. boneless breast on a sourdough bun with crisp lettuce and sliced tomato. Black Bean Burger

Available as Substitution/\$9

Fiesta Salad

Crisp seasonal greens topped with avocado, pico de gallo, ripe olives, toasted pumpkin seeds, and Wisconsin Cheddar. Finished with our Chipotle dressing and fried corn tortilla chips. \$9.50

Add Grilled or Blackened Chicken Breast/ \$5

Mediterranean Salad

Seasonal greens tossed with an herb vinaigrette with diced tomato, cucumber, Kalamata olives, seasoned croutons, egg wedges and freshly grated parmesan cheese. \$9.50

Add grilled or blackened chicken \$5

Summer Tortellini Salad

Tri-Color cheese tortellini tossed with fresh roasted garden vegetables and an herb vinaigrette. Finished with freshly grated parmesan. Presented upon Slippery Hills Farms lettuce with grilled roasted batard slices. \$9.50

Add grilled or blacked chicken breast/\$5.00

Additional Salad Dressings

*House Parmesan Peppercorn *Ranch *Italian *

*Blue Cheese *Light French*

Raspberry Vinaigrette

Steaks & Chops

Served with your choice of potato.

CAB New York Sirloin Strip Steak

Grilled and topped with steak house mushrooms and haystack onions.

10 oz. cut \$28 / 5 oz. Manhattan cut \$18 *

Au poivre option—Peppercorn encrusted with cognac cream sauce \$3

Certified Angus Filet Mignon

A center cut tenderloin wrapped in hickory smoked bacon, grilled and served with steak house mushrooms and haystack onions. 6oz./\$27 8 oz./\$36 *

Grilled Pork Chops

Boneless 5oz pork loin chops grilled. Served with an apple chutney and a savory cider pan sauce.

One chop: \$11 Two Chops: \$16

Spice Rubbed Tomahawk Pork Chop

A spice rubbed 18oz Berkshire pork rib chop with pork belly tail grilled and served with cider pan sauce and accompanied by homemade apple chutney. \$22

Available add-ons:

Half Walleye Pike \$7.50 Half Gulf Shrimp \$8.50 6 oz. Coldwater Lobster Tail \$15.00

* - State of Wisconsin Food Advisory—Wisconsin Food Safety Agencies Advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness. For further information, contact your physician or public health department.

Small Plates and Shareables

House Breaded Chicken Strips

Boneless breast strips lightly breaded in a savory panko crumb. Golden fried and served with a duet of dipping sauces.

Six each \$6 Ten each \$9

Garden Roll

An array of fresh garden vegetables, rice noodles, and a Vietnamese style sauce served chilled in rice wraps.

\$8

Marco Polo Grilled Yellow Fin Tuna Bites

Wasabi sesame tuiles topped with grilled yellow fin tuna, sesame seaweed salad and tobiko caviar. \$7

Spanish Calamari Rings

Coated with a Spanish style breading and golden fried. Accompanied by a garlic saffron aioli.

\$7

"North meets South" Chicken Poutine

Sliced tender breast meat and savory chicken gravy, presented with waffle fries and cheese curds \$9

Sesame Chicken Tacos

Boneless breast strips marinated and breaded with a toasted sesame seed crumb. Served in Asian steamed buns with sriracha aioli and Shanghai slaw.

Two tacos \$7 Three tacos \$10

Buffalo Chicken Sliders

Southern fried boneless chicken breast tossed with buffalo sauce and served on beer cheese bun. Finished with a creamy blue cheese slaw.

2 Sliders \$7 3 Sliders \$9

"The Great Gatsby"

Medallion of Certified Angus steer tenderloin, grilled and presented on a grilled brioche bun with béarnaise sauce and haystack onions. \$15 *

Pancetta Shrimp

A trio of Gulf shrimp wrapped in pancetta and grilled. Presented with a demitasse summer tortellini salad. \$10

Club Crab Cakes

Our specially seasoned Maryland style lump crab cakes, pan fried and served with a zesty slaw and peppadew mustard cream.

One Cake \$6 Two Cakes \$12

Chicken Taquitos

Corn Tortillas filled with seasoned chicken, pepper jack and cheddar cheeses.

Served with a Southwestern sauce.

\$6

Tri-colored Tortilla Chips with Pico de Gallo

Perfect for sharing \$5

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Fish & Seafood Your Way

Broiled, Blackened, Sautéed, Batter Fried or Panko Crusted

Canadian Walleye Pike Full / \$21.50 Half / \$12.50

Jumbo Gulf Shrimp Full / \$20 Half / \$11.50

Twin Coldwater Lobster Tails \$34

TODAYS CATCH

Ask your server to describe today's catch from the worlds oceans, lakes and rivers.

\$Market Price

Includes Your Choice of Potato

Specialties

Rajun Cajun Jambalaya

A half cold water lobster tail, gulf shrimp and blackened chicken breast. Presented with a Cajun style sauce accented with Andouille sausage. Accompanied by Bayou rice and okra crisps. \$27

Southeast Asian Pad Thai

An array of fresh garden vegetables stir-fried and tossed with rice noodles. Finished with a Southeast Asian style sauce. \$16
Add grilled or blackened chicken breast /\$5
Add Panko shrimp \$8.50

Manicotti

House pasta filled with fresh grilled garden vegetables, tomato vodka sauce and a Wisconsin cheese blend. Accompanied by grilled roasted garlic batard slices. \$15

Wisconsin Shore Dinner

Fillet of walleye pike pan-fried in a cast iron skillet. Served with herbaceous tartar sauce and summer vegetable pouch. \$22

"Sweet Home Alabama"

A southern fried boneless chicken breast served with cheddar chive waffles.
Accompanied by smashed Yukon Gold potatoes and country style sausage gravy.
\$14

Additions (with entrée order)

House Salad with your Choice of Dressing
\$2.50

Small Caesar Salad—\$3

Fresh Vegetable Du Jour—\$2

Soup Du Jour—\$2.25 Cup \$2.75 Bowl

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