

Lighter Fare

Soup Du Jour

Cup or Bowl

House Salad

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

Caesar Salad

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

Anchovies upon request

Small or Large

Add grilled or blackened chicken

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.

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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

Winter Salad

Crisp Slippery Hill Farms lettuce topped with poached pears, pomegranate, shaved red onions, mandarin orange and caramelized walnuts. Finished with a flavorful raspberry vinaigrette and feta cheese.

Add grilled or blackened chicken

Add grilled or blackened shrimp

Mediterranean Salad

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

Add grilled or blackened chicken

Additional Salad Dressings

House /Parmesan /Peppercorn /Ranch /Italian

Blue Cheese /Light French

Raspberry Vinaigrette

Steaks & Chops

Steaks are 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 / 5 oz. Manhattan cut *

Au poivre option—Peppercorn encrusted with cognac cream sauce

Certified Angus Filet Mignon

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

Grilled Pork Chops

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

One chop or Two Chops

Available add-ons:

Half Walleye Pike

Half Gulf Shrimp 6 oz. Coldwater Lobster Tail

* - **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 or Ten each

“Smoked Korean Wings”

Lightly smoked and glazed with a zesty Korean sauce.

Presented with Kimchi

“Marco Polo Grilled Yellow Fin Tuna Bites”

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

“Spanish Calamari Rings”

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

“Spinach and Artichoke Dip with Crab”

A savory mornay sauce accented with spinach, artichokes hearts and crab meat. Presented with grilled baguette slices.

“Classic Gulf Shrimp Cocktail”

Poached in a seasoned broth, chilled and presented with house cocktail sauce.

“Buffalo Chicken Sliders”

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

2 Sliders or 3 Sliders

“The Great Gatsby”

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

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“Club Crab Cakes”

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

One pc. or Two pcs.

“Grilled Chicken Quesadilla”

Boneless breast seasoned with southwestern spice blend. Grilled, sliced and presented in a flour tortilla with fresh garden vegetables and pepperjack cheese. Presented with pico de gallo.

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Fish & Seafood Your Way

Broiled, Blackened, Sautéed, Batter Fried or Panko Crusted

Canadian Walleye Pike Full or Half

Jumbo Gulf Shrimp Full or Half

Twin Coldwater Lobster Tails

TODAYS CATCH

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

\$Market Price

Includes Your Choice of Potato

Specialties

Beef Wellington

A Certified Angus center-cut tenderloin steak, pan-seared and topped with savory mushroom duxelles accented with foie gras. Baked in puff pastry, presented with sauce bordelaise, piped Yukon gold smashed potato and vegetable du jour.

Autumn Butternut Squash Raviolis

Presented with an herb mornay sauce. Finished with an array of fresh garden vegetables.

Add grilled or blackened chicken breast
Add Panko shrimp

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.

Seafood Extravaganza

A combination of a cold water lobster tail, Gulf shrimp, panko-crusted Viking Village sea scallops and fried calamari. Presented with a flavorful cardinal sauce, accented with dill and crab . Served with calico rice blend and fresh garden vegetable du jour.

Grilled Tea-Smoked Duck Breast

Boneless breast of duckling, brined in an aromatic cranberry brine. Tea-smoked, grilled, sliced and presented with a port wine cranberry demi glace. Accompanied by butternut squash raviolis, apple cranberry chutney and fresh garden vegetable du jour.

Additions (with entrée order)

House Salad with your Choice of Dressing
Small Caesar Salad
Fresh Vegetable Du Jour

Soup Du Jour— Cup or Bowl
French Onion Soup Gratin Cup or Bowl

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