

# *Small Plates and Shareable*

## 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 \$8 Ten \$11

## Spanish Calamari Rings

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

\$10

## Jumbo Roasted Wings

Jumbo roasted wings served spice-rubbed. Accompanied by house BBQ sauce, or traditional Buffalo style with crisp celery

\$12

## Margarita Flatbread

Our house flatbread topped with a sweet basil pesto, sundried tomato, artichoke hearts, kalamata olive and fresh mozzarella

\$10

## Sesame Chicken Tacos

Boneless breast strips , marinated in a teriyaki sauce, coated with toasted sesame seeds and baked. Presented in warm Asian Style buns with sriracha aioli and a pineapple salsa.

\$9.75

## 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 \$9 Two cakes \$16

## Locally-raised Wagyu Beef Sliders

A duet of locally-raised Wagyu beef sliders presented on warm Hawaiian buns. Finished with caramelized Onions, four-year Wisconsin cheddar and haystack onions.

\$12

## Yellow Fin Tuna Bites

Grilled yellow fin tuna chilled and sliced. Presented upon wasabi wonton crisps with sesame seaweed salad and tobiko caviar

\$9

## Summer Bruschetta

Grilled baguette slices finished with a refreshing tomato basil topping and Parmigiano Reggiano. Highlighted with balsamic reduction.

\$8

## Coconut Shrimp and Mango Chutney

Sweet white shrimp lightly breaded in a coconut panko crumb and golden fried. Presented with a flavorful mango chutney.

\$10



\* - **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.

# Steaks & Chops

*Steaks are served with your choice of potato and vegetable du jour*

## USDA Prime New York Sirloin Strip Steak

Grilled and topped with steak house mushrooms and haystack onions.

10 oz. cut \$30 5 oz. Manhattan cut \$20

Au Poivre option—Peppercorn encrusted with cognac cream sauce \$4

## Certified Angus Filet Mignon

A center cut tenderloin wrapped in hickory smoked bacon, grilled and served with steak house mushrooms and haystack onions. 6oz. \$29 8 oz. \$37

## Grilled Pork Chops

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

One chop: \$14 Two Chops: \$19

*Available add-ons:*

*Half Walleye Pike 6-8oz—\$10.50 Half Gulf Shrimp—\$8.00 6 oz. Coldwater Lobster Tail—\$17*

## Specialties

*All house specialties are served with vegetable du jour*

## Vietnamese Style Pad Thai

Fresh garden vegetables and rice noodles tossed with a flavorful southeast Asian style sauce.

\$19

Add grilled chicken—\$5

Add panko shrimp—\$8

## Grilled Locally Raised Lamb Chops

Twin “Lambalot “ Acres loin lamb chops grilled and served with our house mint jelly, rosemary, demi glace, and roasted garlic mashed Yukon Gold potatoes.

\$22

## Lobster Mac & Cheese

A split cold water lobster tail topped with a savory toasted panko crumb and baked. Presented with a decadent macaroni and cheese with sweet red crab meat.

\$25

## Summer Cheese Tortellini's

Cheese tortellini's tossed with sweet basil pesto, toasted pine nuts, and heirloom tomatoes. Presented upon an Italian garden vegetable kale. Finished with Parmesan Reggiano.

\$23

Add chicken \$5

Add Shrimp \$8

## Portabella Locally Raised Wagyu Chop Steak

A locally raised wagyu ground steak burger grilled and presented with portabella mushroom raviolis. Finished with a portabella mushroom sauce and haystack onion.

\$20

## Sweet Home Alabama

A southern fried boneless chicken breast served with cheddar chive waffles. Accompanied by roasted garlic Yukon Gold Potatoes and country style sausage gravy.

\$18

*Add Ons with Entrée Order*

*House Salad - \$2.50 Small Caesar Salad - \$3 Fresh Vegetables—\$2*

*Soup Du Jour \$2.25/cup \$2.75/bowl*

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# *Fish & Seafood Your Way*

*Served with your choice of potato and vegetable du jour.*

**Broiled, Blackened, Sautéed, Batter Fried or Panko Crusted**

**Canadian Walleye Pike 6-8oz. \$17.50 10-12oz. \$24.50**

**Jumbo Gulf Shrimp Full \$24.50 Half \$15**

**Twin Coldwater Lobster Tails \$37.50**

*Includes Your Choice of Potato and Fresh Vegetable Du Jour*



## *Lighter Fare*

### Soup Du Jour

Cup \$4.75 Bowl \$6.50

### House Salad

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

\$7

### Caesar Salad

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

Small \$7.75/ Large \$10.75

*Add grilled or blackened chicken \$5*

### Country Club Burger\*

A Certified Angus half pound ground chuck burger grilled and served on a Brioche bun with iceberg lettuce and sliced tomato. Accompanied by French fries or fruit.

\$10.75

### Fiesta Salad

A baked southwestern style tortilla shell served with crisp seasonal greens, heirloom tomatoes, jicama, toasted peppitos, and watermelon radish. Finished with our creamy southwestern style dressing and house queso fresca.

\$10.75

*Add grilled or blackened chicken \$5*



### Mediterranean Salad

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

Small \$7.75 / Large \$10.75

*Add grilled or blackened chicken \$5*

### Grilled or Blackened Chicken Club

An 8 oz. boneless breast grilled or blackened and served on a broche bun with crisp Iceberg lettuce and sliced tomato.

\$10.75

### Grecian Quinoa

Crisp slippery Hill farms lettuce presented with Quinoa tossed with a flavorful herb vinaigrette. Finished with Heirloom tomatoes, cucumber, watermelon radish, feta cheese, micro-greens and artichoke crisps.

\$10.75

*Add grilled or blackened chicken \$5*

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