

~Weekly Specials~

~Sunday Brunch~

Served every Sunday from 10a.m. until 2p.m.

Made to Order Omelet and French Toast Station, A wide Array of Assorted Salads, Fresh Fruit, Classic Breakfast Specialties, Barbecued Ribs, Angus Beef Tips, Seafood Specials, Broasted Chicken, Chocolate Fountain, Decadent Dessert Display and Much More...

Adults - 16 Children 5-12yrs - 8 4 and under - 4

Sunday Evenings - All U Care to Eat Chicken

10

Baked or Broasted and served with Mashed Potatoes, Dressing, Gravy and Cranberry Sauce

Monday Evenings - Steak Diane

14

Medallions of Beef Tenderloin pan seared and finished with a Brandy Cream Sauce.

Served with choice of Soup or Salad, Bread Basket and Choice of Side.

Tuesday Evenings - Pasta Bar

14

Featuring an array of Meats, Veggies, Assorted Pastas, Sauces and More then created for you per your instructions by your own personal chef live in our dining room

Wednesday Evenings - Prime Rib

Petite Cut (8oz) 18

Queen Cut(10oz) 20

King Cut (12oz) 24

Bull Cut (20oz) 33

Thursday Evenings - Treasures of the Sea

24

Shrimp, Snow Crab, Scallops, Mussels, Potatoes, Sweet Corn cooked in a Savory Seafood Bisque With Whole Grain Bread

Friday Evenings - Wisconsin Fish Fry

Lake Perch Plate

15

French Fries, Buttered Rye, Red Onion, Coleslaw, Tartar Sauce

Lake Perch Dinner

16

Choice of Soup or Salad, Bread Basket, Choice of Side, Tartar Sauce

Fish n Chips

15

Beer Battered Haddock, French Fries, Buttered Rye, Red Onion, Lemon, Coleslaw
Tartar Sauce

Double Fish n Chips

22

Same as above with double the fish

Stuffed Haddock

20

Atlantic Haddock stuffed with a Mediterranean Seafood Stuffing, Choice of Side and Also a Bread basket and choice of Soup or Salad

Fried Shrimp

16

Lightly Breaded Shrimp, French Fries, Coleslaw, House Cocktail Sauce,
Buttered Rye, Lemon

Combination Plate

20

Breaded Shrimp, Beer Battered Haddock, Lack Perch, Choice of Soup or Salad, Bread Basket

Saturday - Prime Rib

Petite Cut (8oz) 19

Queen Cut(10oz) 21

King Cut (12oz) 25

Bull Cut (20oz) 34

~Hand Cut Steaks n Chops~

Our Steaks are Hand Trimmed from Upper 2/3rds Choice Midwestern Angus.
All are served with your choice of Soup or Salad, Side Accompaniment, and Bread Basket.

Dry Aged New York Strip (14oz)	40
Angus Beef Sirloin (12oz)	24
Pork Porterhouse (16oz) (bourbon glaze)	28
New York Strip (14oz)	26
Ribeye (14oz)	26
Tenderloin (6oz)	25
Tenderloin (10oz)	32

~STEAK n CHOP ADD ON'S~

Herb Roasted Mushrooms 3	Grilled Onions 3	Garlic Butter 2
Sautéed Shrimp 5	Lobster Tail 15	

~Fresh Seafood Selections~

All of our Fresh Seafood Selections are served with your choice of Soup or Salad,
Side Accompaniment and a Bread Basket

Baked Haddock Lemon and Drawn Butter	18
Broiled Atlantic Salmon Cool Cucumber Dill Sauce	22
Bacon Wrapped Day Boat Scallops Maple Bourbon Glaze	25
Halibut Pancetta-Tomato Vinaigrette, Fried Artichoke Heart	28
Walleye Pan Fried, Drawn Butter, Lemon	21

~Compositions~

All served with choice of Soup or Salad and a Bread Basket

<u>Cedar Plank Salmon</u>	22
Bourbon Marinated Atlantic Salmon, Asian Citrus Slaw, Choice of Side.	
<u>Wild Mushroom Ravioli</u>	17
Grilled Portabella, Tomato Bruschetta, Fresh Mozzarella, Basil Cream, Balsamic Reduction.	
<u>Sesame Encrusted Ahi Tuna Dinner</u>	21
Served over Sticky Rice Pilaf, Asian Citrus Slaw and Sesame Dressing	
<u>Praline Chicken</u>	18
Pecan Encrusted Chicken, Caramelized Apples and Onions, Praline Sauce, Sweet Potato Risotto Croquette	

Tonight's Side Selections

Pan Roasted Broccolini with Smoked Chili & Citrus Vinaigrette
Blistered Haricot Verts with Toasted Almond Butter
Shroom n Gouda Mac bacon gratin
Garlic Mashed Potato with Chives
Baked Potato with Whipped Butter and Sour Cream
Baby Potato Medley with Garlic Chive Butter
French Fries

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

~Burgers, Sandwiches & Wraps~

Served with your choice of French Fries, Pub Chips, Daily Soup or Fresh Fruit

<u>1951 West Burger</u>	11
Angus Beef Patty, Applewood Smoked Bacon, White Cheddar, Caramelized Onions, Roasted Mushrooms, French Onion Schmeer	
<u>Wild Fire Burger</u>	11
Cajun Rubbed Angus Beef Patty, Buffalo Aioli, Flash Fried Jalapenos, Monterey Jack Cheese	
<u>Tuscan Chicken Panini</u>	11
Grilled Chicken Breast, Ciabatta Roll, Spinach, Tomato, Caramelized Onion, Roasted Red Bell Pepper, Mozzarella, Pesto Aioli	
<u>West Coast BBQ'd Chicken</u>	11
Grilled Chicken Breast, Spicy Mango BBQ Glaze, Bacon, Swiss Cheese, Avocado, Tomato, Twin Elms Sunflower Sprouts	
<u>Prime Rib Melt</u>	11
Shaved Prime Rib, Bacon, Swiss Cheese, Mushroom Bordelaise, Flash Fried Onions, Ciabatta Roll	
<u>Harvest Turkey Club Wrap</u>	11
Turkey Breast, Applewood Smoked Bacon, Sun-Dried Cranberry, Apple, Mixed Greens, Praline Pecan Cheddar Cheese, Maple-Dijon Dressing, Whole Grain Wrap	
<u>Buffalo Burger</u>	12
Navarino Valley Bison Patty, Grilled Mushrooms, Fresh Mozzarella, Golden BBQ Sauce	
<u>Rueben</u>	10
Comed Beef, Sauerkraut, Swiss Cheese, Traditional Dressing, Rye	
<u>Black Bean Burger</u>	11
Spicy Black Bean Patty, House Pico De Gallo, Jalapeno Aioli, Monterey Jack, Local Sprouts	
<u>Salmon Souvlaki Gyros</u>	11
Lemon-Basil Broiled Salmon, Feta, Tomato-Pepperoncini Salsa, Tzatziki, Pita	

Classic Rock Garden Specialties

Served with your choice of Soup or Salad, Choice of Side Accompaniment, Creamy Coleslaw and a Bread Basket

Classic Broasted Chicken	(1/4 Chicken)	10
Original Family Recipe	(1/2 Chicken)	14
Baby Back Ribs	(1/2 Rack)	14
Slowly Cooked, Tender and Flavorful	(Full Rack)	21
Broasted Chicken and Ribs		17
1/4 Broasted Chicken and 1/2 Rack of Rib		

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~Sharables~

<u>Ahi Tuna Won Tons</u>	11
Sesame Seared Ahi Tuna, Chipotle-Mango Chutney, Asian Citrus Slaw, Wasabi Aioli, Sesame Dressing	
<u>Sriracha Curds</u>	10
Renard's White Cheese Curds, Lightly Breaded, Sriracha Butter Glaze, Cilantro <u>(available plain upon request)</u>	
<u>Shanghai Calamari</u>	11
Flash Fried Calamari, Piquant Peppers, Green Onion, Sprouts, Sweet Chili Glaze	
<u>Loaded Tavern Chips</u>	10
House Fried Potato Chips, Bleu Cheese Sauce, Lingonberries, Bacon, Scallion	
<u>Chicken Wings</u>	11
Choice of Sauce; House Hot, Garlic Parmesan, Applewood Bacon BBQ, Sweet Chili	
<u>Bruschetta</u>	10
Ciabatta Crostini, Roma Tomato Bruschetta, Balsamic Reduction, Fresh Mozzarella, Basil	
<u>Bacon Lollipops</u>	11
Spiced Pecans, Praline Sauce, Candied Bacon Lollipops.	

~Artisan Street Tacos~

Served with Fresh Fried Corn Tortilla Chips and Guajillo Pepper Salsa

<u>Ahi Tuna</u>	12
Jicama Slaw, Cilantro Chimichurri, Twin Elm Gardens Sun Flower Sprouts, Flour Tortilla	
<u>Chicken Tinga</u>	10
House Pico, Avocado Crema, Jicama Slaw, Cotija Cheese, Flour Tortilla	
<u>Blackened Shrimp</u>	12
Pickled Red Cabbage, Mango Salsa, Cotija Cheese, Chipotle Aioli	

~Salads~

Served with Fresh Baked Rolls and House Made Crackers

<u>Wild Berry Chicken Salad</u>	12
Chicken Breast, Seasonal Berries, Cheddar Cheese, Shaved Red Onion, Almonds, Mixed Greens, Strawberry-Balsamic Reduction	
<u>Zen Salad</u>	13
Atlantic Salmon, Baby Kale, Spinach, Arugula, Granny Smith Apple, Granola, Pecan, Feta Cheese, Dried Cranberry, Lemon Vinaigrette	
<u>Shrimp Cobb</u>	13
Grilled Shrimp, Avocado, Hard Cooked Egg, Bleu Cheese, Tomato, Bacon, Scallion, Mixed Greens, Raspberry Acai Vinaigrette	
<u>Autumn Leaf's and Grains</u>	13
Grilled Chicken Breast, Baby Greens, Quinoa, Barley, Cucumber, Roasted Chick Pea, Apple, Red Onion Dried Cranberry, Salt Roasted Beets, Maple Dijon Dressing.	