

Holiday Acres

RESORT ON LAKE THOMPSON

Dinners include: Warm Bread, Choice of House Salad, Cottage Cheese, or our Homemade Soup. (Substitute Baked French Onion for \$2.95).

Choice of Potato, Vegetable, or Rice for entrees without a designated side.



Steaks & Ribs

Add Sautéed Mushrooms 2.95

Filet Mignon 8oz

Center cut Choice Tenderloin, wrapped in Bacon and grilled to your liking 29.95

Pork Tenderloin 8oz

Grilled and paired with an apple chutney and maple béchamel. Served with tempura fried rosemary potatoes 18.95

Grilled Elk 6oz

Local, farm-raised Elk. The lean red meat - grilled to medium rare. With crumbled Boursin and Draped with a Port Demi.

Served with Sundried Tomato Risotto 22.95

Baseball Sirloin 8oz

Prime Baseball Cut, grilled to your liking and draped with a hunter sauce. Served with tempura fried rosemary potatoes 24.95

BBQ Ribs

 Our Chef's succulent BBQ Baby Back Pork Ribs. Slow roasted to perfection, then basted in a tangy BBQ Sauce.

Full Rack 22.95 Half Rack 15.95

Pasta & Poultry

Pesto Pasta** 14.95

Penne pasta tossed with our homemade pesto cream sauce, broccoli, sundried tomatoes, and feta
With Chicken 16.95 Shrimp 18.95

Chicken Wild Mushroom Ravioli

Grilled, smoked Chicken Breast. Served with prosciutto rosemary cream sauce over Wild Mushroom stuffed ravioli 18.95

Chicken Pomodoro

Grilled Chicken Breast with fresh mozzarella and a tomato, garlic and fresh basil pomodoro.
Served over chicken and kale ravioli 18.95

$\frac{1}{2}$ Duck

Crispy roasted half duck served with braised red cabbage and spinach spaetzle 23.95

Fettuccini Alfredo** 14.95

Chef's own Alfredo sauce, rich and creamy
With Chicken 16.95 Shrimp 18.95

Three Cheese Tortellini**

Tri-colored tortellini tossed with fresh basil, artichoke hearts, garlic and tomatoes in a light cream sauce 15.95

Fish & Seafood

Walleye Pike

The Northwoods favorite fish...

Pan-fried, deep-fried, or broiled. The best! 20.95

Seafood Portobello

Sautéed Portobello topped with Jumbo Shrimp, Scallops, Lobster, Capers and Sweet Red Peppers with Mornay sauce. Served over Thyme Rice 32.95

Fresh Salmon

Pan seared and topped with crispy fried spinach and a beurre noisette. Served with wild mushroom risotto 22.95

Jumbo Shrimp

Grilled, Broiled or beer-battered. Served with fresh lemon and Drawn Butter or Cocktail Sauce 20.95

Fresh Scallops

Seared with a lemon caper sauce and accompanied by an artichoke heart & asparagus sauté. Served over wild mushroom stuffed ravioli 22.95

Baked Haddock

North Atlantic Haddock baked with an olive and caper tapenade. Served with a lemon risotto 18.95

Cold Water Lobster

Celebrate with the best, with drawn butter
Two Tails 32.95 Three Tails 44.95

Lobster Risotto

Creamy risotto with lobster meat, asparagus, sundried tomatoes, garlic, and fresh basil 25.95

Petite Filet & Seafood

6 oz filet with:

Jumbo Shrimp (3) 28.95

Cold Water Lobster Tail 32.95

Note: Eating raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk of foodborne illness.
**Denotes vegetarian items

