

Dinners include: Warm Bread, Choice of House Salad, Cottage Cheese, or our Homemade Soup.

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

Steaks & Ribs

Add Sautéed Mushrooms

Filet Mignon 8oz

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

Pork Tenderloin 8oz

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

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

Baseball Sirloin 8oz

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

BBQ Ribs Our Chef's succulent BBQ Baby Back

Pork Ribs. Slow roasted to perfection, then basted in a tangy BBQ Sauce.

Pasta & Poultry

Pesto Pasta** 14.95

Penne pasta tossed with our homemade pesto cream sauce, broccoli, sundried tomatoes, and feta

Option to add Chicken or Shrimp

Chicken Wild Mushroom Ravioli

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

Chicken Pomodoro

Grilled Chicken Breast with fresh mozzarella and a tomato, garlic and fresh basil pomodoro.

Served over chicken and kale ravioli 18.95

½ Duck

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

Fettuccini Alfredo**

Chef's own Alfredo sauce, rich and creamy

Option to add chicken or shrimp

Three Cheese Tortellini**

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

Fish & Seafood

Walleye Pike

The Northwoods favorite fish...

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

Seafood Portobello

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

Fresh Salmon

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

Jumbo Shrimp

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

Fresh Scallops

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

Baked Haddock

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

Cold Water Lobster

Celebrate with the best, with drawn butter

Lobster Risotto

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

Petite Filet & Seafood

6 oz filet with:

Jumbo Shrimp (3)

Cold Water Lobster Tail

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

**Denotes vegetarian items

Appetizers

Crab Cakes Pan seared and served with the Chef's Choice Aioli Sauce

Pheasant Napoleon with layered fried wontons, smoked Gouda, and Wild Mushrooms in a Glace de Canard

Duck Spring Rolls Braised duck and napa cabbage mix in hand rolled spring rolls with a sweet chili sauce

Bacon Wrapped Shrimp Five bacon-wrapped shrimp, grilled, and served with a chipotle and lime horseradish aioli

Wild Mushroom Tart Savory wild mushroom blend in a puff pastry topped with bleu cheese and drizzled with a brandy cream sauce

Calamari Strips Fried and served with a basil vinaigrette dipping sauce

Sunday Brunch

(June-October)

Serving 9:00 a.m. - 1:30 p.m.

Includes made-to-order omelets, carved Wis. ham, a variety of hot entrees, cheese blintzes, fresh fruit, peel n eat shrimp, homemade salads, a bountiful array of desserts, plus much more.

Friday Night Holiday Buffet

(June- October)

Serving 5:00 - 9:00 p.m.

Crispy Breaded Cod and Baked Alaskan Pollock, Herb-Baked Chicken, delicious Baked Ham, Deep-Fried Shrimp, Potato Pancakes, Mashed Potatoes and Gravy, Mac n Cheese, Vegetable, New England Clam Chowder, array of Salads, Homemade Dill & Oatmeal Breads and Texas Chocolate Cake.

Special prices for Children under 10

Lighter Fare

Creamy or Crumbled Bleu Cheese Dressing

Ahi Tuna Salad

Ahi tuna steak, grilled to medium rare, layered wontons with a napa cabbage salad and drizzled with a wasabi soy vinaigrette

Salmon Salad

Pan seared salmon atop a bed of mixed greens with cucumbers and heirloom tomatoes. Served with Basil Vinaigrette

Carpaccio Salad

Thin slices of rare carpaccio meat, fresh slices of mozzarella, and tomatoes with fresh greens. With a balsamic reduction and olive oil dressing

Chicken Spinach Salad

Grilled chicken breast atop fresh spinach mix with pickled red onions, feta cheese, toasted sunflower seeds and door county cherries. Served with a cranberry vinaigrette

Baked French Onion Soup

Delicious homemade signature desserts including cheesecake, Texas chocolate cake, sundaes, and crème brulée!

Ask about our famous ice cream drinks!

