

Entrées / Entrées / Entrées

Served with choice of Soup or Garden Salad, ^{-substitute} Small Caesar^{-2.00}

FILET MIGNON* ^{GF} 7oz Hand Cut grilled Filet with Cabernet Demi-Glace and Red Potato Mashers and Vegetable -28⁹⁵

Add Asparagus, Béarnaise and Crab Meat -6⁰⁰

NEW YORK STRIP* ^{GF} 12oz Hand Cut grilled NY Strip with Blue Cheese Bacon Demi-Glace and Roasted Red Potatoes and Vegetable -26⁹⁵

POT ROAST ^{GF} Braised Beef with Pan Gravy, Roasted Red Potatoes, Carrots and Onions -17⁹⁵

PORK PORTERHOUSE* ^{GF} Bone in Chop Grilled Medium on Boursin Demi-Glace with Red Potato Mashers -15⁹⁵

ROAST DUCK with Door County Cherry & Sage Bread Stuffing and Port Orange Sauce & Vegetable -25⁹⁵

CHICKEN & BISCUITS Tender Chicken, Carrots, Potatoes, Onion, and Celery in Savory Cream Sauce over Buttermilk Biscuits -13⁹⁵

FRIED SHRIMP Butterflied, Breaded and Fried with Potato choice and Vegetable-18⁹⁵

LOBSTER DUO Two 4oz. Tails Pan Seared with Lobster Ravioli & Garlic Butter -49⁹⁵

SALMON* Pan Seared with Asparagus Risotto and Béarnaise Sauce -23⁹⁵ ^{GF NO SAUCE}

Add Crab Meat -4⁰⁰ ^{GF}

SCALLOPS* Pan Seared Sea Scallops with Wild Mushroom Ravioli and Sage Brown Butter Sauce -26⁹⁵ ^{GF-NO RAVIOLI / SUB POTATO}

WALLEYE Lightly Floured and Pan Fried with Tartar Sauce and Red Potato Mashers and Vegetable -25⁹⁵

FRIED SHRIMP Butterflied, Breaded and Fried with Potato choice and Vegetable-18⁹⁵

VEGGIE PASTA Linguini with Zucchini, Asparagus, Red Onion & Sun-Dried Tomatoes with Creamy Marinara Sauce -13⁹⁵

ADD GRILLED PORTOBELLO -15⁹⁵

ADD GRILLED CHICKEN -17⁹⁵

ADD GRILLED SHRIMP -21⁹⁵

***** ADD A 4oz. LOBSTER TAIL TO ANY ENTRÉE -18⁹⁵ *****

Fried Chicken / All Day Tuesday / Fried Chicken

Half Chicken with Red Potato Mashers and Gravy and Coleslaw -12⁹⁵

Fish Fry / All Day Wednesday & Friday / Fish Fry

Includes Cole Slaw, Rye Bread, Choice of Potato, or Vegetable ^{-sub} House Salad for Potato^{-2.00}

FRIED ICELANDIC COD

Lightly breaded and deep fried -12⁹⁵

PERCH

Lightly breaded and deep fried -16⁹⁵

BAKED ICELANDIC COD

^{GF} -12⁹⁵

BAKED COD OSCAR

With Asparagus & Hollandaise Sauce -14⁹⁵

BAKED COD CRAB OSCAR

Asparagus, Hollandaise and Crab Meat -17⁹⁵

Prime Rib / Saturday after 4pm / Prime Rib

Slow Roasted Prime Rib of Beef with Au Jus, Choice of Potato & Soup du Jour or Garden Salad

Due to the manner of preparation, availability may be limited

12oz QUEEN CUT* ^{GF} -24⁹⁵

16oz KING CUT ^{GF} -29⁹⁵

Add Mushrooms ^{GF} -2⁹⁵ *Add Béarnaise Sauce* -1⁹⁵

18% gratuity may be added for parties of 8 or more

*Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.