

FIRST COURSE

CRAB CAKES*

Pan fried and crab loaded, drizzled with our ancho chili aioli. **\$12**

WALLEYE CHEEKS*

Lightly battered and served with sautéed fresh vegetables in our lemon cream sauce. **\$12**

PALM NUTS

Bacon, jalapeño, cheddar cheese and chive, potato croquettes. Hand breaded and fried to a perfect golden brown. Served with a generous side of spicy ranch. **\$9**

KABOBS*

Onion, bell pepper and mushroom with either tenderloin or shrimp on a bed of rice.
Tenderloin **\$12**
Shrimp **\$14**

JUMBO SHRIMP*

Order as you please... grilled (plain or Cajun), chilled, broiled, Italian-sautéed or lightly battered and fried. **\$3.50/each**

WISCONSIN STYLE CURDS

Fresh cheese curds, beer battered and fried to order. Served with buttermilk ranch on the side. **\$7**

BREW CITY ONION RINGS

\$8

BAKED FRENCH ONION SOUP

\$5

SOUP DU JOUR

\$4

FRESH HOUSE SALAD

Mixed greens, cherry tomatoes, white onion slices, hard boiled egg, grated Parmesan and croutons. Served on a chilled plate. **\$5**

DESSERTS

Ask your server for a description of our dessert items. **\$6**

SUPER CREAMY ICE CREAM DRINKS

Made in house and generously scooped per order.

GRASSHOPPER

\$7

BRANDY ALEXANDER

\$7

ENTRÉES

All entrées are served with your choice of soup du jour or salad, house-baked bread and a side choice: Vegetable, baked potato, rice blend, cheese ravioli or french fries.

Side upgrades: baked french onion soup **\$1**
or our famous twice baked potato **\$2.50**

Grilled on the area's ONLY all natural charcoal grill.

TENDERLOIN*

A center cut choice fillet.

6oz. **\$24**

8oz. **\$28**

RIBEYE*

Angus 12oz. **\$24**

MAKE IT A "BEEF & REEF"*

Three jumbo shrimp **\$10**

One lobster tail **\$21**

8oz. Snow Crab **\$12**

PORK PRIME RIBEYE*

One 8oz. Chop **\$14**

Two 8oz. Chops **\$19**

BBQ RIBS*

Slow cooked,
fall off the bone.

Half Rack **\$16**

Full Rack **\$22**

BURGER*

Local fresh ground beef served with lettuce, tomato and raw onion. **\$9**

Add: Cheese **75¢** Bacon **\$1.50**

Mushrooms **75¢**

Blue Cheese Crumbles **\$2**

GRILLED CHICKEN*

Tender chicken breast topped with lettuce and tomato. **\$9**

Comes with a side of mayo.

CANADIAN WALLEYE*

Two fillets either pan-seared, baked or deep fried. **\$19**

PERFECTLY GRILLED SALMON*

Seasoned with lemon pepper or drizzled with our Creole blush sauce. **\$19**

SNOW CRAB*

One full pound of steamed Canadian Crab with drawn butter and crab cracker on the side. **\$26**

JUMBO SHRIMP DINNER*

Five large shrimp any style you want. Grilled (Plain or Cajun), Italian- Sautéed or light and crispy beer battered. **\$22**

LOBSTER*

Cracked, baked and fluffed on the shell.

One Tail **\$28**

Two Tails **\$45**

CHICKEN PARMESAN*

Lightly breaded chicken breast topped with mozzarella and marinara. Served with our cheese ravioli. **\$18**

CHICKEN FRANCESE*

Pan seared chicken breast simmered in a white wine lemon sauce. **\$13**
Double the chicken, add **\$6**

CHEESE STUFFED RAVIOLI

Pasta and sauce **\$11**

Have it your way:

Grilled chicken & market vegetable. **\$15**

Tenderloin tips & mushrooms **\$20**

Broiled salmon & market vegetable **\$19**

Sauce options:

Butter-garlic or Marinara

SANDWICHES & SALADS

SHAVED PRIME RIB FRENCH DIP*

On a toasted hoagie roll with a side of au jus. **\$11**
Add Swiss cheese and Onion **\$1**
Wisconsin Style: Cheddar, onion and bell peppers **\$1.50**

OUR FAMOUS COBB SALAD*

Bacon, blue cheese crumbles, onion, avocado, hard boiled egg and tomato on a bed of fresh greens.

Chicken **\$13**

Steak **\$15**

SALMON SALAD*

Fresh mixed greens with dried cranberries, shredded Parmesan cheese, tomato and onion. Topped with pan seared salmon and house-made lemon vinaigrette dressing.

\$14

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.