



FRIDAY MENU

APPETIZERS

CRAB CAKES

Pan fried crab cakes served with an ancho chile aioli. **\$14**

KABOBS*

Onion, bell pepper, and mushroom with either tenderloin or shrimp on blended rice. Grilled on the area's ONLY all natural charcoal grill.

Tenderloin or Shrimp **\$15**

CHEESE CURDS

Fresh cheese curds beer battered and fried to order. **\$10**

DINNER

Friday specials include coleslaw, fresh baked warm bread and potato choice.

BEER BATTERED COD*

2 piece **\$12** | 3 piece **\$14**

POOR-MAN'S LOBSTER*

2 piece **\$12** | 3 piece **\$14**

JUMBO SHRIMP*

5 beer battered, plain grilled, or Cajun grilled. **\$20**

COD & SHRIMP COMBO*

2 piece Cod and 3 jumbo shrimp. **\$18**

SEAFOOD TRIO*

Snow crab, 2 piece cod, and 2 jumbo shrimp. **\$26**

BEER-BATTERED PERCH*

\$16

WALLEYE*

Canadian walleye fillets. Choice of pan-fried, deep fried, or cracker crusted.

1 piece **\$16** | 2 piece **\$24**

FRENCH DIP*

Sliced prime rib served on a grilled hoagie roll with au jus for dipping. **\$14**

Add Swiss Cheese and Onion. **\$1**

RIBEYE*

USDA Choice Angus 12 oz. ribeye. **\$31**

Add 3 Jumbo Shrimp. **\$11**

FRESH HOUSE SALAD \$7

CROCK OF CLAM CHOWDER \$6

SCRATCH MADE DESSERTS \$7

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