

FIRST COURSE

AHI TUNA

Sesame Crusted & Pan Seared on Asian Slaw
- Drizzled with Hoisin Lemon BBQ Sauce. **\$14**
Served rare to medium rare unless specified.

CRAB CAKES*

Fresh Blue Crab. Made from scratch. Pan fried
and drizzled with our own ancho chili aioli. **\$14**

NEW 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. **\$10**

KABOBS*

Onion, bell pepper and mushroom with either
tenderloin or shrimp on a bed of rice.
Vegetable **\$13**
Tenderloin or Shrimp **\$16**

JUMBO SHRIMP*

Order as you please... Trio of grilled (plain
or Cajun), chilled, broiled, Italian-sautéed
or lightly battered and fried. **\$14**

WISCONSIN STYLE CURDS

Fresh cheese curds, beer battered and fried to order.
Served with buttermilk ranch on the side. **\$11**

BREW CITY ONION RINGS

\$10

BAKED FRENCH ONION SOUP

\$7

SOUP DU JOUR

\$6

FRESH HOUSE SALAD

Mixed greens, Roma tomatoes, carrots, cabbage,
red onion slices, hard boiled egg, grated Parmesan
and croutons. Served on a chilled plate. **\$7**

DESSERTS

Ask your server for a description of our
dessert items. **\$8**

SUPER CREAMY ICE CREAM DRINKS

Made in house and generously scooped per order.

GRASSHOPPER OR BRANDY ALEXANDER

\$8

ENTRÉES

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

*Side upgrades: baked french onion soup or our famous twice baked potato **\$3***

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

TENDERLOIN*

6oz **\$32** or 8oz **\$38**

RIBEYE*

14oz **\$38**

NEW YORK STRIP*

14oz **\$35**

Sautéed onion **\$1**

Blue Cheese **\$3** - Mushrooms **\$2**

MAKE IT A "BEEF & REEF"*

Three jumbo shrimp **\$13**

One lobster tail **\$25**

8oz. Snow Crab **\$20**

PRIME RIB

*Every Wednesday & Saturday
beginning at 4 p.m.*

Queen **\$32** King **\$37**

BBQ RIBS*

Slow cooked, fall off the bone.

Half Rack **\$25**

Full Rack **\$33**

PESTO CHEESE TORTELLINI

Tossed in a creamy pesto sauce.

Plain **\$18** Chicken **\$22**

Shrimp **\$26** Salmon **\$26**

BURGER*

Fresh 1/2 lb ground tenderloin
served with lettuce, tomato and
raw onion. **\$13**

Add:

- Cheese andbacon **\$2**

- Mushrooms **\$1**

- Blue cheese crumbles **\$2**

AHI TUNA

Pan seared with a sesame crust
and drizzled Hoisin Lemon BBQ.
1 Fillet **\$17** or 2 Fillets **\$25**
*Served rare to medium rare
unless specified.*

CANADIAN WALLEYE*

Choice of pan-seared, cracker
crusted or deep fried.
One Fillet **\$22**
Two Fillets **\$30**

JUMBO SHRIMP DINNER*

Five large shrimp any style you
want. Grilled (Plain or Cajun), or
light and crispy beer battered.
\$26

LOBSTER*

Cracked, baked and
fluffed on the shell.

One Tail **\$32**

Two Tails **\$49**

SALMON*

Seasoned with lemon pepper
and grilled. **\$26**

SNOW CRAB*

One full pound of steamed
Canadian Crab with drawn butter
and crab cracker on
the side. **\$44**

SALADS

OUR FAMOUS COBB SALAD*

Bacon, blue cheese crumbles,
onion, hard boiled egg and
tomato on a bed of
fresh greens. **\$14**
Chicken **\$18**
Shrimp **\$20**

SALMON SALAD*

Fresh mixed greens with dried
cranberries, shredded Parmesan
cheese, tomato, cucumber
and onion. Topped with
house-made lemon
vinaigrette dressing. **\$15**
Grilled Salmon **\$18**
Pan Seared Ahi Tuna **\$18**

SANDWICHES

TENDERLOIN SANDWICH*

A center cut choice filet smothered
in sautéed mushrooms and onion
served on our house baked,
toasted bun. **\$17**

SHAVED PRIME RIB FRENCH DIP*

On a toasted hoagie roll with a side
of
au jus. **\$15**
Add:
- Swiss cheese and onion **\$1**
- Wisconsin Style:
Cheddar, onion and bell peppers **\$2**

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