



### Appetizers

- Baked French Onion Soup** cup 3.95 bowl 4.50  
**Garlic Mussels**-One pound of greenlip mussels sauteed in a garlic/wine sauce 11.95  
**Shrimp Champignons** - Large mushroom caps stuffed with chopped shrimp, garlic & capers and topped with a roasted red pepper hollandaise sauce 9.95  
**Toasted Ravioli** with marinara sauce 5.95  
**Walleye Cheeks**-One-half pound, breaded and deep-fried 9.95  
**Bacon-Wrapped Scallops**- Seared and served over spring greens 9.95  
**Deep-Fried Pickle Slices** -- Battered, breaded and deep fried...don't knock 'em until you've tried them 5.95

**Prime Rib** - tender, juicy & slow-roasted in our special oven! 16 oz 24.95

**Filet Mignon**-hand-cut & so very tender 8 oz 27.95

**New York Strip** - 14 ounces USDA PRIME charbroiled, juicy & so tasty!! 32.95

**Ribeye**-a hand-cut, hearty steak 16 oz 26.95

**Veal Chop** -A 14 oz frenched bone-in chop char-grilled to a juicy tenderness 29.95

**Tom's Baseball-Cut Sirloin** - thick as a filet with that great sirloin flavor 6 oz 15.95

**Pork Chops**-Two 12 oz, well-trimmed chops 20.95  
 Lite - One 12 oz chop 17.95

**Lamb Chops**-two, double-thick chops, 8 oz each 27.95  
 Add to your steak or chops:  
 Blue Cheese 2.00 Mushrooms 4.00

**Baby Back Pork Ribs** - fall-off-the-bone, topped with a smokey sauce & Memphis spices. Full Order 21.95  
 Half Order 18.95

**Veal Marsala**  
 sauteéd with mushrooms in a marsala wine sauce 20.95

**Veal Piccata**  
 sauteéd with capers in a lemon/white wine sauce 20.95

**Veal Parmigiana**  
 hand-pounded cutlets sauteed in butter, covered with mozzarella and parmesan cheese, toasted to perfection, layered with homemade red sauce & served over angel hair pasta 23.95

**Remember our Walleye Fish Fry every Friday!!**

### Walleye

10-12 oz filet, deep-fried, pan-fried or broiled 19.95

### Fettucini d'la Mare

shrimp, scallops, lobster sauteed in garlic butter 20.95  
 sauteed in a rich, Alfredo sauce 22.95

**Shrimp Sonora** - Eight large shrimp sauteed with bell peppers, celery, onions, tomatoes with fresh ginger & garlic in a pinot grigio sauce served with our wild rice blend and topped with kalamata olives & mozzarella cheese 22.95

### Shrimp de Jonghe

eight large shrimp baked in garlic butter, topped with specially-seasoned bread crumbs 22.95

### Shrimp

five jumbo shrimp batter-fried, broiled or steamed 24.95

**Scallops Spinachio** - Eight large scallops sauteed with fresh garlic, onions, roasted red peppers, mushrooms & wilted spinach served over angel hair pasta in a lemon/white wine sauce 24.95

### Jumbo Alaskan King Crab Legs

one pound, steamed to perfection 35.95

**King Crab & Steak Combo** Market Price

**Jumbo Lobster Tail** \$4.00 per ounce  
 8 -to-20 oz of the finest lobster tails available

**Peach Champagne Chicken** - An eight ounce breast sauteed with red onions and peaches in a light thyme champagne sauce served over our wild rice blend 16.95

### Chicken Breast Lombardy

sauteed with mushrooms & onions in a marsala wine sauce, topped with mozzarella cheese 16.95

### Chicken Milanese

lightly breaded & sauteed in butter, lemon & white wine, topped with mozzarella cheese 16.95

### Fettucine Alfredo

pasta served al dente with a flavorful parmesan sauce a classic 14.95

### Entrees Include:

Baked, French-fried, Hash Brown Potatoes, Wild Rice Blend or Pasta; Bread; Soup or Tossed Green Salad.

### Choice of Dressings:

Creamy Garlic, Ranch, French, Honey Dijon, Thousand Island.  
 Our Special Homemade Blue Cheese Dressing: 75¢

Split Dinner Charge: \$4.95. Relish Tray is complimentary with purchase of an entree. Relish Tray charge if no entree is ordered: \$2.95

**Please, no separate checks on parties of nine or more.**

### Kid's Menu

- Homemade Chicken Nuggets & fries 8.95  
 Fried Shrimp & fries 9.95  
 Spaghetti & Marinara sauce with Meatballs 7.95

All entrees served with a salad.  
 Please, kids under 12 only.: