



August 18-20,
2009

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
- 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

Tonight's Chefs' Pasta Feature:

Every Tues, Wed & Thurs we feature a 14.95 pasta dish. Remember our Walleye Fish Fry every Friday!!

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

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
- 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.: