



NEW YEAR'S 2022

*Cheese Curds -9- Duck Bacon & Corn Wontons -14- Vegetables & Dip -9-
Shrimp Cocktail -17- Asian Spring Rolls -9- Walleye Fingers -15-
Ahi Tuna Poki -15- Tako Poki -13- (Sliced Octopus)*

Scottish Highland Beef New York Strip -44-

*P&D Klecker Farms locally raised Scottish Highland beef New York strip steak
grilled and served on crispy haystack onions*

Tomahawk Ribeye -42-

20oz bone-in beef ribeye steak char-grilled and served on crispy hay stack onions

Filet Mignon -46-

*8oz Center cut Buckhead Pride bacon wrapped beef tenderloin steak char-grilled
and served on crispy hay stack onions*

Wagyu Flat Iron -27-

Feller's Ranch flat iron steak pan seared and served on crispy hay stack onions

Sirloin Oscar -22-

*10oz top sirloin steak grilled and topped with sweet blue crab,
fresh asparagus and creamy hollandaise sauce*

Smoked Pork Chop -16-

*Apple wood smoked boneless porkloin chop grilled and served
with a bourbon-apple glaze*

BBQ Pork Ribs

*Pork loin back ribs baked with BBQ sauce and served on haystack onions
1/2 Rack -15- Full Rack -27-*

King Crab -65-

Succulent King Crab split and served with drawn butter and fresh lemon

Kauai Shrimp -25-

Succulent Kauai shrimp broiled with garlic, butter and fresh lemon

Captain's Platter -38-

*Portions of lobster, shrimp, scallops, crab and pan seared seafood cake
served with drawn butter and fresh lemon*

Cioppino -24-

*Fisherman's stew filled with slipper tail lobster, shrimp, scallops, mussel, crab
and assorted fish in tomato based broth*

Grilled Salmon -23-

*Fillet of Atlantic salmon fillet grilled and served with roasted red pepper
Hollandaise sauce and fresh lemon*

Coconut Shrimp -25-

*Coconut and panko breaded shrimp fried golden brown and served
with an Asian plum sauce and fresh lemon*

*Entrées are served with your choice of one of our specialty potatoes. Add a house salad or cup
of the soup of the day \$2.95. Add a crock of French onion au gratin soup or side Caesar salad \$3.95*

Lobster -32-

7oz cold water lobster tail broiled and served with drawn butter and fresh lemon

Cajun Snapper -25-

Cajun seasoned red snapper fillet pan seared and topped with shrimp Creole sauce

Seafood Scampi -27-

Succulent slipper tail lobster, shrimp, scallops and crab sautéed in garlic butter and served with fresh lemon

Italian Chicken -16-

Our grilled chicken breast topped Calabrese salami, genoa, roasted red pepper sauce and melted provolone cheese

Macaroni & Cheese -15-

Twisted macaroni pasta tossed white cheddar cheese sauce, topped with seasoned bread crumbs and baked golden brown

Add: Shrimp-8- Chicken-5- Salmon-8 Lobster-15- Meatballs-5-

Tortellini -12-

Cheese filled tortellini pasta tossed with robust marinara sauce and topped with melted provolone cheese

Add: Shrimp-8- Chicken-5- Meatballs-5- Salmon-8- Vegetables-2- Lobster-15-

Fettucine Alfredo

Creamy Alfredo sauce, garlic, and parmesan cheese tossed with fettucine pasta and served with garlic toast

Full-15- Half-9-

Add: Shrimp-8- Chicken-5- Meatballs-5- Salmon-8- Vegetables-2- Lobster-15-

Pasta Marinara

Robust marinara sauce, garlic, and parmesan cheese tossed with pasta of the day and served with garlic toast

Full-14- Half-8-

Add: Shrimp-8- Chicken-5- Meatballs-4- Salmon-8- Vegetables-2- Lobster-15-

Generous Wine Pour Special (Double Pour) -17-

Substance Cabernet Sauvignon

Herdsmen Cabernet Sauvignon

Iron & Sand Red Zinfandel

Kendel Jackson "Grand Reserve" Chardonnay

Decoy Chardonnay

Dough Chardonnay

Muldenbosch Sauvignon Blanc

Toad Hollow Pinot Noir

Cline "Ancient Vines" Red Zinfandel

Emmolo Sparkling Wine

Cleto Chirli Lambrusco Rosoto