

early dining menu

(available sunday thru thursday • 3:00–6:00pm)


No coupons or deal vouchers please!

All early dining entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad

 request no popovers

- Petite Filet Mignon**  20
Two bacon wrapped filet medallions
- Haddock Sauté** 18
Flaky and moist sautéed Haddock
with panko breading
- Lobster Mac n Cheese** 17
Creamy gouda cheese sauce with
chunks of lobster meat and pasta radiatore
- Broiled Shrimp**  18
Five shrimp, broiled with sun-dried tomato butter
- Coconut Shrimp** 16
Six pieces of sweet crunchy shrimp served
with our apricot mustard dipping sauce
- Grilled Chicken Breast**  15
Tender, juicy & marinated in classic Italian dressing

soups

- Lobster Bisque**  9
Rich and creamy traditional French soup flavored with
brandy, sherry and bits of lobster **cup 6 bowl 9**
- French Onion Soup** 8
Our twist on the classic. French onion soup
topped with a mixture of gouda and
Swiss cheeses **cup 5 bowl 8**
- Soup of the Day** 7
Ask your server what is
cooking today! **cup 4 bowl 7**

crafty pastas

All entrées include fresh baked popover,
sweet pepper vinaigrette salad or caesar salad

- Shrimp Pasta** 22
Creamy parmesan sauce, vegetable medley,
pasta radiatore
- Chicken Breast Pasta** 18
Creamy parmesan sauce, vegetable medley,
pasta radiatore

Consuming raw or under cooked meats, poultry, seafood or shellfish
may increase your risk of foodborne illness


appetizers

- Coconut Shrimp** 12
Six sweet and crunchy shrimp served with
our apricot mustard dipping sauce
- Crab Cakes** 14
Two juicy cakes made with lump crab meat
and snow crab. A longtime favorite here!
- Blackened Tenderloin Tips** 16
Blackened seared tenderloin, grape tomatoes,
homemade croutons, blue cheese dipping sauce
- Spinach & Artichoke Dip** 12
Creamy parmesan blend with sun-dried tomatoes,
spinach, and artichokes
- Bob's Bread** 10
Uncle Bob's secret family recipe
includes garlic and chervil butter
slathered on french bread
and baked in foil **small 6 family 10**
- Pork Sausage Flatbread** 12
Sausage, red pepper, smoked gouda
- Chicken BBQ Flatbread** 12
Pulled chicken breast, smoked gouda
red pepper, bbq mayo
- Shrimp Cocktail**  16
Six jumbo shrimp, cocktail sauce

prime rib

available Fridays & Saturdays  While it lasts!

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10 oz. 28 **14 oz.** 36

12 oz. 32 **16 oz.** 40

Blackened (any size) 2

steak doneness

RARE: very red, cool center

MEDIUM WELL:

hint of pink, hot center

MEDIUM RARE:

red, warm center

WELL DONE:

no pink, hot center

MEDIUM: pink, hot center

 indicates Gluten Free option available

steakhouse

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad
🌾 request no popovers

- 8 oz. Filet Mignon** 🌾
The tenderest of all steaks. Sought by
steak lovers around the world 38
with Lobster Tail 54
- Filet Oscar** 🌾
8 oz. filet topped with a juicy crab cake,
asparagus and hollandaise 42
- 8 oz. Manhattan Sirloin** 🌾
Center cut sirloin from the strip loin 28
- 12 oz. Ribeye** 🌾
Classic steakhouse flavors jump from this steak 34
- 14 oz. New York Strip** 🌾
Center cut strip aged and marbled to perfection 38
- Cajun Pork Chop** 🌾
Tender and juicy, 14 oz. pork porterhouse
seared with Cajun seasonings 24
- Barbecue Ribs** 🌾
Tender & meaty baby back ribs slathered
in our house bbq sauce *half* 22 *full* 28
- Grilled Chicken Breast** 🌾
Tender, juicy and marinated in
classic Italian dressing 18
- Chicken Oscar** 🌾
Grilled chicken breast topped with
a juicy crab cake, asparagus and hollandaise 22

*All weights pre-cooked

steak complements

- Steak Butter 2 Horseradish Crusted 3
Gorgonzola Crusted 3 Blackened 2

supper club sides

Side dishes are large enough to serve 2-3 people each

- Garlic Mashed** 6
Asparagus 🌾 market
Four Cheese Potato Au Gratin 8
Hash Browns & Onion Hash Browns 🌾 7
add cheese 2
Sautéed Mushrooms 🌾 7
Vegetable Medley 🌾 7
Loaded Baked Potato 🌾 5
Risotto 7

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seafood classics

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad
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- Sautéed Walleye**
Canadian walleye with panko breading sautéed
to perfection. A house favorite for 19 years 22
🌾 request broiled unbreaded filet
- Parmesan Walleye**
Canadian walleye with panko breading
and a parmesan twist 24
- Walleye Oscar**
Sautéed Canadian walleye topped with
a juicy crab cake, asparagus and hollandaise 26
- Cedar Plank Salmon** 🌾
Enjoy this farm raised Atlantic Salmon
glazed with apricot mustard sauce 26
- Twin Lobster Tails** 🌾
Two 5 oz. South African cold water lobster tails
served with lemon and butter 46
- Broiled Shrimp** 🌾
Enjoy ten shrimp broiled
with sun-dried tomato butter 24
- Coconut Shrimp**
Nine sweet and crunchy shrimp served with
our apricot mustard dipping sauce 22
- Snow Crab Legs** 🌾
One pound of Canadian snap and eats!
Served with drawn butter and lemon 28

combinations

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6 OZ. STEAK MANHATTAN &

- One Lobster Tail** 🌾 42
Five Broiled Shrimp 🌾 30
½ lb. Snow Crab 🌾 32

SAUTÉED WALLEYE &

- One Lobster Tail** 38
Five Broiled Shrimp 27
½ lb. Snow Crab 28
6 oz. Manhattan Steak 28

🌾 indicates Gluten Free option available