

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

Two bacon wrapped filet medallions
served with a side of mushroom demi-glace 22

Haddock Sauté

Flaky and moist sautéed haddock
with panko breading 18

Lobster Mac “n” Cheese

Creamy gouda cheese sauce with
chunks of lobster meat and pasta radiatore 17

Broiled Shrimp

Five shrimp, broiled with sun-dried tomato butter 19

Coconut Shrimp

Six pieces of sweet crunchy shrimp served
with our apricot mustard dipping sauce 17

Grilled Chicken Breast

Tender, juicy & marinated in classic Italian dressing 15

soups

Lobster Bisque

Rich and creamy traditional French soup flavored with
brandy, sherry and bits of lobster **cup 6 bowl 9**

French Onion Soup

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

Ask your server what is
cooking today! **cup 4 bowl 7**

crafty pastas

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

Shrimp Pasta

Creamy parmesan sauce, vegetable medley,
pasta radiatore 22

Chicken Breast Pasta

Creamy parmesan sauce, vegetable medley,
pasta radiatore 18

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

appetizers

Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 16

Coconut Shrimp

Six sweet and crunchy shrimp served with
our apricot mustard dipping sauce 12

Crab Cakes

Two cakes made with lump crab meat
and snow crab. A longtime favorite here! 14

Blackened Tenderloin Tips & Dip

Blackened seared tenderloin, grape tomatoes,
béarnaise sauce and creamy horseradish 16

Spinach & Artichoke Dip

Creamy parmesan blend with spinach, and
artichokes 12

Bob's Bread

Uncle Bob's secret family recipe.
French bread slathered with garlic, butter,
chervil and parmesan cheese.
Wrapped and baked in foil **small 6 family 10**

Pork Sausage Flatbread

Sausage, red pepper, smoked gouda 12


Chicken BBQ Flatbread

Pulled chicken breast, smoked gouda
red pepper, bbq mayo 12

prime rib

available Fridays & Saturdays while it lasts!

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

 request no popovers

10 oz. 30 **14 oz.** 38

12 oz. 34 **16 oz.** 42

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. Served with béarnaise 38
🌾 request no béarnaise **with Lobster Tail** 54

Filet Oscar

8 oz. filet topped with a juicy crab cake,
asparagus and béarnaise 42

8 oz. Manhattan Sirloin 🌾

Center cut sirloin from the strip loin 28

14 oz. Ribeye 🌾

These steaks are hand picked center cuts. Enjoy! 39

14 oz. New York Strip 🌾

Classic center cut strip aged and marbled 39
to perfection

Cajun Pork Chop 🌾

Tender and juicy 14oz bone in pork chop
with Cajun seasonings 26

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
🌾 request no sauce

Chicken Oscar

Grilled chicken breast topped with
a juicy crab cake, asparagus and béarnaise 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

Garlic Mashed 🌾 6

Asparagus 🌾 9

Four Cheese Potato Au Gratin 8

Hash Browns or Onion Hash Browns 🌾 7
add cheese 2

Sautéed Mushrooms 🌾 7

Vegetable du Jour 🌾 7

Loaded Baked Potato 🌾 5

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seafood classics

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

🌾 request no popovers

Sautéed Walleye

Canadian walleye with panko breading sautéed
to perfection. A house favorite for 22 years 24
🌾 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 béarnaise 28

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 48

Broiled Shrimp 🌾

Enjoy ten shrimp broiled
with sun-dried tomato butter 26

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 32

combinations

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

🌾 request no popovers

6 OZ. STEAK MANHATTAN &

One Lobster Tail 🌾 44

Five Broiled Shrimp 🌾 30

½ lb. Snow Crab 🌾 32

SAUTÉED WALLEYE &

One Lobster Tail 40 **½ lb. Snow Crab** 28

Five Broiled Shrimp 27 **6 oz. Manhattan Steak** 30

🌾 Indicates Gluten Free option available