### appetizers – Frikadeller Our family recipe Danish meatballs served on a bed of sweet red cabbage 14 Spinach Artichoke Dip Hot artichoke dip served with toasted baguette slices 16 Shrimp Cocktail 🐠 Five jumbo shrimp, cocktail sauce 18 **Pecan Walleye** Three petite walleye strips breaded with pecans and panko then deep fried 18 **Coconut Shrimp** Six sweet and crunchy shrimp served with our apricot mustard dipping sauce 16 **Crab Cakes** Two cakes made with lump crab meat and snow crab. A longtime favorite here! 18 \*Blackened Tenderloin Tips 🦚 Blackened seasoned tenderloin, roasted tomatoes, garlic butter croutons, served with creamy horseradish 20

# soups

small 8

family 12

# Lobster Bisque 🐠

**Bob's Bread** 

Uncle Bob's secret family recipe.

chervil and parmesan cheese.

Wrapped and baked in foil

French bread slathered with garlic, butter,

Rich and creamy traditional French soup flavored with brandy, sherry and bits of lobster **cup** 9 **bowl** 14

#### **French Onion Soup**

Our twist on the classic. French onion soup topped with a mixture of gouda and Swiss cheeses **cup** 7 **bowl** 10

#### Soup of the Day

Ask your server what is cooking today! cup 6 bowl 9

fluicates Gluten Free option available

\*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness





Join us on Instagram, eat with your eyes first!

## surf & turf ———

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

f request no popovers

## \*6 oz. Filet Mignon &

One Lobster Tail **(1)** 58 Walleye **(1)** 42

Four Broiled Shrimp **(1)** 44 Oscar Topped 44

## \*8 oz. Filet Mignon &

One Lobster Tail 66 Walleye 65 50

Four Broiled Shrimp 65 52 Oscar Topped 52

# 

### served Thursday thru Sunday while it lasts.

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

\*10 oz. 34
\*12 oz. 39

\*14 oz. 44
\*16 oz. 49

**\*20 oz.** 54

toppers

**Gorgonzola** 5 **Horseradish** 5 **Blackened** 3 **Bearnaise** 3

# \_ dinner pastas \_\_\_

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

#### \*Steak Tip Pasta

tenderloin tips, sautéed mushrooms, and pasta in a garlic cream sauce

24

#### Chicken Breast Pasta

Creamy parmesan sauce, vegetables, mushrooms, in pasta

20

#### Lobster Mac "n" Cheese

Creamy gouda cheese sauce with chunks of lobster meat and pasta

34

### — steakhouse ——

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

prequest no popovers

#### steak toppers

Gorgonzola 5 Blackened 3 Oscar topped 8 Horseradish 5 Bearnaise 3

## \*Filet Mignon

The tenderest of all steaks.

Sought by steak lovers around the world.

Served with béarnaise **6 oz.** 34 **8 oz.** 42

## \*Twin Petite Filets 🐠

Two bacon wrapped filet medallions 28

\*Ribeye

This 14oz ribeye steak is a hand picked center cut. Enjoy!

Center Cut. Enjoy!

## \*New York Strip 🐠

Classic 14 oz. center cut strip steak aged and marbled to perfection

Barbecue Ribs

Tender & meaty baby back ribs slathered in our house bbq sauce

in our house bbq sauce **half** 23 **full** 36

#### Hawaiian Chicken

Marinated chicken breasts served with rice pilaf and grilled pineapple ring

24

Plain chicken breast available

#### **Chicken Oscar**

Chicken Breasts topped with juicy crab cake, asparagus and béarnaise

\*Pork Chop 🐠

Bone-in Pork Chop both tender and juicy

# ——— seafood classics ———

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

prequest no popovers

#### Sautéed Walleye

Canadian walleye with panko breading sautéed to perfection. A house favorite since 1996!

28

28

36

30

28

26

52

f request broiled unbreaded filet

#### Parmesan Walleye

Canadian walleye with panko breading and a parmesan twist

**Walleye Oscar** 

Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise

\*Garlic Lemon Salmon 🐠

Enjoy this farm raised Atlantic salmon

Twin Lobster Tails 🐠

Two South African cold water lobster tails served with lemon and butter 52

Broiled Shrimp 🐠

Enjoy seven large shrimp broiled with sun-dried tomato butter

**Coconut Shrimp** 

Nine sweet and crunchy shrimp served with our apricot mustard dipping sauce

Snow Crab Legs 🐠

One pound of Canadian snap and eats! Served with drawn butter and lemon

\*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

52

52

32

28

fluicates Gluten Free option available

# - supper club sides -

Side dishes are large enough to serve 2-3 people

Garlic Mashed 12

Au Gratin Potatoes 10

Sautéed Mushrooms 10

Asparagus 14
Green Beans 10
Rice Pilaf 9

Loaded Baked Potato 10

Hash Browns or Onion Hash Browns 10

add cheese 2