

BROWN STREET

151

ONE • FIVE • ONE

RESTAURANT

great beginnings

TEMPURA FRIED ASPARAGUS

Served with our homemade Ranch dressing. \$17
(Not Available on Fridays)



CRAB STUFFED MUSHROOMS

A blend of crab meats whipped with cream cheese and spices, baked in large mushroom caps and laced with Hollandaise sauce. Garnished with shredded Parmesan cheese. \$18

(Please allow 10 minutes for baking time)

WHITE CHEDDAR CHEESE CURDS

1/2 # of Wisconsin's finest curds with a light crispy breading. \$14

MARYLAND STYLE CRAB CAKES

In-house made traditional style crab cakes, pan fried and served with Hollandaise. \$19

SHRIMP BRUSCHETTA

House made crostini, topped with traditional bruschetta topping and grilled shrimp, drizzled with Balsamic glaze. \$19

STEAK BRUSCHETTA

House made crostini, topped with Bleu cheese, pan seared tenderloin and garnished with green onion. \$19

soups

CHICKEN NOODLE

Large Bowl *with House salad and breadstick.*
\$10

BAKED FRENCH ONION

Large Crock \$9
with House Salad and breadstick \$12

DRESSINGS *Ranch, French, Thousand Island, Italian, Honey Mustard, Apple Vinaigrette.
Creamy Bleu Cheese or Bleu Cheese Crumbles (\$2)*

poultry or pastas

All dinners served with homemade chicken noodle soup or salad.

EMPRESS CHICKEN

Cashew encrusted chicken breast topped with Alaskan King crab, lemon pepper grilled asparagus and Hollandaise. \$36

TWISTED TEQUILA PASTA

A unique blend of Tequila, Triple Sec, lime juice and Cajun seasoning, tossed with fire roasted sweet red peppers, red onion and mushrooms. Served with Tortolli pasta and Parmesan Bechamel cream sauce.

VEGETARIAN \$30

WITH CHICKEN \$36

WITH COLOSSAL SHRIMP \$40

CHICKEN TETRAZZINI

Pan fried chicken breast, served over Linguine and fresh mushrooms, smothered in a three cheese Mornay sauce and baked. \$36

(Bake time 10 minutes)

RASPBERRY CHICKEN

A cashew encrusted chicken breast, pan fried and served in a pool of in-house made raspberry reduction sauce then topped with a creamy Bechamel sauce. Served with your choice of side. \$36

really fine bovine

Served with salad or homemade chicken noodle soup, breadstick and choice of side: Baked Potato, French Fries, Garlic Butter Linguine or Carrot and Zucchini sautéé.

FILET ALA' OIGNON GRATINÉE*

Twin 4 oz. tenderloin medallions, charbroiled and topped with Provolone and Parmesan cheese.

Served in a pool of our famous French onion soup and baked. \$50

LUMBERJACK ANGUS RIBEYE*

Ribeye cut from the center of the prime rib, grilled to perfection. \$46

BROWN STREET CLASSIC*

Cut from the heart of the tenderloin, Filet Mignon is a classic. \$48

SEARED TENDERLOIN TIPS OVER SPAETZEL*

1/2 LB. Choice Tenderloin tips quickly seared at 500° with our House seasoning and garlic, with mushrooms Demi Glacé and sauce Au Jus. Garnished with scallions.

This entrée is paired with Chef's Choice spaetzel. No side choice. \$38

ADD SAUTÉED MUSHROOMS \$6 • ADD SAUTÉED ONIONS \$5

ADD SAUTÉED MUSHROOMS & ONIONS \$9

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MAKE ANY STEAK A HODAG

Bleu cheese and garlic Chipotle compound butter \$8

lakes & seas

Served with salad or homemade chicken noodle soup, breadstick and choice of side: Baked Potato, French Fries, Garlic Butter Linguine or Carrot and Zucchini sautéé.

WALLEYE

 *A Northwoods classic, served broiled or deep fried. \$32*

MAHI

A center cut Mahi fillet, stuffed with our homemade crab cake filling, baked and served with Hollandaise sauce. \$38

GULF RED SNAPPER

 *Your choice of blackened or grilled. Topped with pineapple salsa. \$34*

SALMON IMPERIAL

 *Grilled Norwegian salmon, served over grilled asparagus and topped with Hollandaise sauce. \$34*

SHRIMP

Colossal Gulf shrimp served broiled or deep fried. \$36

151 special entrées

*Served with chicken noodle soup or salad
and breadstick*

WHOLE HOG MAC & CHEESE

*Tortolli pasta, smothered in a rich smoked
Gouda cheese sauce, accented with
country smoked bacon then topped with
Southern style pulled pork. \$30*

SPINACH & GARLIC STUFFED TORTELLINI

*Tossed in our homemade fire roasted peppers
and onions, fresh spinach and our homemade
Alfredo sauce. \$30
ADD CHICKEN \$36
ADD SHRIMP \$40*

PORK SCHNITZEL*

*Served in the traditional fashion.
This entrée is paired with
Chef's choice sweet & sour cabbage and
spaetzels with gravy. \$32*

PORK MARSALA*

*Tender pork medallions sautéed with
fresh mushrooms & chicken stock,
flamed with Marsala, finished with
Demi Glacé, heavy cream & sour cream for depth.
This entrée is paired with Chef's
Parmesan Risotto. \$32*

◇ weekend features ◇

*All entrées are served with cole slaw, a breadstick and
choice of Baked Potato, French Fries or Carrot Zucchini Sauté.*

friday

FISH FRY

Traditional Northwoods fish fry, featuring lightly hand battered or broiled Cod fillets. \$20

PARMESAN COD

Cod fillets, broiled in a butter wine sauce, topped with Panko and Parmesan cheese. \$24

SEAFOOD COMBO

Have it all with our seafood combination of our lightly hand battered cod, shrimp and Walleye. \$29

saturday

THE KING AND QUEEN*

*Slow roasted USDA Choice, aged prime rib.
The best in the north!*

12 oz. Cut \$42 • 16 oz. Cut \$46

SHARE A MEAL *includes a breadstick and salad or cup of chicken noodle soup. \$10*

ASK YOUR SERVER ABOUT DESSERT SELECTIONS OR AFTER DINNER DRINKS.

ask us about private parties!



Gluten Free

***No split checks for parties of 8 or more*

**Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*