

BROWN STREET

151

ONE • FIVE • ONE

RESTAURANT

great beginnings

TEMPURA FRIED ASPARAGUS

Served with our homemade Ranch dressing. \$10

CRAB STUFFED MUSHROOMS

A blend of crab meats whipped with cream cheese and spices, baked in large mushroom caps laced with Hollandaise sauce. Garnished with shredded Parmesan cheese. \$12

(Please allow 10 minutes for baking time)

WHITE CHEDDAR CHEESE CURDS

1/2 # of Wisconsin's finest curds with a light crispy breading. \$9

MARGARITA MUSSELS

One pound of fresh East Coast mussels tossed with fresh garlic, butter, white wine, lime juice and a whisper of Tequila. Garnished with fresh scallions and fresh grape tomatoes. \$11

SCOTCH EGGS

Hard boiled egg wrapped in seasoned pork sausage, lightly breaded and deep fried. Served with 151 maple mustard. \$10

SHRIMP BRUSCHETTA

House made crustini, topped with traditional bruschetta topping and grilled shrimp, drizzled with Balsamic glaze. \$12

soups

CHICKEN NOODLE

Cup served at no charge with each Entree.

Large Bowl *with House salad and breadstick. \$6*

BAKED FRENCH ONION

Large Crock \$7

with House Salad and breadstick \$9

poultry or pastas

All dinners served with homemade chicken noodle soup or salad.

PAN FRIED ALMOND CHICKEN

Chef Wes' version of chicken and waffles - without the mess!

Served with your choice of a side. \$18

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 \$18

WITH COLOSSAL SHRIMP \$27

WITH CHICKEN \$21

CHICKEN TETRAZZINI

Pan fried chicken breast, served over Linguine and fresh mushrooms, smothered in a three cheese Mornay sauce and baked. \$19

(Bake time 10 minutes)

151 GRILL PLATE

Grilled chicken breast topped with two Colossal grilled shrimp and grilled asparagus.

Served with Hollandaise sauce. \$25

really fine bovine

Served with salad or homemade chicken noodle soup, breadstick and choice of side: Baked Potato, French Fries, Garlic Butter Linguine or Fresh Grilled Broccolini.

THE HODAG*

8 oz. center cut Tenderloin filet stuffed with Bleu cheese, wrapped in bacon and topped with a garlic Chipotle compound butter. \$39

LUMBERJACK ANGUS RIBEYE*

Ribeye cut from the center of the prime rib, grilled to perfection. \$34

BROWN STREET CLASSIC*

Cut from the heart of the tenderloin, Filet Mignon is a classic. \$36

RUN OF THE MILL*

Chef Wes' version of beef Bourguignon. Served over egg noodles. \$21

ADD SAUTEÉD MUSHROOMS \$3

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MAKE ANY STEAK A HODAG

Bleu cheese and garlic Chipotle compound butter \$4

lakes & seas

Served with salad or homemade chicken noodle soup, breadstick and choice of side: Baked Potato, French Fries, Garlic Butter Linguine or Fresh Grilled Broccolini.

WALLEYE

A Northwoods classic, served broiled or deep fried. \$23

CRISPY PAN FRIED MAHI

Center cut Mahi filets, breaded with cornflakes, pan fried and garnished with pineapple salsa. \$22

GULF RED SNAPPER

Your choice of blackened or grilled. Served with pineapple salsa and drawn butter. \$25

SALMON IMPERIAL

Grilled Norwegian salmon, served over grilled asparagus and topped with Hollandaise sauce. \$23

SHRIMP

Colossal Gulf shrimp served broiled or deep fried. \$27

151 special entrees

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. \$21

FOREST MUSHROOM RAVIOLI

Wild mushroom ravioli, tossed in a fresh sherry cream sauce with mushrooms, spinach, red onions and fire roasted red pepper. \$18

Served with salad or homemade chicken noodle soup, breadstick and choice of side: Baked Potato, French Fries, Garlic Butter Linguine or Fresh Grilled Broccolini.

IOWA PORK CHOP

16 oz. grilled pork chop, topped with brandied Granny Smith apples in a cinnamon sugar brown butter. \$20

GRILLED PORK MARSALA

Twin 5 oz. pork medallions, wrapped in bacon, charbroiled and served with a classic Marsala wine sauce. \$18

sandwiches & salads

FIRE ROASTED PRIME RIB SANDWICH

*Grilled Prime Rib topped with Fire Roasted peppers, sweet red onion and Provolone cheese.
Served with French fries and Au Jus. \$14*

SMOKEHOUSE BURGER

*Charbroiled Angus patty, laced with our gourmet Gouda cheese sauce, topped with smoked pulled pork, BBQ sauce and bacon.
Served with French fries. \$13*

CHOPPED SALAD

Diced boiled egg, tomato, cucumbers, red onion, shredded Jack and Cheddar and Bleu cheese crumbles. Served on a fresh bed of greens garnished with a breadstick. \$12

ADD GRILLED CHICKEN \$3

APPLE & RED ONION SPINACH SALAD

Baby spinach tossed with Julienned apples, dried cranberries and sliced radish, garnished with toasted almonds and Bleu cheese crumbles.

Served with Apple Cider Vinaigrette and a breadstick. \$11

ADD GRILLED CHICKEN \$3

◇ weekend features ◇

All entrées are served with cole slaw, a breadstick and choice of Baked Potato, French Fries or Fresh Grilled Broccolini.

friday

FISH FRY

Traditional Northwoods fish fry, featuring lightly hand battered Cod fillets. \$14

PARMESAN COD

Cod fillets, broiled in a butter wine sauce, topped with Panko and Parmesan cheese and served with drawn butter. \$19

SEAFOOD COMBO

Have it all with our seafood combination of our lightly hand battered cod, shrimp and Walleye. \$23

saturday

THE KING AND QUEEN*

Slow roasted USDA Choice, aged prime rib.

The best in the north!

12 oz. Cut \$28 • 16 oz. Cut \$36

SHARE A MEAL *includes roll and salad or cup of chicken noodle soup. \$5*

ASK YOUR SERVER ABOUT DESSERT SELECTIONS OR AFTER DINNER DRINKS.

ask us about private parties!

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