

BROWN STREET

151

ONE • FIVE • ONE

RESTAURANT

great beginnings

TEMPURA FRIED ASPARAGUS

Served with our homemade Ranch dressing. \$12
(Not Available on Fridays)

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. \$13

(Please allow 10 minutes for baking time)

WHITE CHEDDAR CHEESE CURDS

1/2 # of Wisconsin's finest curds with a light crispy breading. \$10

SCOTCH EGGS

Hard boiled egg wrapped in seasoned pork sausage, lightly breaded and deep fried. Served with 151 maple mustard. \$12

DEEP FRIED CAJUN BEEF

1/2# Tenderloin beef tips, dusted with our homemade Cajun seasoning, lightly breaded with our own Southern style breading and deep fried. Served with a Horseradish Gin dipping sauce. \$13

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

SHRIMP BRUSCHETTA

House made crustini, topped with traditional bruschetta topping and grilled shrimp, drizzled with Balsamic glaze. \$14

soups

CHICKEN NOODLE

Cup served at no charge with each Entree.
Large Bowl with House salad and breadstick. \$8

BAKED FRENCH ONION

Large Crock \$8
with House Salad and breadstick \$10

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. \$29

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 \$29

WITH CHICKEN \$25

CHICKEN TETRAZZINI

Pan fried chicken breast, served over Linguine and fresh mushrooms, smothered in a three cheese Mornay sauce and baked. \$24

(Bake time 10 minutes)

LEMON CAPER CHICKEN

Pan-fried chicken breast sautéed in clarified butter, petite Capers, lemon juice and white wine complimented with a fresh wild mushroom Risotto. \$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. \$43

LUMBERJACK ANGUS RIBEYE*

Ribeye cut from the center of the prime rib, grilled to perfection. \$38

BROWN STREET CLASSIC*

Cut from the heart of the tenderloin, Filet Mignon is a classic. \$40

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.

*This entrée is paired with
Chef's Choice spaetzel. \$23*

ADD SAUTEÉD MUSHROOMS \$3

•~•~•~•~•

MAKE ANY STEAK A HODAG

Bleu cheese and garlic Chipotle compound butter \$4

•~•~•~•~•

ULTIMATE STEAK TOPPER \$6

Wild Mushroom Sherry Cream Reduction

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. \$24

MAHI

Center cut Mahi filet, your choice blackened or grilled, garnished with pineapple salsa. \$23

GULF RED SNAPPER

Your choice of blackened or grilled. Served with pineapple salsa and drawn butter. \$26

SALMON IMPERIAL

Grilled Norwegian salmon, served over grilled asparagus and topped with Hollandaise sauce. \$26

SHRIMP

Colossal Gulf shrimp served broiled or deep fried. \$28

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. \$23

FOREST MUSHROOM RAVIOLI

Wild mushroom ravioli, tossed in a fresh sherry cream sauce with mushrooms, spinach, red onions and fire roasted red pepper. \$22

Served with salad or homemade chicken noodle soup, breadstick and choice of side.

PORK SCHNITZEL*

*Served in the traditional fashion.
This entrée is paired with Chef's Choice sweet & sour cabbage and spaetzels with gravy. \$21*

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 fresh wild mushroom Risotto. \$24*

◇ 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. \$16

PARMESAN COD

Cod fillets, broiled in a butter wine sauce, topped with Panko and Parmesan cheese and served with drawn butter. \$20

SEAFOOD COMBO

Have it all with our seafood combination of our lightly hand battered cod, shrimp and Walleye. \$25

saturday

THE KING AND QUEEN*

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

12 oz. Cut \$32 • 16 oz. Cut \$40

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.*