

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 and laced with Hollandaise sauce. Garnished with shredded Parmesan cheese. \$15

(Please allow 10 minutes for baking time)

WHITE CHEDDAR CHEESE CURDS

1/2 # of Wisconsin's finest curds with a light crispy breading. \$12

SHRIMP MIGNON

Horseradish stuffed shrimp, wrapped with bacon, then pan fried. Served with a Teriyaki dipping sauce. \$15

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. \$15

MARYLAND STYLE CRAB CAKES

In-house made traditional style crab cakes, pan fried and served with Hollandaise. \$17

SHRIMP BRUSCHETTA

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

STEAK BRUSCHETTA

House made crostini, topped with Bleu cheese, pan seared tenderloin and garnished with green onion. \$16

soups

CHICKEN NOODLE

*Cup served at no charge with each Entree.
Large Bowl with House salad and breadstick. \$9*

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. \$32

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 \$22

WITH COLOSSAL SHRIMP \$32

WITH CHICKEN \$28

CHICKEN TETRAZZINI

Pan fried chicken breast, served over Linguine and fresh mushrooms, smothered in a three cheese Mornay sauce and baked. \$28

(Bake time 10 minutes)

BRIE STUFFED CHICKEN BREAST

Boneless chicken breast stuffed with walnuts, raisins and Brie, rolled in Panko bread crumbs, pan fried golden brown and laced with an apple cognac sauce. Served with your choice of side. \$32

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. \$32

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. \$45

LUMBERJACK ANGUS RIBEYE*

Ribeye cut from the center of the prime rib, grilled to perfection. \$40

BROWN STREET CLASSIC*

Cut from the heart of the tenderloin, Filet Mignon is a classic. \$42

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. No side choice. \$25

ADD SAUTÉED MUSHROOMS \$4

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MAKE ANY STEAK A HODAG

Bleu cheese and garlic Chipotle compound butter \$5

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.

HERB AND PARMESAN WALLEYE

Twin Walleye fillets, hand breaded in our specialty house breading, pan fried and served with a lemon caper cream sauce. \$28

MAHI

A center cut Mahi fillet, stuffed with our homemade crab cake filling, baked and served with Hollandaise sauce. \$32

NORTHWOODS FISHERMAN'S PLATTER

A deep fried combination of Perch, Bluegill and Walleye. \$38

SALMON IMPERIAL

Grilled Norwegian salmon, served over grilled asparagus and topped with Hollandaise sauce. \$28

SHRIMP

Colossal Gulf shrimp served broiled or deep fried. \$30

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. \$25*

SPINACH & GARLIC STUFFED TORTELLINI

*Tossed in our homemade fire roasted peppers
and onions, fresh spinach and our homemade
Alfredo sauce. \$22
ADD CHICKEN \$28
ADD SHRIMP \$32*

PORK ANTOINE*

*Tender pork medallions, sautéed with
fresh mushrooms, artichoke hearts and
finished in a brandy cream sauce.*

***This entrée is paired with
Chef's choice Parmesan Risotto. \$26***

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. \$26***

◇ weekend features ◇

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

friday

FISH FRY

Traditional Northwoods fish fry, featuring lightly hand battered or broiled 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 \$36 • 16 oz. Cut \$40

SHARE A MEAL *includes roll and salad or cup of chicken noodle soup. \$6*

ASK YOUR SERVER ABOUT DESSERT SELECTIONS OR AFTER DINNER DRINKS.

ask us about private parties!

***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.*