

# 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, craisins 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 sauteé.

### 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** 

#### MAKE ANY STEAK A HODAG

Bleu cheese and garlic Chipotle compound butter \$5

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# lakes & seas

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

### 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 entreés

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\***

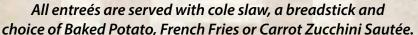
Tender pork medallions, sautéed with fresh mushrooms, artichoke hearts and finished in a brandy cream sauce. This entrée is paired with Chef's choice Parmesan Risotto. \$26

#### 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



# 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