

# Entrees

*Comes with a Side and Side Salad or Soup*

## 6oz Filet of Beef

*Aged Angus Beef Tenderloin Seasoned and Grilled \$28.99*

## Dress-Ups \$3.50

*Mushroom & Onions / Bearnaise / Hollandaise  
Add to Any Entree: Shrimp Skewer \$6.00  
Lobster Tail: \$20.00 Crab Cake \$7.00*

## 12oz Angus Ribeye

*Aged Ribeye Seasoned and Grilled \$29.99*

## Shrimp Skewers

*Three Grilled Jumbo Shrimp Skewers Served with Drawn Butter \$29.99*

## Lobster Tails

*Maine Lobster Tails Baked with Wine and Seasonings Served with Drawn Butter  
Single Tail \$29.99 Double Tail \$54.99*

## Ahi Tuna

*Sesame Crusted and Seared Tuna Served with Wasabi, Seaweed Salad, Pickled Ginger and Soy Sauce \$21.99*

## Crab Cakes

*Two Lump Crab Meat Cakes with Peppers, Onions and Seasonings Finished with a Dill Aioli \$23.99*

## Chicken Parmesan

*Parmesan Crusted Chicken Breast with Marinara and Fresh Mozzarella \$15.99*

## Beer-Battered Walleye

*Deep-Fried Beer-Battered Walleye Served with our Dill Aioli \$23.99*

## Lamb Lollipops

*Three Grilled French Boned Lamb Ribs Served with Pesto \$23.99*

## Battered Jumbo Shrimp

*Five Deep-Fried Jumbo Shrimp Served with House Spicy Cocktail Sauce \$21.99*

# Desserts

*Ask Your Server for Other Featured Dessert Items!*

## Key Lime Pie

*With Whipped Cream and Lime Zest \$6.99*

## Lemon Bars

*Tangy Lemon Custard on Shortbread \$6.99*

# Dinner Market Board

*Choose From Our Fresh Market Board Seafood and Your Choice of Preparation  
Comes with a Side and Side Salad or Soup*

## Black & Bleu

*Cajun Spice Rubbed and Topped with Bleu Cheese  
Add \$3.00*

## Oscar

*Seared and Topped with a Mini Crab Cake and Hollandaise Sauce Made in House Daily! Add \$5.00*

## Naked

*Lightly Seasoned and Seared*

## Leek & Lobster

*Seared and Topped with a Lobster Crown and Leeks Confit  
Add \$12.00*

## Cedar Plank

*Baked on a Cedar Plank*

## Asian Glaze

*Seared with a Sake Teriyaki Glaze*

## Parmesan Crusted

*Crusted on Two Sides with Parmesan and Herbs then Pan-Fried*

## Pan-Fried

*Lightly Floured and Pan-Fried, Finished with a House Capers Butter*

## Bistro Sauce

*A Blend of Pesto and Mayo Basted on Your Choice of Fresh Market Fish then Oven Roasted*

# Sides

*French Fries*

*Mac & Cheese*

*Bistro Slaw*

*Asparagus*

*Rice Pilaf*

*Sauteed Spinach*

*Cottage Cheese*

*Brussel Sprouts*

*Vegetable Medley*

\* Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food born illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.