Starters

Baked French Onion w/ Three Cheeses 4.50

Black n Tan Beer Battered Onion Rings
With Zesty Horseradish Sauce 6.95

Oysters Casino 9.95

Artichoke Hearts Parmesan 5.95

Bacon Wrapped Scallops 8.95

Shrimp Cocktail 9.95

Salads

Caesar Salad 3.95

Spinach Salad with Hot Bacon Dressing 4.95

BBQ Ranch Chopped Salad 4.95

Iceberg Wedge with Bleu Cheese Dressing 4.95

Desserts

- Apple Pie
- Blueberry Greek Yogurt
- Chocolate Silk Pie
- Blackberry Cobbler
- Coconut Cream Pie
- Italian Cream Cake
- Pecan Ball
- Peanut Butter Cream Pie—Bread Pudding w/Lemon Rum Sauce

*Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**Entrees**

**Fish Fry**
Fresh haddock filet served with tartar sauce. 13.95

**Broiled Haddock**
Served with drawn butter. 14.95

**Almond Fried Shrimp**
Five jumbo shrimp fried and served with cocktail sauce. 18.95

**Citrus Glazed Scallops**
Pan seared and topped with citrus glaze served over a bed of garden blend rice. 21.95

**Pecan Crusted Walleye**
Served with tartar sauce. 22.95

**Sesame Crusted Ahi Tuna**
Seared rare with sesame seeds and accompanied by a wasabi mayo. 26.95

**Twin Lobster Tails**
Two 4 oz. broiled lobster tails served with drawn butter. 34.95

**Mediterranean Quinoa Salad**
Sauteed chicken breast, red onion, bell pepper, Kalamata olives, and feta cheese with quinoa, drizzled with balsamic glaze and tomatoes. 13.95

**Chicken & Biscuits**
Served with homemade biscuits, mashed potatoes, and gravy. 13.95

**Broiled Porkloin Chops**
Served with a peach compote. 15.95

**Veal Madeira with Roasted Peppers**
Sauteed veal cutlets with roasted red peppers and madeira wine. 21.95

**Prime Rib Au Jus**
Served as a Petite Cut 21.95, Queen’s Cut 23.95, or a King’s cut 29.95.