

APPETIZERS

SHRIMP COCKTAIL

SIX JUMBO GULF SHRIMP WITH JAZZED UP
COCKTAIL SAUCE \$7.75

SAUTÉED MUSHROOMS

SAUTÉED IN MARSALA WINE AND TOPPED
WITH MELTED CHEESE. 7.00

BAKED SHRIMP DEJONGHE

BAKED WITH GARLIC BUTTER AND
BREADCRUMBS \$6.95

ESCARGOT

BAKED IN GARLIC HERB BUTTER WITH
TOAST POINTS \$9.95

GRILLED ANDOUILLE SAUSAGE

SPICY NEW ORLEANS SAUSAGE WITH A HOT
DIPPING MUSTARD \$6.95

10 WINGS OF FIRE ALSO

AVAILABLE PLAIN

MILDLY SEASONED AND DIPPED IN HOT
SAUCE \$7.25

FRENCH ONION SOUP

A BOWL OF OUR FAMOUS BAKED AU
GRATIN \$4.50 CUP AVAILABLE \$3.75

COCONUT SHRIMP BY THE PIECE

SERVED WITH A NEW ORLEANS CREOLE
SAUCE \$2.35

SALADS

GOURMET TABLE

WITH YOUR CHOICE OF A CUP OF SOUP OR
TOSSED SALAD \$11.00

GRILLED CHICKEN SALAD

MARINATED CHICKEN STRIPS SERVED ON A
BED OF MIXED GREENS \$9.00

CREAMY GARLIC, POPPY SEED, ITALIAN, FRENCH, RANCH (BLUE CHEESE ADD .75)

*ALL DINNERS INCLUDE GOURMET TABLE AND A CHOICE OF TWO ITEMS (ITEMS WITH * ARE ONE CHOICE) CUP OF SOUP OF THE DAY, FRENCH ONION (AU GRATIN ADD .50), TOSSED SALAD, POTATO, RICE, OR VEGETABLE. STUFFED BAKED POTATO ALA CARTE \$1.75 (STUFFED BAKED POTATO CONTAINS REAL BACON BITS)*

CHICKEN AND PASTA DISHES

FRIED CHICKEN

DEEP FRIED EXTRA CRISPY AND JUICY.
\$12.75 ALL WHITE OR ALL DARK ADD
\$2.95, AN EXTRA PIECE ADD \$1.95

CHICKEN MONTEREY

BONELESS GRILLED BREASTS OVER
SAUTÉED ARTICHOKE AND MUSHROOMS
WITH GARLIC AND WHITE WINE,
SMOTHERED WITH PROVOLONE CHEESE
\$16.00

*** STUFFED RIGATONI**

CHEESE STUFFED RIGATONI IN AN
ALFREDO SAUCE, GARNISHED WITH A BED
OF SPINACH. \$15.00 ALSO AVAILABLE
WITH CHICKEN ADD \$2.25, SHRIMP ADD
\$3.25

*** FILET TIPS AND SHRIMP**

TENDERLOIN FILET TIPS AND SHRIMP
SERVED IN A LIGHT CREAM ALFREDO
SAUCE OVER PASTA \$18.00

CHICKEN MARSALA

TWO BONELESS CHICKEN BREASTS
SAUTÉED IN MARSALA WINE AND
MUSHROOMS \$16.00

*** FETTUCINI ALFREDO**

SERVED WITH MUSHROOMS AND CHIVES IN
A CREAMY ALFREDO SAUCE \$14.00

*** CHICKEN ALFREDO**

SERVED WITH CHICKEN, MUSHROOMS,
CHIVES IN A CREAMY ALFREDO SAUCE
\$17.00

*** SEAFOOD ALFREDO**

SHRIMP, SCALLOPS, MUSHROOMS AND
CHIVES IN A CREAMY ALFREDO SAUCE
\$18.00

*** LOBSTER ALFREDO**

ONE 6 - 8 OUNCE TAIL, CUT AND SAUTÉED
WITH MUSHROOMS AND A CREAMY
ALFREDO SAUCE TOPPED WITH CHIVES
\$MKT

SEAFOOD

BAKED SHRIMP DEJONGHE

BAKED WITH GARLIC BUTTER AND BREAD
CRUMBS \$16.00

BLACKENED ATLANTIC SALMON ALSO AVAILABLE BROILED

CAJUN SEASONED COOKED TO CHARRED
OUTSIDE WITH CARAMELIZED RED ONIONS
\$18.00

SAUTÉED TENDER CANADIAN SCALLOPS

LIGHTLY BREADED WITH A LEMON DILL
BUTTER \$18.00

SEAFOOD COMBINATION

LIGHTLY BREADED AND BROILED OR
FRIED, PERCH AND WALLEYE AND TWO
FRIED JUMBO GULF SHRIMP \$19.00

STEAKS, CHOPS, RIBS AND COMBINATIONS

STEAKS MEDIUM WELL AND WELL DONE WITH BE BUTTER FLIED

STEAK TERIYAKI

MARINATED TENDERLOIN IN OUR
HOMEMADE TERIYAKI SAUCE \$25.00

STEAK AND PERCH OR WALLEYE

FILET AND LAKE PERCH OR WALLEYE,
LIGHTLY BREADED AND BROILED OR
LIGHTLY BREADED AND FRIED \$29.00

REGULAR FILET

TENDERLOIN SERVED WITH BÉARNAISE
AND TERIYAKI SAUCES \$36.00

NEW YORK STRIP STEAK

CENTER CUT TOPPED WITH GARLIC
MUSHROOMS \$27.00

CENTER CUT PORK CHOPS

TWO CHOPS, ALSO AVAILABLE BBQ \$18.00

BBQ RIBS

FULL RACK OF RIBS IN OUR TASTY SAUCE
\$20.00

LAKE PERCH

LIGHTLY BREADED AND BROILED, OR
LIGHTLY BREADED AND FRIED \$17.00

CATFISH

LIGHTLY BREADED AND BROILED OR
LIGHTLY BREADED AND FRIED \$15.00

CANADIAN BABY WALLEYE

LIGHTLY BREADED AND BROILED OR
LIGHTLY BREADED AND FRIED \$17.00

LOBSTER

ONE OR TWO 6-8 OUNCE AUSTRALIAN TAILS
\$MKT

JUMBO FRIED SHRIMP

JUMBO SHRIMP LIGHTLY BREADED AND
FRIED \$19.00

STEAK AND SHRIMP

TENDERLOIN FILET WITH THREE JUMBO
FRIED GULF SHRIMP \$30.00

STEAK AND LOBSTER

8 OUNCE FILET WITH AN 8 OUNCE TAIL
\$MKT

SAUTÉED TENDERLOIN MEDALLIONS

TWIN FILETS SAUTÉED WITH BURGUNDY
WINE AND MUSHROOMS \$25.00

PETITE FILET

TENDERLOIN BROILED TO PERFECTION
WITH BÉARNAISE AND TERIYAKI SAUCES
\$26.00

CENTER CUT PORK CHOP

ONE CENTER CUT PORK CHOP, ALSO
AVAILABLE BBQ \$15.00

HALF RACK OF BBQ RIBS

ONE HALF RACK WITH OUR TASTY SAUCE
\$15.00

** CAN BE UNDER COOKED TO ORDER: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.*