

Chef's Entrees

(All entrees served with choice of salad and 2 sides)

Chef Seasoned Prime Rib of Beef

Slow Roasted and juicy

10oz. 17

14oz. 20

Chicken Parmesan

Seasoned breaded chicken breast, oven baked, with mozzarella cheese and marinara sauce

16

Apple Bourbon Pork

Pork tenderloin medallions with a bourbon glaze, topped with grilled apples

17

Filet and Shrimp

A grilled 4oz. petite filet and 3 crabmeat stuffed shrimp

20

Grilled Strip Steak

A 10oz. center cut strip steak, topped with grilled mushrooms and onions

21

Tuscan Veal

Veal loin sautéed with mushrooms, artichokes, white wine and a rosemary demi sauce

19

St Louis Barbecued Ribs

Braised slow and tender

Half 13

Full 18

Feta Lamb Chops

Tender lamb rib chops, seared with feta cheese

18

Chicken Cordon Blue

Breaded chicken breast filled with ham and Swiss cheese, topped with Mornay sauce

17

Asiago Pork Schnitzel

Pork loin chops, season breaded, topped with asiago cheese, roasted peppers and onions

16

Seafood

Sautéed Lake Erie Perch

Yellow Lake Erie perch fillets, sautéed with garlic, white wine and mushrooms

18

Tilapia Frangelico

Lightly floured tilapia fillets, sautéed with toasted almonds, hazelnut liquor and a creamy buerre blanc sauce

18

Mahi Mahi

Mahi fillet in a toasted sesame orange asian marinade, grilled and topped with fried shallots and crushed cashews

18

Norwegian Salmon

Grilled salmon filet topped with a caper cream sauce

19

Shrimp Scampi

Large shrimp sautéed with garlic, white wine, butter, parmesan cheese, fresh basil and tomato

18

Grilled Walleye Romesco

Grilled Lake Erie walleye with a roasted pepper, tomato, almond coulis

19

Seared Sea Scallops and Bacon

Pan seared sea scallops and apple smoked bacon, topped with vermouth cream sauce

22

Sides

Baked Potato
Fresh Cut Fries
Grilled Asparagus

Steamed Broccoli
Rice Pilaf
Mashed potatoes

Buttered Linguini
Coleslaw
Julienne Vegetables

Burgers

Half pound fresh Black Angus patty, served on a Kaiser roll with lettuce, tomato, onion, pickle, and fresh cut fries

Hamburger a great burger 8
Add cheese .50 add bacon .75

Works sautéed mushrooms, bacon, 9
caramelized onions and cheddar cheese

Mushroom Swiss 9

Bacon Blue 9

Notice: Consuming raw or undercooked meats, poultry, vegetables or seafood increases your risk of food borne illness.
20% GRATUITY ON PARTIES OR RESERVATIONS OF 8 OR MORE.

Appetizers

Crispy Fried Calamari or Perch

Lightly floured and fried with bell peppers and sweet onion, served with garlic remoulade 9

Fried Shrimp

Panko crusted fantail shrimp, lightly fried and served with cocktail sauce 6

Tomato Mint Bruschetta

Toasty country bread with a warm chutney of fresh diced tomato, apple and mint 6

Shrimp Cocktail

With mesclun greens and cocktail sauce 8

Chicken Quesadilla

Grilled flour tortilla stuffed with cheddar and jack cheese, chicken and peppers 7

Stuffed Peppers

Spicy peppers stuffed with chorizo sausage and provolone cheese, served with marinara sauce and garlic bread 6

Crabmeat Crepes

Lightly Cajun spiced crabmeat filled crepe, topped with grated Asiago cheese and lemon oil 7

Steamed Mussels

Pan steamed mussels with white wine, garlic, tomato and fresh herbs 9

Spicy Garlic Mushrooms

White button mushrooms sautéed in a lively Spanish sherry and chili pepper broth, served with dipping bread 7

Salads

Mandarin

Mixed greens, mandarin oranges, almonds and sweet vinaigrette 3

House

Mesclun greens, sweet-n-sour dressing, walnut brittle and dried cranberries 3

Garden

Mixed greens, tomato, cucumber and onion 3

Caesar

Romaine, classic Caesar dressing and croutons 3

Coconut Chicken Salad

Coconut crusted chicken strips, over mixed greens with crushed pineapple, roasted peppers, almonds and mandarin orange dressing 11

Pecan Crusted Salmon Salad

Norwegian salmon, pecan crusted, served over mixed greens with mandarin oranges, asparagus, topped with peach vinaigrette 12

Strawberry Chicken Salad

Grilled chicken strips over mixed greens with fresh strawberries, sliced green onion, candied pecans and sweet vinaigrette 11

Soup Du Jour cup 3 bowl 4

Chili cup 3 bowl 4

Add cheddar .75 sour cream .75

Salad Dressings Available

Oil and vinegar, Buttermilk Ranch, Classic Caesar, 1000 Island, Balsamic Italian Vinaigrette, Blue Cheese, Fat Free Roasted Garlic Balsamic Vinaigrette

Sandwiches

All sandwiches served with fresh cut fries and a pickle

Turkey Club

Roasted turkey, crisp bacon, lettuce and tomato on a Kaiser roll with smokey arugula mayo 8

Prime Rib Philly

Thin sliced roasted prime rib with onions, mushrooms and provolone cheese on a grilled hoagie roll 10

Grilled Rueben

Shaved corned beef, swiss cheese and sauerkraut and 1000 island dressing on grilled rye 8

Sweet-n-Smokey Pork

Thin sliced roasted pork, topped with fried onions and cracked black pepper mayo on a Kaiser roll 7

Salmon Burger

Pan seared salmon cake, topped with Cajun mayo, lettuce and tomato on a Kaiser roll 8

Turkey Pretzel Roll

Turkey with bacon, Monterey jack cheese, lettuce, tomato and honey mustard on pretzel roll 8

Hickory Swiss Chicken

Char-grilled chicken breast with bbq sauce, bacon and swiss on a Kaiser roll 8

Lake Erie Perch

Fried yellow perch on a grilled Kaiser roll, with coleslaw and tartar sauce 10

Pepperjack Chicken

Char-grilled chicken breast with roasted peppers, onions and pepperjack cheese on a Kaiser roll 8