

Entrees

Served with bread, your choice of soup or salad, your choice of baked potato, mashed potatoes, twice baked potato (\$2), mashed sweet potato or rice pilaf and seasonal vegetable.

Ribeye * **\$34.95**

14 oz. Hand-cut ribeye, topped with steak butter and grilled just the way you like it.

Add mushrooms and onions for \$2.00

BBQ Ribs

Slow roasted, fall-off-the-bone tender.

1/2 Rack - \$19.95 Full Rack - \$28.95

Bourbon St. Chicken Breast **\$19.95**

8 oz. Grilled chicken breast with sautéed mushrooms and onions in a Jack Daniels glaze, making it a little sweet, a little spicy.

Chicken Bruschetta **\$19.95**

Grilled chicken on a bed of fried spinach topped with bruschetta and balsamic reduction

Chili Lime Shrimp Pasta **\$23.95**

6 Jumbo shrimp sauteed in a chili oil and finished with lime, tossed with bowtie pasta. Served with garlic bread

Seared Salmon * **\$23.95**

8 oz. Norwegian pan seared salmon on a bed of wilted spinach and topped with a lemon caper sauce.

Filet Mignon * **\$36.95**

8 oz. Hand-cut filet of beef char grilled and oven finished. **Add 4 shrimp for \$8.00**

Pineapple Honey Pork Chops **\$19.95**

2 - 6oz center cut chops grilled and smothered in a sweet and spicy glaze

Fettuccini Alfredo **\$15.95**

Buttered noodles enveloped in a rich creamy alfredo sauce, served with garlic bread.

Add Chicken (\$7) Add Shrimp (\$8)

Walleye Filet **\$21.95**

8 oz. Walleye filet baked in white wine and herbs.

Chicken Caprese Pasta **\$21.95**

Grilled chicken, cherry tomato and fresh mozzarella in garlic oil and bowtie pasta. Topped with basil and balsamic. Served with Garlic bread.

Bluegill Tenders **\$21.95**

12 oz. Lightly breaded bluegill filets, served with lemon and tarter sauce.

*** Add Lobster Tail to any meat Entrée for \$24.95**

* Consuming RAW or UNCOOKED meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne Illness.