



# LAND AND SEA

The Following Choices Are Served with Bread, Soup or Salad, And A Choice Of Baked Potato, Mac and Cheese, French Fries, Cherry Slaw, Potato Salad, Sweet Potato Fries, Or Dirkskis. Upgrade To- Loaded Potatoes, Cheese Fries, Or Au Gratin Your French Onion Please Add \$3

## **RACK OF LAMB**

A 16ounce Rack of New Zealand Lamb Rubbed with Herbs and Olive Oil, Grilled To-Order with Aioli and Balsamic Reduction  
45

## **ANGUS RIBEYE**

A 13 Ounce Cut of CAB Black Angus Midwestern Beef  
42

## **NY STRIP**

A 13 Ounces and Center Cut Choice Ny Strip Loin  
34

## **FILET MIGNON**

Choice Tenderloin, Center Cut.  
6 ounce 38, 10 ounce 48

## **BISTRO FILET**

Served With Basil Fused Olive Oil, Balsamic Reduction And Beet Juices and Seasoned with Smoked Black Peppercorns and Hawaiian Black Salt, this 10ounce Tenderloin Filet Is Center Cut and Grilled to Order  
49

## **SOUTH AFRICAN LOBSTER TAIL**

5 Ounce Tails of African Cold-Water Lobster  
One Tail 40, Two Tails 70

## **BROWN BUTTER WALLEYE**

Seared And Baked in Lemon Brown Butter  
26

## **HADDOCK PARMESAN**

Haddock Topped with Breadcrumbs and Sartori Parmesan  
24

## **WISCONSIN FISH FRY**

Cod Dredged in Point Amber Beer Batter and Fried Golden Brown  
22

## **PECAN SALMON**

An 8 Ounce Seared Atlantic Salmon  
Filet Finished with Honey Butter and Candied Pecans  
27

## **JUMBO SHRIMP**

Beer Battered or Broiled  
24

## **SCALLOPS LIMONE'**

Scallops In a Lemon Cream Sauce With Pappardelle Pasta. No Side  
37

## *Steak Enhancers*

Moody Blue Crust	4	Onions	3
Fried Shrimp (4)	8	Tom Katt (Mushrooms & Onions)	5
Seared Scallops	17	Compound Butter	2
Lobster Tail	30	Bacon	3
Mushrooms	3	Loaded (Bacon, Cheddar, Green Onion)	4

## ENTREES

The Following Choices Are Served With Bread, Soup Or Salad, And A Choice Of Side.  
Loaded Baked Potato, Cheese Fries, Or Au Gratin Your French Onion Please Add \$3

### PECAN SMOKED BBQ RIBS

Baby Back Ribs, Great Northern Peach BBQ Sauce.  
Half Rack **26** Full Rack **34**

### SMOKED BEEF BRISKET

Pecan Smoked Premium Midwestern Angus Served With Two Sides  
Topped With Great Northern Whiskey Peach BBQ Sauce.  
**30**

### TENDERLOIN MELT

An 6 ounce Pounded Tenderloin Cutlet Served Open Faced  
On Garlic Toast With Fried Onions And Melted Provolone  
**26**

### BRISKET MAC

Pecan Smoked Brisket Over House Mac And Cheese  
With Great Northern Whiskey Peach BBQ Sauce.  
**Served With Garlic Toast No Side.**  
**25**

### CHICKEN ALFREDO

Pappardelle Pasta Tossed In A Sartori Alfredo Sauce.  
**Served With Garlic Toast No Side.**  
**25**

### STEAK STROGANOFF

Pappardelle Pasta Draped With A Silky Beef Sauce,  
Draped With A Dollop Of Herb Sour Cream.  
**Served With Garlic Toast No Side.**  
**26**

### RAGIN CAJUN CHICKEN

A SPICY Viet Cajun Fusion Featuring A Sun-Dried Tomato Gochujang Cream Tossed With Pappardelle Pasta, Onions, Green  
habanero And Ghost Peppers, And A Black Vinegar Reduction. Heat From 0-5.  
**Served With Garlic Toast No Side.**  
**26**