

ENTREES

DINNER ENTREES SERVED AFTER 4:00 PM

INCLUDES CHOICE OF GARLIC OR WHITE CHOCOLATE MASHED POTATOES
FARM FRESH VEGETABLES IN SEASON

ADD CUP OF SOUP WITH ENTRÉE \$2.95 • SPECIALTY SALAD \$4.95 • SIDE SALAD WITH ENTRÉE \$3.95

SEASONAL STUFFED CHICKEN BREAST \$17.95

Oven roasted chicken breast with apple jack stuffing and cream sauce.

NEW ZEALAND RACK OF LAMB \$27.95

Marinated lamb topped with our soon to be famous coconut milk sauce.

CALVES LIVER & ONIONS \$13.95

Lightly breaded and pan fried topped with glazed sweet onions.

AGED TENDERLOIN FILET 7 OZ. \$19.95 • 10 OZ. \$25.95

Seasoned tenderloin filet topped with portabella mushrooms.

BONE IN RIBEYE \$28.95

16 oz. of the grand daddy of all steaks, topped with seasoned butter and portabella mushrooms.

BARBECUED BABYBACK RIBS FULL RACK \$21.95 • JR. RACK \$17.95

Slow roasted, charbroiled, fall off the bone tasty!

FRIDAY FISH FRY \$9.95

Lightly breaded cod with homemade coleslaw. Choice of potato and bread.

SATURDAY EVENING PRIME RIB KING 14 OZ. \$21.95 • QUEEN 10 OZ. \$18.95

King or Queen, come early for this slow roasted favorite.

CEDAR PLANK SALMON \$19.95

Charbroiled on a cedar plank marinated with teryaki sesame. We recommend the white chocolate mashed potatoes.

PROSCIUTTO WRAPPED SCALLOPS \$21.95

Wrapped scallops aboard our fresh basil mashed potatoes.

LISA'S GULF SHORE PENNE \$18.95

Fresh shrimp and scallops are pan fried with sundried tomatoes, artichoke hearts and Kalamata olives with a Parmesana cream sauce.

ANGELS IN THE GULF \$17.95

Fresh scallops and shrimp pan fried in virgin olive oil with zucchini, yellow squash, onions, fresh tomatoes, and garlic. Served over angel hair pasta.

SNOW CRAB LEGS 1 LB. \$19.95 • 1.5 LB. \$24.95

Sweet snow crab served with drawn butter.

PAN FRIED WALLEYE \$15.95

Pan fried to perfection, the fisherman's choice.