



## Appetizers

<b>Smoked Salmon &amp; Caviar Canapé</b>	<b>22</b>
Honey smoked salmon, seasoned cream cheese with caviar and herb, served with naan bread	
<b>Crab Dip</b>	<b>15</b>
Homemade crab dip served with naan bread	
<b>Mabel's Crab Stuffed Mushroom</b>	<b>13</b>
Mushroom caps filled with Mabel's seafood stuffing Baked in wine and butter and creamy parmesan sauce	
<b>Potato Skins</b>	<b>12</b>
Six potato skins loaded with Cheddar cheese, bacon, and black olives. Topped with sour cream	
<b>Seafood Skins</b>	<b>15</b>
Six potato skins loaded with baby shrimp, crab meat, creamy alfredo sauce, and mozzarella cheese Topped with sour cream	
<b>Shrimp Cocktail</b>	<b>18</b>
<b>Meatballs</b>	<b>15</b>
Marinara or gochujang sauce	
<b>Spinach Dip</b>	<b>15</b>
Served with naan bread	
<b>Duck Wontons</b>	<b>15</b>
Served with gochujang sauce	

## Pork

<b>*Berkshire Pork Ribeye</b>	<b>28</b>
Premium cut highly marbled pork chop Served with choice of side	
<b>*Ribs</b>	<b>1/2 Rack 26      Full Rack 32</b>
Slow baked and glazed with Mabel's smoky BBQ sauce Served with choice of side	
<b>*Bangers &amp; Mash</b>	<b>22</b>
Classic Irish sausages, mashed potato, baby carrots and Guinness gravy	
*Served with Choice of Soup or Salad	

## Seafood

<b>*Mabel's Salmon</b>	<b>36</b>
8oz broiled salmon served with hollandaise sauce, on ancient grains and seasonal vegetable	
<b>*Salmon</b>	<b>32</b>
8oz broiled salmon served with ancient grains and seasonal vegetable	
<b>*Mabel's Halibut</b>	<b>49</b>
Halibut with gremolata served with ancient grains and seasonal vegetable	
<b>*Jumbo Shrimp</b>	<b>28</b>
Broiled or deep fried served with ancient grains and seasonal vegetable	
<b>*Walleye</b>	
Broiled or deep fried served over ancient grains and seasonal vegetable	
Single 6-8oz	<b>20</b>
Double 12-16oz	<b>34</b>
*Served with Choice of Soup or Salad	

## Beef

We proudly serve 1881 Hereford beef that is aged a minimum of 30 days and locally sourced.

<b>*Mabel's Steak Oscar</b>	<b>49</b>
Beef tenderloin, garlic mashed, asparagus, lump crab, topped with béarnaise sauce	
<b>Guinness Pot Pie</b>	<b>24</b>
Braised vegetables mixed with tender cuts of prime rib Served with choice of soup or salad	
<b>*Filet Mignon 6oz.</b>	<b>44</b>
<b>*New York Strip 12oz.</b>	<b>40</b>
<b>*Ribeye 12oz.</b>	<b>40</b>
<b>*Baseball Sirloin 8oz.</b>	<b>32</b>
<b>Steak Upgrades</b>	
Compound butter	<b>4</b>
Mushrooms	<b>3</b>
Onions	<b>2</b>
Shrimp	<b>12</b>
Walleye	<b>12</b>
Oscar Upgrade	<b>9</b>
*All Steaks served with Choice of Side & Soup or Salad	

## Poultry

<b>*Half Chicken</b>	<b>29</b>
Served over mashed potatoes, with gravy and seasonal vegetable	
<b>*Teriyaki Chicken</b>	<b>20</b>
Two chicken filets served with ancient grains and pineapple	
<b>*Duck</b>	<b>38</b>
Chef Mike's half roasted duck served with brandy plum sauce and ancient grains	
*Served with Choice of Soup or Salad	

## Pasta

<b>*Fettuccine Alfredo</b>	<b>15</b>
Creamy alfredo sauce over fettuccine pasta Served with a breadstick	
	Add Chicken 4
	Add Seafood 6
	Add Smoked Salmon 8
<b>*Italian Chicken</b>	<b>25</b>
Breaded chicken filet served on our classic fettuccine alfredo, topped with rich Italian sauce and mozzarella, served with a breadstick	
<b>*Spaghetti &amp; Meatballs</b>	<b>20</b>
Served with a breadstick	
*Served with Choice of Soup or Salad	

## Sides

<b>Ancient Grains</b>	<b>5</b>
<b>Garlic Mashed</b>	<b>5</b>
<b>Au Gratin</b>	<b>7</b>
<b>Seasonal Vegetable</b>	<b>6</b>
<b>Baked Potato</b>	<b>5</b>
<b>Loaded Baked Potato</b>	<b>7</b>
<b>Fettuccine Alfredo</b>	<b>6</b>

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.\*