

DINNER ENTRÉES

Available after 4:00pm. Entrées come with a house salad and your choice of hand-cut French fries, American fries, or a baked potato.

Door County Whitefish

A local delight with a twist! A fresh whitefish fillet dressed with homemade herb butter and flame broiled to mouth-watering perfection. \$31.95 | **Parmesan-crusted** + \$5.00

Great Lakes Perch

A Door County staple! Fresh Great Lakes perch carefully hand-breaded and fried to golden-brown perfection. \$36.95

Lobster and Shrimp Étouffée

(No potato option)

Succulent Maine lobster and tender shrimp sautéed in garlic butter and white wine, and then simmered in a creamy, herb-infused sauce with a touch of lemon. Served over seasoned rice for a bold, Creole-inspired dish full of rich Southern flavor. Market Price.

Grilled Ribeye*

A classic, locally-sourced hand-cut 14 oz ribeye chargrilled to your liking and topped with homemade herb butter. \$45.95

Add fresh sautéed mushrooms + \$3.50

Grilled Tenderloin*

A hand-cut 8 oz tenderloin chargrilled to your liking and topped with a savory trio of bacon, beer battered onion rings, and homemade herb butter. \$35.95

Add fresh sautéed mushrooms + \$3.50

Walleye Almandine

Delicate broiled walleye fillet finished with a rich, buttery almandine sauce, lightly toasted for a warm, nutty flavor that perfectly complements this flaky fish. \$36.95

Canadian Walleye

Walleye dredged with an egg wash, lightly breaded, and then fried to a delicate golden-brown. \$28.95

Lake Combo

Half of a fresh, flame broiled whitefish fillet paired with 5 ounces of walleye fried to golden-brown perfection. \$32.95

Substitute Great Lakes perch for walleye + \$5.00

Jumbo Coconut Shrimp

Jumbo shrimp hand-battered in a homemade coconut breading and fried to order. \$29.95

Surf & Turf*

A chargrilled, locally-sourced 14 oz ribeye complements the irresistible crunch of jumbo coconut shrimp in this richly satisfying surf and turf duo. \$49.95

Braised Pork Shank

(No potato option)

A tender 18-oz braised pork shank served over creamy baby red mashed potatoes, accompanied by house-made coleslaw, topped with crispy capers, and finished with a deep, savory demi-glaze. \$43.95.

LARGE SALADS

(Available Lunch and Dinner)

Caesar Salad

Leafy greens and croutons served with a side of rich, creamy Caesar dressing, and topped with fresh tomatoes and parmesan cheese. \$13.95. **Add Chicken** + \$6.00

Chicken Fajita Salad

Shredded lettuce served with a side of homemade creamy chipotle dressing, covered with fresh diced tomatoes, black olives, and shredded cheddar, topped with sautéed bell peppers, onions, chicken, and finished off with a crown of crisp tortilla strips. \$18.95

Taco Salad

Shredded lettuce, cheese, black olives, tomatoes, a dollop of sour cream, and your choice of ground beef, pork, or chicken served atop a bed of homemade tortilla chips. \$16.95

Whitefish and Salad

Broiled local Door County whitefish served with buttered white toast and a house salad on the side. \$19.95