



## **~STEAK & SEAFOOD HOUSE~**

### **APPETIZERS**

#### **BAKED BRIE — \$14**

*Topped with Maple Butter, Candied Pecans and Fresh Local Berries with Toast Points*

#### **MINI CRAB CAKES — \$15**

*Two Jumbo Lump Maryland Style Crab Cakes served with Lemon Aioli*

#### **SMOKED WHITEFISH PÂTÉ — \$12**

*Our House recipe of Smoked Whitefish Pâté served with Toast Points and Assorted Crackers*

#### **JUMBO SHRIMP COCKTAIL — \$6,12,18**

*Chilled Shrimp served with Cocktail Sauce and served by the piece ~ 3,6 or 9*

#### **HUMMUS DUO — \$8**

*Roasted Red Pepper and Black Bean Hummus served with Giardinieri and Grilled Pita Points*

#### **SPINACH & ARTICHOKE DIP — \$10**

*Baked Spinach and Artichoke Dip served Hot with Toast Points and Assorted Crackers*

*~ Add Crab \$3 ~*

### **LITE FARE**

Most Sandwiches served with Great Lakes Chips, Lettuce, Tomato, Onion and Pickle Spear. Choice of American, Cheddar, Monterey Jack, Swiss, Provolone or Blue Cheese. Substitute French Fries or Sweet Potato Fries for \$2.00

#### **BISTRO BURGER — \$12**

*A Half Pound of Specially Blended Angus Chuck & Brisket, Hand Formed and Chargrilled served atop a Fresh Crescent Bakery Potato Roll ~ Bacon \$2, Grilled Onions or Mushrooms \$1 ~*

#### **CHERRY CHICKEN SALAD SANDWICH — \$12**

*House Made with Pulled Chicken, Dried Cherries, Toasted Pecans served atop Fresh Crescent Bakery Cranberry Walnut Bread*

#### **FRIED PERCH SANDWICH — \$12**

*Fried Perch Filets served with Chips and Coleslaw*

#### **GRILLED CHICKEN BREAST — \$11**

*Marinated 6 oz Chicken Breast Grilled to Perfection and served atop a Fresh Crescent Bakery Potato Roll*

#### **MARYLAND CRAB CAKE — \$16**

*Maryland Jumbo Lump Crab Cake served atop a Fresh Crescent Bakery Potato Roll*

#### **SHAVED PRIME RIB PANINI — \$15**

*Shaved Prime Rib with Grilled Onions & Peppers with Au Jus and Creamy Horseradish Sauce*

#### **ROASTED VEGETABLE PITA — \$10**

*Fire Roasted Zucchini, Squash and Red Peppers, Grilled Onion and sliced Fresh Avocado served atop Fresh Pita*

#### **TRADITIONAL CUBAN — \$11**

*Roasted Pork Loin and Ham with Swiss Cheese, Dijon Mustard and Sliced Pickle served atop a Fresh Crescent Bakery Ciabatta Bun and Hot Pressed*

### **SALADS & SOUPS**

Add to any Salad ~ Grilled Chicken \$5, Grilled Steak \$6, Chilled Shrimp \$6, Cherry Chicken Salad \$6

#### **MIXED GREENS SALAD — \$6**

*Fresh Mixed Greens with Grape Tomato, Cucumber, Carrot, Onion and Garlic Croutons*

#### **CLASSIC CAESAR SALAD — \$6**

*Crisp Romaine Lettuce with our Creamy Caesar Dressing, House Made Garlic Croutons, Parmesan Cheese and Cracked Black Pepper*

#### **WEDGE SALAD — \$7**

*Baby Iceberg Lettuce topped with Bacon, Diced Tomato, Blue Cheese Crumbles and House Blue Cheese Dressing*

#### **LAKEHOUSE SALAD — \$10**

*Mixed Greens, Fresh Local Berries, Candied Pecans, Walnuts, Shaved Onion and Goat Cheese with House Raspberry Vinaigrette*

#### **LAKE MICHIGAN CHOWDER — \$4**

#### **CUP/\$6 BOWL**

*A Cream Based House Chowder with Whitefish, Bacon, Potatoes and topped with Green Onion*

\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Some items are produced using nuts.

**SPEAKEASY CHILI — \$4 CUP/\$6 BOWL**

*Browned Beef, Kidney Beans, Tomato, Onions, Peppers and Spices topped with Cheddar Cheese, Sour Cream and Green Onions*

**SOUP DU JOUR — \$4 CUP/\$6 BOWL**

*The Chef's House Made Soup of the Day*

**ENTRÉES**

Most Entrées are served with Fresh Crescent Bakery Rolls & Butter and Your Choice of Two Dinner Sides.

**14 OZ NEW YORK STRIP — \$26**

*Hand Cut and Chargrilled to Order and topped with Fresh Blueberry Horseradish Sauce*

**16 OZ RIBEYE — \$29**

*Hand Cut and Chargrilled to Order and topped with Cracked Peppercorn and Cognac Demi Glaze*

**8 OZ FILET MIGNON — \$32**

*Hand Cut and Chargrilled to Order and topped with Rosemary Heirloom Tomato Butter*

**FRIED PERCH DINNER — \$22**

*Fried Perch Filets with Lemon Aioli served with French Fries and Coleslaw.*

**GREAT LAKES WALLEYE — \$26**

*Walleye Filet lightly dusted with Seasoned Flour, pan seared and topped with Fresh Lemon Cream Sauce*

**LAKE SUPERIOR WHITEFISH — \$22**

*A Local Favorite! Parmesan Herb Crusted Whitefish, Pan Seared to Perfection*

**CAPTAIN'S SEAFOOD PASTA — \$26**

*Cavatappi Pasta tossed with Shrimp, Crab and Scallops in a Cheesy Cream Sauce*

**MARYLAND CRAB CAKES — \$30**

*Two Maryland Style Jumbo Lump Crab Cakes served with Fresh Lemon Aioli*

**CHICKEN PICCATA — \$20**

*Chicken Breast Cutlet Lightly Dusted and Pan Seared Tossed with Prosciutto, Capers and Lemon Sauce*

**WOODLAND PASTA — \$20**

*Fresh Local Wild Mushrooms and Asparagus tossed with a Garlic Cream Sauce and topped with a Poached Egg*

**DINNER SIDES**

**COLD SIDES — \$3**

*Choose Small Greens Salad, Small Caesar Salad, Coleslaw, Greek Pasta Salad or Cottage Cheese*

**DINNER SIDES — \$4**

*Choose from Roasted Redskin Potatoes, White Cheddar Mashed Potatoes, Baked Potato, French Fries, Sweet Potato Fries, Hand Dipped Onion Rings, Wild Rice Pilaf or Chef's Vegetables*

**LITTLE SAILORS**

Kids items are served with Applesauce and Baby Carrots with Ranch

**CHICKEN STRIPS — \$7**

**HAMBURGER — \$7**

**MACARONI & CHEESE — \$7**

**VEGGIE PLATE — \$7**

**GARDEN SALAD — \$7**

**DESSERTS**

**NY STYLE CHEESECAKE — \$7**

*Classic, Smooth and Creamy topped with Orange Zest and Fresh Local Berries*

**CHOCOLATE LAYER CAKE — \$9**

*A Decadent Triple Layer Cake with Rich Fudge Frosting drizzled with Chocolate Sauce and Dark Chocolate Shavings*

**CARROT CAKE — \$9**

*Triple Layer with Rich Cream Cheese Frosting garnished with Fresh Grated Carrots, Chopped Walnuts finished with White Chocolate Curls*

**CHEF'S DESSERT — \$7**

*The Chef's creation using locally sourced fruits and sweets*