

Dinner

Available 5pm-10pm

Starters

Appetizer Platter \$20

Choose a full order of any 3 Appetizers

Crab Cakes \$10

Served with Jicama Slaw, Mustard Sauce, and Wasabi Sauce

Calamari \$8

Served with Spicy Chili Sauce and Mint Lime Sauce

Artichoke Dip \$8

Served with Pita Chips

Black and Tan Onion Rings \$7

Breaded with Beer batter and Served with
Roasted Red Pepper & Feta Remoulade

Potato Skins \$7

Bacon, Cheddar, Pepper Jack
Served with Feta Remoulade

Chicken Quesadilla \$6

Cilantro, Pepper Jack Cheese, in a Flour Tortilla
Served with Sour Cream and Fresh Salsa

5th Avenue Wings \$8

Marinated Chicken Wings in your Choice of
Barbecue, Siracha, or Buffalo Sauce

Soups

Soup Du Jour \$4

Our Signature Grilled Chicken Gumbo \$7 served with Rice

Salads

Add Grilled Chicken Breast \$3 or Grilled Shrimp \$4

Traditional Caesar Salad \$7

Romaine Lettuce, Parmesan Cheese, Crouton, and Kalamata Olives

Greek Salad \$7

Mixed Greens, Tomatoes, Capers, Pepperoncini,
Kalamata Olives, Feta Cheese, Roasted Red Peppers,
Tossed with a Red Wine Vinaigrette

COMFORTABLE CLASSICS

Chicken Sandwich \$9

Grilled Chicken Breast, Feta Cheese Spread,
Pepper-Jack Cheese, and Salsa Verde
Served with Choice of Cole Slaw, French Fries, or Chips
Substitute a side Salad or Soup of the Day for \$2.00

Barbecued Pork Ribs \$14

Served with French Fries and Cole Slaw

Make Your Own Burger \$9

Half Pound of Angus Beef

Choice of:

Bacon, Caramelized Onion, Mushrooms, Red Onion, Cheddar, Pepper Jack, or Swiss Cheese

Served with Choice of Cole Slaw, French Fries, or Chips

Substitute a side Salad or Soup of the Day for \$2.00

Steaks

Choose a Steak, Sauce, and an Accompaniment
All Entrées Served with your Choice of Soup Du Jour or House Salad

Steaks

Filet Mignon - 8 oz \$20

Ravenswood, Zinfandel

New York Strip - 10 oz \$18

Rosemont Estate, Shiraz

Ribeye - 12 oz \$19

Hess Select, Cabernet

Lamb Chops Market

Classico Riserva, Chianti

Sauces

Brandy Peppercorn Sauce

Roasted Garlic

Béarnaise

Mushroom Tomato Demi Glaze

Starches

Yukon Gold Mashed Potatoes

Fennel Potato Ragout

Baked Potato

Rice Pilaf

Vegetable Du Jour

Cheddar Bacon Au Gratin

Compliments

Compliment any steak or entrée

Shrimp Scampi \$6
Sautéed Mushrooms \$3
Asparagus \$5
Vegetable Mousaka \$5
Stuffed Shells \$4

Entrees

Broiled Salmon \$18

Fennel Fingerling Potato Ragout, Asparagus
With Béarnaise
Mark West, Pinot Noir

Deep-Fried or Broiled Walleye \$18

Pearl Onion, Cheddar Bacon Potato Gratin
With a Citrus Butter Sauce
Hogue, Riesling

Portabella Mushroom Linguini \$14

Roasted Portabella, Roasted Red Pepper and Feta Spread, and Artichokes in Extra Virgin Olive Oil
Tommasi, Pinot Grigio

St. Germain Scallops \$17

Seared Sea Scallops, Crimini Mushrooms,
Swiss Cheese, Rice Pilaf, in a White Wine Sauce
Nobilo, Sauvignon Blanc

Seared Ahi Tuna \$18

Ahi Tuna, Grilled Beef-Steak Tomato, Fennel Fingerling Potato Ragout, in Balsamic Vinegar
Freixenet Cordon Brut, Split 187 ML

Shrimp Piccotta \$16

Served over Linguini with a Lemon Caper Buerre Blanc
Kenwood, Sauvignon Blanc

Chicken Penne \$14

Sautéed Chicken, Craisins, Walnuts, Toasted Almonds, in a Thyme White Wine Sauce
Diseno, Malbec

Walleye Fish and Chips \$14

French Fries, Tartar Sauce
Tomato Horseradish Sauce, and Malt Vinegar
Buehler, White Zinfandel