

Pasta

Served with a choice of Soup or Salad

FETTUCINE ALFREDO \$16

Made to order and tossed with our fresh fettucine. Topped with shaved parmesan.

ANGEL HAIR POMIDORO \$14

Angel hair pasta tossed in freshly chopped roma tomatoes, garlic, olive oil, fresh basil and white wine. Topped with shaved parmesan.

LINGUINE CARBONARA \$21

Fresh linguine tossed in white wine, sweet peas and garlic cream sauce, topped with a grilled chicken breast and shaved parmesan.

LOBSTER RAVIOLI \$29

Fresh ravioli stuffed with a succulent slipper lobster filling and tossed in a rich, lobster based garlic cream. Topped with shaved parmesan.

PASTA ADD ONS:

Grilled or Blackened Chicken \$4
Grilled or Blackened Shrimp \$8
Grilled or Blackened Steak \$8
Grilled Salmon \$12

Entrees

Served with Soup or Salad and Vegetable of the day

WALLEYE DINNER \$25

Choice of broiled, hand-breaded or parmesan encrusted.
Served with Potato Grautinee, lemon and remoulade sauce

TWELVE OUNCE PORKCHOP \$23

Broiled and covered with caramelized onion demi-glaze, served over smashed potatoes.

JUMBO SHRIMP \$26

Hand-breaded and fried golden or Scampi Style served with Mushroom Risotto, cocktail sauce and lemon.

BLACK & BLEU TENDERLOIN TIPS \$27

Demkota tenderloin tips dusted in Cajun seasoning, then sautéed with bell peppers, onions and mushrooms.
Served over smashed potatoes and finished with blue cheese crumbles.

TOWERING FILET MIGNON \$41

Demkota tornedos layered with roasted red bell peppers, gorgonzola cheese and portabella mushroom cap.
Finished with garlic demi, balsamic reduction and fried onion straws. Served with Potato Grautinee.

TWIN LOBSTER TAILS \$58

Two 6oz South African cold-water lobster tails, served with baked potato, lemon and drawn butter.

CHILEAN SEA BASS \$36

Marinated in extra virgin olive oil, cilantro and garlic.
Broiled and topped with Fresh Pineapple Salsa served with Mushroom Risotto

WHISKEY SIRLOIN STEAK \$26

Eight ounce Demkota prime sirloin coullate broiled to temp and glazed in a whisky sauce. Served with Potato Grautinee

PRIME RIBEYE STEAK \$48

Fourteen Ounce Demkota prime ribeye steak broiled to temp and finished with chef's steak butter and sautéed mushrooms. Served with a baked potato.

NEW YORK STRIP STEAK \$37

Ten ounce Demkota Prime broiled to temp and finished with chef's steak butter. Served with a baked potato

FILET MIGNON

Petite 6oz \$37 Regular 8oz \$41

Filet of beef tenderloin wrapped in applewood smoked bacon, broiled to temp and topped with onion straws.
Served with a baked Potato

SOUTHWEST CHICKEN BREAST \$21

Broiled chicken breast topped with sautéed bell peppers, onions, mushrooms and pepperjack cheese. Served with wild mushroom risotto.

PISTACIO ENCRUSTED SALMON \$27

Atlantic salmon fillet encrusted with pistachio's and grilled. Topped with cilantro lime glaze and served with mushroom risotto

BRAISED BEEF SHORT RIBS \$27

Topped with caramelized onion demi-glaze, served with smashed potatoes.

Sides

CRINKLE CUT FRIES
WAFFLE FRIES
SAUTEED BRUSSEL SPROUTS

ASPARAGUS
ONION RINGS
MAC & CHEESE