

# 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