

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.

PASTA MIRABELLA \$15

Sauteed seasonal vegetables, tossed in a white wine, garlic butter sauce.

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
Blue Lump Crab \$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 Grutinee, lemon and remoulade sauce

BACON WRAPPED PORK TENDERLOIN \$23

Three Pork Tenderloin Medallions wrapped in apple-wood bacon and broiled. Accompanied by red onion jam.
Served with smashed potatoes.

JUMBO SHRIMP \$26

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

STEAK DIANE \$27

Two tournedos of beef tenderloin sautéed with mushrooms, garlic, Dijon brandy and demi-glaze.
Served with Grutinee Potatoes

FLAT IRON AU-PIOURVE STEAK \$20

Eight ounce steak broiled to Medium Rare temp, Topped with green peppercorn demi-glaze.
Served with Smashed potatoes.

LOBSTER TAIL \$41

Eight ounce South African cold-water lobster tail, Broiled or Thermidor style removed from the shell and sautéed with bell peppers and onion in a spiced cream sauce and replaced in a roasted split shell and finished with hollandaise sauce. Served with lemon and wild mushroom risotto.

SIRLOIN STEAK \$26

Eight ounce Demkota prime broiled to temp and finished with chefs steak butter. Served with a baked potato.

PRIME RIBEYE STEAK

12oz \$39 16oz \$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

PECAN CHICKEN BREAST \$18

Pecan encrusted and sautéed. Topped with agave nectar.
Served with Basmati Rice.

SWEET AND SPICY SALMON \$27

Packed in chefs sweet and spicy rub. Topped with pineapple mango chutney. Served with mushroom Risotto.

GINGER SESAME STIR FRY \$20

Chicken, bell peppers, onions, wild mushrooms and shaved brussels quickly stir fried with sesame and Fresh Ginger.

Sides

CRINKLE CUT FRIES
WAFFLE FRIES
SAUTEED BRUSSEL SPROUTS

ASPARAGUS
ONION RINGS
MAC & CHEESE