

# early dining menu

(available Sunday thru Thursday • 3:00–6:00pm)

No coupons or deal vouchers please!

All early dining entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

 request no popovers

## Petite Filet Mignon\*

Two bacon wrapped filet medallions  
served with a side of mushroom demi-glace 24

## Haddock Sauté

Flaky and moist sautéed haddock  
with panko breading 18

## Lobster Mac “n” Cheese

Creamy gouda cheese sauce with  
chunks of lobster meat and pasta radiatore 17

## Broiled Shrimp

Five shrimp, broiled with sun-dried tomato butter 19

## Coconut Shrimp

Six pieces of sweet crunchy shrimp served  
with our apricot mustard dipping sauce 17

## Grilled Chicken Breast

Tender, juicy & marinated in classic Italian dressing 15

## soups

### Lobster Bisque

Rich and creamy traditional French soup flavored with  
brandy, sherry and bits of lobster **cup 7 bowl 10**

### French Onion Soup

Our twist on the classic. French onion soup  
topped with a mixture of gouda and  
Swiss cheeses **cup 6 bowl 9**

### Soup of the Day

Ask your server what is  
cooking today! **cup 5 bowl 8**

## crafty pastas

All entrées include fresh baked popovers,  
sweet pepper vinaigrette salad or caesar salad

### Shrimp Pasta

Creamy parmesan sauce, vegetable medley,  
pasta radiatore 22

### Chicken Breast Pasta

Creamy parmesan sauce, vegetable medley,  
pasta radiatore 18

\*Consuming raw or undercooked meats, poultry, seafood or shellfish  
may increase your risk of foodborne illness

## appetizers

### Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 16

### Coconut Shrimp

Six sweet and crunchy shrimp served with  
our apricot mustard dipping sauce 12

### Crab Cakes

Two cakes made with lump crab meat  
and snow crab. A longtime favorite here! 14

### Blackened Tenderloin Tips & Dip\*

Blackened seared tenderloin, grape tomatoes,  
béarnaise sauce and creamy horseradish 16

### Spinach & Artichoke Dip

Creamy parmesan blend with spinach, and  
artichokes 12

### Bob's Bread

Uncle Bob's secret family recipe.  
French bread slathered with garlic, butter,  
chervil and parmesan cheese.  
Wrapped and baked in foil **small 6 family 10**

### Pork Sausage Flatbread

Sausage, red pepper, smoked gouda 12


### Chicken BBQ Flatbread

Pulled chicken breast, smoked gouda  
red pepper, bbq mayo 12

## prime rib

available Fridays & Saturdays while it lasts!

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

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**10 oz.\* 30                      14 oz.\* 38**

**12 oz.\* 34                      16 oz.\* 42**

**Blackened (any size) 2**

## steak doneness

**RARE:** very red, cool center

**MEDIUM WELL:**

hint of pink, hot center

**MEDIUM RARE:**

red, warm center

**WELL DONE:**

no pink, hot center

**MEDIUM:** pink, hot center

 Indicates Gluten Free option available

## steakhouse

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

🍷 request no popovers

### 8 oz. Filet Mignon\*

The tenderest of all steaks. Sought by steak  
lovers around the world. Served with béarnaise 38  
🍷 request no béarnaise **with Lobster Tail** 54

### Filet Oscar\*

8 oz. filet topped with a juicy crab cake,  
asparagus and béarnaise 42

### 8 oz. Manhattan Sirloin\* 🍷

Center cut sirloin from the strip loin 28

### 14 oz. Ribeye\* 🍷

These steaks are hand picked center cuts. Enjoy! 39

### 14 oz. New York Strip\* 🍷

Classic center cut strip aged and marbled 39  
to perfection

### Cajun Pork Chop\* 🍷

Tender and juicy 14oz bone in pork chop  
with Cajun seasonings 26

### Barbecue Ribs 🍷

Tender & meaty baby back ribs slathered  
in our house bbq sauce **half** 22 **full** 28

### Grilled Chicken Breast

Tender, juicy and marinated in  
classic Italian dressing 18  
🍷 request no sauce

### Chicken Oscar

Grilled chicken breast topped with  
a juicy crab cake, asparagus and béarnaise 22

\*All weights pre-cooked

## steak complements

Steak Butter 2 Horseradish Crusted 3

Gorgonzola Crusted 3 Blackened 2

## supper club sides

Side dishes are large enough to serve 2-3 people

Garlic Mashed 🍷 6

Asparagus 🍷 9

Four Cheese Potato Au Gratin 8

Hash Browns or Onion Hash Browns 🍷 7  
add cheese 2

Sautéed Mushrooms 🍷 7

Vegetable du Jour 🍷 7

Loaded Baked Potato 🍷 5

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## seafood classics

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

🍷 request no popovers

### Sautéed Walleye

Canadian walleye with panko breading sautéed  
to perfection. A house favorite for 22 years 24  
🍷 request broiled unbreaded filet

### Parmesan Walleye

Canadian walleye with panko breading  
and a parmesan twist 24

### Walleye Oscar

Sautéed Canadian walleye topped with  
a juicy crab cake, asparagus and béarnaise 28

### Cedar Plank Salmon\* 🍷

Enjoy this farm raised Atlantic salmon  
with apricot mustard sauce 26

### Twin Lobster Tails 🍷

Two 5 oz. South African cold water lobster tails  
served with lemon and butter 48

### Broiled Shrimp 🍷

Enjoy ten shrimp broiled  
with sun-dried tomato butter 26

### Coconut Shrimp

Nine sweet and crunchy shrimp served with  
our apricot mustard dipping sauce 22

### Snow Crab Legs 🍷

One pound of Canadian snap and eats!  
Served with drawn butter and lemon 32

## combinations

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

🍷 request no popovers

### 6 OZ. STEAK MANHATTAN\* &

One Lobster Tail 🍷 44

Five Broiled Shrimp 🍷 32

½ lb. Snow Crab 🍷 34

### SAUTÉED WALLEYE &

One Lobster Tail 40 ½ lb. Snow Crab 28

Five Broiled Shrimp 27 6 oz. Manhattan Steak\* 32

🍷 Indicates Gluten Free option available