



STARTERS

- AHI TUNA POKE BOWL WITH WONTONS** 16
Seared Ahi Tuna with avocados and green onion served with eel sauce and siracha mayo
- MADE FROM SCRATCH ONION RINGS WITH HONEY DIJON SAUCE** 12
Hand breaded and deep fried served with chipotle aioli
- CHICKEN TENDERS** 15
Hand breaded, deep fried and served with buffalo or ranch
- SPICY STEAK BITES** 16
Cajun seasoned and blackened – served with bleu cheese dressing and potato skins
- CHEESE CURDS** 12
Hand breaded, deep fried and served with marinara
- BLUEGILL FILETS** 17
Lightly breaded, deep fried and served with tartar sauce and lemon
- BRISKET NACHOS** 18
Fresh fried tortilla chips layered with a 3-cheese blend, onions, jalapeños, olives, tomato and smoked brisket.
Served with house made salsa and sour cream
- BRISKET BURNT ENDS** 18
Smoked brisket ends braised in a smokey BBQ sauce, caramelized and served with a side of vegetable giardiniera
- STUFFED MUSHROOMS** 16
Italian sausage stuffed fresh mushrooms served with marinara
- BACON WRAPPED SCALLOPS** 20
Scallops wrapped in bacon and seared, served with a maple cider reduction
- BLEU CHEESE BRUSCHETTA** 12
Parmesan and Bleu cheeses melted over Naan bread; served with green onions and balsamic glaze

SOUPS & SALADS

- Add: Chicken 8 | Steak 16 | Salmon 16*
- BLACK & BLEU STEAK SALAD** 24
- HOUSE BALSAMIC SALAD** 14
- CAESAR SALAD** 14
- MIXED GREEN SALAD** 14
- BAKED FRENCH ONION CROCK** 8

DINNER ENTRÉES

Dinner entrées are served with your choice of mixed green salad, soup or cottage cheese and your choice of baked potato, wild rice blend or French fries (excluding pasta dishes) or steamed vegetables and freshly baked rolls.

Substitute French Onion Soup 5 | House Balsamic Salad or Caesar Salad 2

Substitute Twice Baked or Loaded Baked Potato 2

CHEF'S SUGGESTIONS

HAND CUT STEAKS

6 oz / 8 oz TENDERLOIN FILET Market Price

12 oz / 16 oz RIBEYE Market Price

14 oz NEW YORK STRIP Market Price

Make any steak Black & Bleu 2

(Not Responsible for Medium Well – Well Done Steaks)

STEAK TOPPERS

3 JUMBO SHRIMP 16

Sautéed MUSHROOMS 5

Sautéed ONIONS 5

Sautéed MUSHROOMS & ONIONS 5

PORK & CHICKEN

BBQ BABY BACK RIBS FULL 32 | HALF 20

ALPINE CHICKEN 24

8 oz chicken breast with Swiss cheese and mushrooms, topped with mushroom cream sauce

SEAS & LAKES

BROILED OR FRIED JUMBO SHRIMP 32

Jumbo shrimp broiled or deep fried

SEARED AHI TUNA 28

Lightly seasoned and pan seared to rare

SALMON FILET 32

North Atlantic filet served over a sundried tomato cream sauce

DEEP FRIED BLUEGILLS 25

Lightly breaded and deep fried

PASTA

Served with choice of soup or salad and freshly baked roll.

FETTUCCINE ALFREDO 16

Add: Vegetables 5 | Chicken 8 | 3 Jumbo Shrimp 15

CHICKEN WITH BUTTERNUT SQUASH RAVIOLI 26

Served with brown butter sage sauce

SANDWICHES

Served with French fries

SHAVED PRIME RIB SANDWICH 18

Slow cooked Prime Rib thinly sliced, served on a hoagie bun and topped with mushrooms, onions & melted provolone cheese

1/2# GROUND STEAK BURGER 18

In-house ground Ribeye and New York served on a Telera Roll with lettuce, tomato and onion

GRILLED CHICKEN SANDWICH 16

8 oz grilled chicken served on a Telera Roll accompanied by lettuce, tomato and mayo

DEEP FRIED BLUEGILL SANDWICH 18

Lightly breaded and deep fried served on a kaiser bun with lettuce, tomato and onion

Add: Cheese 2 | Sautéed Onions 2 | Sautéed Mushrooms 3 | Bacon or Bleu Cheese 4

FRIDAY FISH FRY

18

BAKED OR FRIED HADDOCK SERVED WITH CHOICE OF POTATO AND COLESLAW OR SOUP

SATURDAY PRIME RIB OF BEEF

Market Price

12 oz | 16 oz | 20 oz

CHILDREN'S MENU

8

For our guests 10 years and under.

Your choice of:

PASTA & MEATBALLS

PASTA ALFREDO

CHICKEN STRIPS WITH FRENCH FRIES

MACARONI & CHEESE WITH CORN DOGS

DEEP FRIED HADDOCK WITH FRENCH FRIES *(Friday nights only)*

Served with soft drink or milk.

Credit card convenience fee 4% • 20% gratuity on groups of 10 or more.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



15860 T-BONE LANE, HAYWARD, WI 54843
715-934-4411