

DINNER: 2024

Come visit Chef Hugo
at the newly reopened
Raw Bar!!!

APPETIZERS

BLACKENED FISH TACOS 10

Shredded Cabbage, Jalapeño Lime Sauce, Pico de Gallo

½ DOZEN BLUEPOINT OYSTERS 12

Long Island Sound Horseradish, Cocktail Sauce, Lemon

OYSTERS ROCKY FLORENTINE (4) 12

Spinach-Garlic-Shallots-Parmesan Cheese

HOUSE SMOKED SLICED SALMON 12

Herb Cheese, Capers, Chopped Egg, Flatbread Crackers

HOUSE SMOKED SALMON PÂTÉ 13

Pickled Eggs, Capers, Flatbread Crackers

FRIED BRUSSEL SPROUTS 13

Balsamic Syrup, Applewood Bacon, Bleu Cheese Crumbles

SPINACH ARTICHOKE DIP 13

Crispy Tortilla Chips, Boursin Cheese, Parmesan, Pico de Gallo

MUSSELS CASINO 13

Garlic Casino Butter, Sherry

FRIED CALAMARI 13

Provençal Sauce, Banana Peppers, Garlic, Capers

SHRIMP COCKTAIL 14

Horseradish, Cocktail Sauce, Cucumber Salsa

TODAYS SOUP

CROCK OF FRENCH ONION 8

BLACK BEAN 6

(Contains Pork)

SOUP OF THE DAY 6

FEATURED DRINK SPECIAL

CHEF’S DINNER FEATURES

CHEFS SPECIALS & SOUP
CHANGE DAILY!!!

DINNER SALADS

CHICKEN OR SALMON HOUSE SALAD

Mixed Greens, Dried Cranberries, Red Onion, Crumbled Bleu Cheese,
Walnuts, House Made Raspberry Maple Vinaigrette Dressing
With Grilled Chicken 18 Grilled Salmon 20

CAESAR SALAD 14

Romaine Lettuce, Parmesan Cheese, Croutons, House Made Caesar Dressing
With Grilled Chicken 18 Grilled Salmon 20

APPLE MAPLE SALAD 15

Mixed Greens, Apples, Red Onions, Dried Cherries, Crumbled Bleu Cheese, Candied Walnuts,
House Made Apple Maple Vinaigrette Dressing
With Grilled Chicken 18 Grilled Salmon 20

*BLACKENED TENDERLOIN TIP SALAD 21

Wedge of Iceberg, Bacon, Red Onions, Grape Tomatoes, Bleu Cheese Crumbles,
Croutons, House Made Bleu Cheese Dressing

MAIN COURSES

All Main Courses Include Choice of One: Black Bean Soup, Soup Du Jour, or Cole Slaw.
Substitute House Salad with Raspberry Maple Vinaigrette Dressing \$4.00
Substitute Caesar \$8.00 ----- Substitute Wedge Salad \$8.00
Substitute French Onion Soup \$4.00

SEAFOOD

GRILLED RAINBOW TROUT 24

Red Skin Potatoes, Fresh Vegetables, Cucumber Salad Garnish, Lemon White Wine Sauce

FRIED FROG LEGS 24

Rice Pilaf, Fresh Vegetables, Garlic Casino Butter

GREAT LAKES BROILED WHITEFISH 27

Rice Pilaf, Fresh Vegetables, Lemon, Tartar Sauce

POTATO ENCRUSTED WHITEFISH 27

Lemon White Wine Sauce, Fresh Vegetables, Crispy Hashbrown Topping

BROILED COD 29

Lemon White Wine Sauce, Basmati Rice, Green Beans, Marinated Cucumbers,
Blistered Tomatoes, Feta Cheese

*CHIPOTLE HONEY GLAZED SALMON 29

Pineapple Salsa, Basmati Rice, Fresh Vegetables

GREAT LAKES WALLEYE SAUTÉ 30

Basmati Rice, Sautéed Spinach-Mushrooms-Almonds, Brown Butter Vinaigrette, Tartar Sauce

BEEF, PORK, AND FOWL

CHICKEN SCALLOPINI 24

Sun Dried Tomatoes-Basil-Shiitake Mushrooms, Natural Sauce, Whipped Potatoes, Green Beans

TOMAHAWK BONE IN PORK CHOP 28

Natural Sauce, Whipped Potatoes, Green Beans, Braised Red Cabbage, Spiced Apples

ROASTED MAPLE LEAF FARMS HALF DUCK 30 (Limited Availability)

Natural Sauce, Braised Red Cabbage, Spaetzle w/ Bleu Cheese, Green Beans, Root Vegetables

*6 OZ. FILET MIGNON 33

Whipped Potatoes, Fresh Vegetables, Red Wine Sauce, Crispy Onions

BRAISED SHORT RIB OF BEEF 34

Whipped Potatoes, Fresh Vegetables, Red Wine Sauce, Crispy Onions

*8 OZ. SARATOGA RIBEYE FILET 38

Balsamic Glazed Roasted Mushrooms & Cipollini Onions, Whipped Potatoes, Green Beans,
Red Wine Sauce

*GRILLED 12 OZ. NEW YORK STRIP 38

Tri-Colored Roasted Potatoes, Fresh Vegetables, Red Wine Sauce, Casino Garlic Butter

PASTA

PORTOBELLO MUSHROOM RAVIOLI 19

Portobello Mushroom & Parmesan Cheese Stuffed Ravioli, Tomato Cream Sauce, Spinach

CREOLE SHRIMP 23

Fresh Linguine, Gulf Shrimp, White Wine, Spinach, Garlic, Tomatoes, Creole Seasoning, Cream,
Parmesan Cheese

FRUIT DE MER 25

Sea Scallops, Mussels, Atlantic Salmon, Gulf Shrimp, Fettuccine, White Wine, Provençal Sauce