

# Appetizers

- Escargot \$10.95  
French delight baked in garlic butter topped with puff pastry.
- Medley of Wild Mushrooms \$9.95  
Assorted wild mushrooms sautéed with garlic and shallots in cream sauce. Served in a pastry cup.
- Seafood Crepe \$9.95  
Lobster, scallops and shrimp in a cream sauce rolled in a crepe. Served with a sherry cream sauce.
- Baked Goat Cheese \$9.95  
Baked in a tomato sauce, garnished with fresh basil.
- Bacon Wrapped Dates \$9.95  
The best in the Midwest!  
Serve on fresh sweet red pepper coulis.
- Hot Wings \$8.95  
Coated with a spicy cayenne sauce, served with celery and ranch dressing. Some like it HOT!
- “Kegger” Onion Rings \$7.45  
Thick cut onion rings coated in a rich beer batter and deep fried.
- Cheese Curds \$7.45  
Deep fried and delicious.
- Mozzarella Sticks \$7.45  
Deep fried with a hint of garlic. Served with a zesty marinara sauce.
- Wild Chile's! \$7.45  
Jalapenos stuffed with cream cheese, breaded and deep fried.

# From the Water

All dinners include soup or salad, choice of bake potato, french fries, wild rice, basmati rice or vegetable.

Dressing choice: ranch, thousand island, french, parmesan peppercorn, raspberry or balsamic vinegarette. Blue cheese crumbles .75 extra

Poached Salmon	\$25.95
Salmon poached in white wine, served with tomatoes in a white wine cream sauce with a touch basil.	
Scallops Pernod	\$26.95
Scallop medallions sautéed with french pernod liquor , spinach & mushrooms, finished with cream, served over linguine.	
Scallops Chipot	\$25.95
Gems of the sea lightly sautéed with cayenne pepper (but not too hot) garlic, white wine, fresh tomato & herbs. Served on linguine & tossed with shallots and pesto.	
Shrimp and Scallops Alfredo	\$28.95
Jumbo shrimp & scallops sautéed with garlic, shallots & white wine, finished in cream with a touch of parmesan & fresh basil, served over linguine.	
Shrimp Champagne	\$26.95
Seven large shrimp poached in champagne finished with cream, served over linguine & garnished with fresh basil and grapes.	
Jumbo Shrimp	\$22.95
Seven jumbo shrimp battered & fried to a golden brown. Sure to satisfy.	
Lake Perch	\$21.95
Generous portion of Great Lakes perch lightly breaded & fried to a golden brown.	
Canadian Walleye	\$23.95
A North Woods favorite for a good reason. Order broiled or beer battered.	

Please! No separate checks

There is a split plate charge for all split dinners

# Chef Rene's Specialties

Confit of Duck - Chef Rene's Featured Entree		\$26.95
The breast is grilled while the leg and thigh are marinated with fresh garlic, rosemary, thyme & black peppercorns and braised. Served with a tangy berry sauce.		
Pepper Steak		\$26.95
Sliced 8oz filet seasoned with cracked black pepper, garlic, onions, peppers & mushrooms, finished with a white wine tarragon cream sauce.		
Smoked Ribs		
Lightly smoked ribs served on a bed of creamed saurkraut with onions, and bacon, BBQ sauce served on the side.		
	½ rack	\$22.95
	full rack	\$29.95
Beef Stroganoff		
Tenderloin tips in a classic onion & mushroom stroganoff sauce. Served over linguine.		
		\$22.95
North Woods Fowl		
Slow roasted half duck, tender & juicy, complimented with a berry sauce.		
		\$23.95
Chicken Cordon Bleu		
Lightly breaded boneless, skinless chicken breast, stuffed with swiss cheese & smoked ham. Served with a sherry cream sauce.		
		\$21.95
Fried Chicken		
1/2 southern fried chicken.		
		\$15.95

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# Flame Broiled Steaks

All choice steaks are grilled to perfection and served with a mound of haystack onions and au jus. Except the New York Strip.

Filet Mignon 8 oz tenderloin	\$30.95
Petite Filet 6 oz tenderloin	\$26.95
Ribeye 12 oz hand cut,	\$24.95
New York Strip 12 oz immaculate cut, topped with homemade garlic butter.	\$24.95
Top Sirloin A blast from the past. 8 oz	\$21.95
T-Bone This 24 oz monster is made to satisfy.	\$29.95

Add mushrooms to any steak for \$2.50

We charge for all substitutions

## Sandwiches and a View

Sandwiches are served with coleslaw and choice of french fries or potato salad.

Chicken Breast Sandwich topped with bacon & swiss.	\$8.95
Juicy Burger 1/3 lb of beef grilled and served with lettuce and tomato. Add cheese \$.75/bacon \$1.00	\$8.95
Hot Beef Sandwich Roast beef sandwich piled high served with onions, peppers & swiss cheese.	\$9.95
Steak Sandwich 6 oz USDA choice sirloin on toast.	\$10.95

"Rare or medium rare animals foods will only be served upon consumers request.  
Whether dining out or preparing food at home, consuming raw or undercooked meat,  
poultry, seafood, shellfish, or eggs may increase your RISK of food borne illness"