



STARTERS

AHI TUNA POKE BOWL WITH WONTONS 12

Seared Ahi Tuna with avocados and green onion served with eel sauce and siracha mayo

MADE FROM SCRATCH ONION RINGS WITH HONEY DIJON SAUCE 10

Hand breaded and deep fried served with chipotle aioli

CHICKEN TENDERS 14

Hand breaded, deep fried and served with buffalo or ranch

SPICY STEAK BITES 14

Cajun seasoned and blackened – served with bleu cheese dressing and potato skins

CHEESE CURDS 10

Hand breaded, deep fried and served with marinara

BLUEGILL FILETS 15

Lightly breaded, deep fried and served with tartar sauce and lemon

BRISKET NACHOS 15

Fresh fried tortilla chips layered with a 3-cheese blend, onions, jalapenos, olives, tomato and smoked brisket. Served with house made salsa and sour cream

BRISKET BURNT ENDS 13

Smoked brisket ends braised in a smokey BBQ sauce, caramelized and served with a side of vegetable giardiniera

STUFFED MUSHROOMS 12

Italian sausage stuffed fresh mushrooms served with marinara

BACON WRAPPED SCALLOPS 18

Scallops wrapped in bacon and seared, served with a maple cider reduction

BLEU CHEESE BRUSCHETTA 10

Parmesan and Bleu cheeses melted over Naan bread; served with green onions and balsamic glaze

SOUPS & SALADS

Add: Chicken 8 | Steak 10

BLACK & BLEU STEAK SALAD 20

HOUSE BALSAMIC SALAD 10

CAESAR SALAD 9

MIXED GREEN SALAD 9

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, roasted red potatoes, 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

16 oz STEAKHOUSE GROUND ROUND 24

Served with a mushroom cabernet sauce

STEAK TOPPERS

3 JUMBO SHRIMP 15

Sautéed MUSHROOMS 5

Sautéed ONIONS 5

Sautéed MUSHROOMS & ONIONS 5

(Not Responsible for Medium Well – Well Done Steaks)

PORK & CHICKEN

BBQ BABY BACK RIBS FULL 30 | HALF 18

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 28

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 14

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

CHICKEN WITH BUTTERNUT SQUASH RAVIOLI 22

Served with brown butter sage sauce

SANDWICHES

Served with French fries.

SHAVED PRIME RIB SANDWICH 16

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

1/2# GROUND STEAK BURGER 16

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

GRILLED CHICKEN SANDWICH 14

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

DEEP FRIED BLUEGILL SANDWICH 15

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

LUMBERJACK REUBEN 14

In-house smoked brisket sliced thin and served on toasted marble rye with house made kraut, Swiss cheese and thousand island dressing

Add: Cheese 1 | Sautéed Onions 1 | Sautéed Mushrooms 2 | Bacon or Bleu Cheese 3

FRIDAY FISH FRY

16

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:

BURGER WITH FRENCH FRIES

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/Debit 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