

# APPETIZERS



## Seafood Crepe

Lobster, scallops, and shrimp rolled in a crepe, with a sherry cream sauce. 10.95

## Artichoke Spinach Dip

Artichokes and fresh spinach baked with cream, garlic, and cheese. 10.95

## Wild Mushroom Medley

An assortment of mushrooms in a delicate cream sauce, atop puff pastry. 10.95

## Escargot

Baked in garlic butter topped with puff pastry. 11.95

## Baked Goat Cheese

Baked in a tomato sauce, garnished with fresh basil. 10.95

## Cheese Curds

Deep fried and delicious. 8.95

## Onion Rings

Thick cut onion rings, coated in a rich beer batter, and deep fried. 7.95

## Mozzarella Sticks

Deep fried with a hint of garlic, and served with a zesty marinara sauce. 7.95

## Bacon Wrapped Dates

Served on fresh sweet red pepper coulis. 10.95

## Wild Chiles

Jalapenos stuffed with cream cheese, deep fried. 7.95

# CHEF RENE'S



# ENTRÉES

*Served with soup or salad, and choice of baked potato, fries, wild rice, basmati, or vegetable du jour (unless otherwise noted).*

## \*Pepper Steak

Sliced filet seasoned with cracked black pepper, garlic, onion, peppers, and mushrooms. Finished with a white wine tarragon cream sauce. 29.95

## Beef Stroganoff

Tenderloin tips in a classic onion and mushroom stroganoff sauce. Served over linguine. 24.95

## Chicken Piccata

Seasoned chicken breast dusted with flour, dipped in egg, and pan-fried. finished with a lemon butter sauce and capers. Served with Linguine. 27.95

## Ribs Ala Rene

Baby back ribs rubbed with herbs, slow roasted and brushed with BBQ sauce. \*We can not split this entrée. ½ rack 22.95 full rack 29.95

## Chicken Alfredo

Seared chicken breast, broccoli, and cauliflower in a rich garlic cream sauce, served atop linguine, with fresh Parmesan. 26.95

## \*Confit de Canard

Tender Duck that has been cooked in it's own juices with garlic, rosemary, and thyme, beautifully plated with the medium-rare breast. 31.95

## Northwoods Fowl

Slow roasted half duck, complimented with a berry sauce. 25.95

# CHOPS

*Served with soup or salad, and choice of baked potato, fries, wild rice, basmati, or vegetable du jour (unless otherwise noted).*

## \*The Lumber Jack

22 oz bone in rib eye. Served with mushrooms. 33.95

## \*New York Strip

Immaculate cut, topped with homemade garlic butter. 27.95

## \*Filet Mignon

8 oz 33.95 6oz 29.95

## \*T-Bone

24oz Prime cut, so tender it will melt in your mouth. 33.95

## \*Ribeye

Fresh and hand cut. 27.95

## Lamb Chops

Grilled Lamb chops over burgundy sauce, with Chipotle Butter. 28.95

# SEAFOOD

*Served with soup or salad, and choice of baked potato, fries, wild rice, basmati, or vegetable du jour (unless otherwise noted).*

## \*Grilled Ahi Tuna

Marinated in sherry, soy ginger and garlic, then grilled to medium rare. Served with a pickled ginger, wasabi and topped with ginger butter. 27.95

## Smoked Salmon

Lightly smoked, then finished in the oven, with a Dijon and white wine cream sauce. 28.95

## Seared Salmon

Marinated in balsamic, honey, and fresh herbs, and pan seared. Finished with melon, dill, basil, and a sherry balsamic sauce. 28.95

## Poached Scallops

Wild caught Atlantic scallops, poached in white wine and shallots, with shitake mushrooms, dijon, tomato, and dill. Served over linguine. 27.95

## Scallops Pernod

Scallop medallions sautéed with french Pernod liquor, spinach, and shitake mushrooms, finished with cream and served over linguine. 28.95

## Shrimp and Scallops Alfredo

Sautéed shrimp and scallops with garlic, shallots and white wine. Finished with cream, a touch of parmesan and fresh basil, atop linguine. 29.95

## Marinated Shrimp "Pasta"

Shrimp marinated in garlic and herbs, sautéed with tomatoes and Finished with a white wine. Served over zucchini noodles. 26.95

## Lake Perch

A generous portion of Great Lakes perch, lightly breaded, and then fried. 24.95

## Canadian Walleye

A Northwoods favorite. Always fresh, have it broiled or deep fried. 25.95

# SANDWICHES

*Served with coleslaw and choice of fries, or American potato salad.*

## Hot Beef Sandwich

Roast beef sandwich piled high served with onions, peppers and swiss cheese. 9.95

## \*Steak Sandwich

6 oz USDA choice sirloin on toast. 11.95

## \*Juicy Burger

½ lb if beef grilled and served with lettuce and tomato. 8.95

*~ Add - cheese .75 Bacon 1.00 ~*

## Chicken Breast Sandwich

Topped with bacon and swiss. 9.95

\* Split plates, modifications, and substitutions are subject to an additional cost. \*

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

\* \*GRATUITY ADDED TO PARTIES OF 6 OR MORE. \*