



## Appetizers

<b>Goat Cheese Crostini</b> whipped chive goat cheese crostini with prosciutto & sun dried tomato gastrique	16
<b>Calamari</b> grilled or fried	19
<b>Escargot en Champignon</b> garlic-butter, wild mushrooms	16
<b>Jumbo Shrimp Cocktail</b> poached and served with cocktail sauce and lemon	17
<b>Saganaki</b> flaming cheese in brandy liquor	14
<b>Maryland Crab Cakes</b> (2) in remoulade sauce	22

## On the 1/2 Shell

<b>Oyster's Rockefeller (4pc)</b> spinach-mornay sauce	18
<b>Oysters Coast-to-Coast</b> daily selection available by the piece, half dozen, or full dozen	MP

## Soup

<b>Baked French Onion</b> beef broth, spanish onions, crouton, and cheese baked over the top	8
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## The Greens

Add: Chicken 7, Shrimp 12, Salmon 15, Steak 14

<b>Palm Court</b> mixed greens, hearts of palm, avocado, tomatoes, cucumbers, house dressing	15	<b>Strawberry Salmon</b> fresh spinach, salmon, strawberries, "crazy" pecans, red onion, goat cheese, honey bacon vinaigrette	26
<b>Wedge</b> iceberg, blue cheese crumbles, bacon, tomato, red onion, blue cheese dressing	15	<b>Beef Tenderloin</b> romaine, tenderloin, blue cheese, tomatoes, crispy onion rings, balsamic vinaigrette	21
<b>Caesar</b> romaine, shredded parmesan served with our gourmet caesar dressing	15	<b>Caprese</b> tomatoes, buffalo mozzarella, basil, balsamic glaze, extra virgin olive oil	16
<b>Chopped</b> iceberg, turkey, avocado, bacon, tomatoes, swiss cheese, red onions, ranch	16	<b>Eggplant Napoleon</b> lightly breaded eggplant stacked with fresh beefsteak tomatoes and mozzarella, served on a bed of spinach with balsamic glaze	19
<b>Cobb</b> green mix, avocado, grilled chicken, bacon, egg, olives, red onion, roma tomatoes and imported blue cheese	16		

## From the Sea

<b>Lake Superior Whitefish</b> lemon white wine sauce, polenta cake, seasonal vegetables	28
<b>Salmon</b> miso marinated, teriyaki glaze, wok vegetables	28
<b>French Fried Shrimp</b> jumbo, breaded, fried, cocktail sauce	28
<b>Shrimp Scampi</b> garlic, white wine cream sauce over pasta	27
<b>Tilapia</b> lightly crusted with amandine sauce, seasonal vegetables	25
<b>Halibut</b> macadamia crusted, lemon butter sauce, mashed	43
<b>Walleye Pike</b> pecan crust, meunière sauce with bacon	36
<b>Crabmeat Stuffed Flounder</b> flounder stuffed with fresh crabmeat served over lemon butter sauce & rice pilaf	33

## Pastas

To any pasta, add: Chicken 7, Shrimp 12

<b>Fettuccine Alfredo</b> with our homemade parmesan cream sauce	18
<b>Linguini Marinara</b> with our homemade marinara sauce	18
<b>Seafood Pasta</b> linguine, scallops, calamari and shrimp, bacon and tomatoes, topped with breadcrumbs	32

## The Butcher's Block

USDA CERTIFIED ANGUS, WET-AGED 21-28 DAYS

<b>Australian Lamb Loin Chops</b> broiled with au-jus	21
<b>Top Sirloin</b> 8 oz center cut	20
<b>Filet Medallions</b> twin 4 oz medallions, artichoke, béarnaise, bordelaise	29
<b>Filet Mignon</b> 8 oz char-broiled	38
<b>Chopped Steak</b> ground in-house with sauteed onions and mushrooms, dijon crust	19

## Sandwiches

All sandwiches are served with french fries

<b>Country Club</b> turkey, bacon, swiss, american cheese, lettuce and tomato on toasted whole wheat bread	15	<b>Gourmet Burger</b> half pound, ground prime sirloin, brioche bun, choice of cheese	15
<b>French Dip</b> slow roasted thin sliced prime rib, swiss cheese, french roll, au jus	18	<b>Classic Patty Melt</b> caramelized onion, rye, choice of cheese	16
<b>Grilled Chicken</b> bacon, swiss, dijon mustard, lettuce, tomato, red onion on brioche bun	15	<b>Turkey Melt</b> turkey, bacon, american cheese, dijonnaise, 7 grain bread	15
<b>The Codfather</b> beer battered cod, cabbage slaw, brioche bun	15	<b>Steak Sandwich</b> sirloin, caramelized onions, worcestershire aioli	21

## Classic Entrees

<b>Pork Chop</b> berkshire pork chop, greek style olive oil, oregano and lemon	25	<b>Chicken Marsala</b> mushroom marsala sauce, mashed	19
<b>Steak Kabob</b> skewered, peppers, mushrooms, onions	25	<b>Calves Liver</b> provimi, bacon, onions	19
<b>Chicken Kabob</b> skewered, peppers, mushrooms, onions	24	<b>Half Slab Baby Back Ribs</b> slow roasted pork, fall-off-the-bone ribs	20
<b>Chicken Piccata</b> lemon caper sauce, pasta	19	<b>Half Chicken Vesuvio</b> with potato wedges and peas	22

## Vegetarian Options

<b>Vegetable Platter</b> grilled seasonal vegetables	21
<b>Pasta Primavera</b> linguini pasta with sautéed seasonal vegetables and pine nuts in a cream white sauce	19

## Sides for the Table

<b>Creamed Spinach</b>	7	<b>Steakhouse Mushrooms</b> with sherry & thyme	9
<b>Grilled Asparagus</b> served with béarnaise	8	<b>Yukon Potatoes</b> smashed and fried with parmesan	8
<b>Not your Mama's Mac &amp; Cheese</b> aged white cheddar, scallions, & chives	11	<b>Broccoli</b>	6