

HOMEMADE DESSERTS 6.95

Topped w/fresh whipped cream

WHITE CHOCOLATE CHEESECAKE

STRAWBERRY SCHAUM TORTE

KEY LIME PIE

PECAN PIE

PEANUT BUTTER CREAM PIE

CHOCOLATE TORTE

CREME BRULEE

TIRAMISU

MANGO DREAMSICLE

TURTLE SUNDAES

OLD FASHIONED

ICE CREAM DRINKS 7.95

ESPRESSO, CAPPUCCINO & LATTE 3.95

CHILDREN'S MENU

SERVED W/FRIES & APPLESAUCE

GRILLED CHEESE 3.95

HOT DOG 3.95

CHICKEN STRIPS 5.95

HAMBURGER 5.95

LINGUINI MARINARA 5.95

CHEESE PIZZA 6.95

SMALL ICE CREAM SUNDAE 2.95



COLD APPETIZERS

- JUMBO SHRIMP COCKTAIL (2) 7.95 (4) 11.95
OYSTERS ON THE HALF SHELL (6) 10.
OYSTER SHOOTER *absolute vodka, cocktail sauce, creme* 5.
SEARED TUNA SASHIMI *wasabi, ginger & rice crackers* 12.
COLD SMOKED SALMON PLATE (for 2) *tomatoes, creme fraiche, capers, sweet onions* 14.

HOT APPETIZERS

- OYSTERS ROCKEFELLER (5) 10.
(2) SHRIMP SHOOTER 10.
STUFFED MUSHROOMS *Nueske's ham and three cheeses* 8.
ESCARGOT *garlic, chives, butter* 10.
CRAB CAKES *roasted pepper, sherry sauce* 10.
CHEF'S SHRIMP DEJONGHE 10.
SEA SCALLOPS *shiitakes, vermouth reduction* 12.
POTSTICKERS *steamed wontons w/ ground pork, vegetables, sesame, soy and chili sauce* 8.
BUFFALO WINGS *bleu cheese & celery* 8.
TENDER CRISP CALAMARI *Mediterranean sauce* 10.
ONION RINGS 7.

SOUP

- NEW ENGLAND CLAM CHOWDER 3.95/6.95
BAKED FRENCH ONION SOUP 3.95/6.95

SALADS

- MIXED GREENS SALAD *homemade dressings* 6.50
SPINACH SALAD *hot bacon dressing* 6.50
STEAKHOUSE WEDGE *french dressing, crumbled bleu cheese & applewood smoked bacon* 7.50
MEDITERRANEAN SALAD *greens, feta cheese, pepperoncini, kalamata olives, tomatoes, and vinaigrette* 7.95
AVOCADO AND TOMATO SALAD 7.95
PEAR, GORGONZOLA AND GLAZED PECAN SALAD 7.95
CAESAR SALAD 6.95 • CHICKEN CAESAR 21.

DINNERS INCLUDE

Homemade Soup, mixed greens-w/ homemade dressing or spinach salad w/ hot bacon dressing. And baked potato, creamy mashed, hash browns, french fries, rice pilaf or vegetable medley. (steakhouse wedge, or caesar salad add 2.25)

PRIME GRADE STEAKS

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|-----------------------|-----------------------------|
| FILET MIGNON 8oz 36. | BONELESS RIBEYE 14oz 35. |
| FILET MIGNON 10oz 39. | ON THE BONE RIBEYE 20oz 39. |
| TOP SIRLOIN 10oz 28. | NEWYORK STRIP 15oz 38. |

PETITE FILET MIGNON *bacon wrapped* 32.
w/ TEMPURA SHRIMP (2) 39. w/ LOBSTER TAIL (12oz) 59.

WISCONSIN STYLE *Nueske's bacon, caramelized onion Gorgonzola butter* add 6.
OSCAR STYLE *topped with king crab, asparagus & béarnaise sauce* add 11.

POULTRY, VEAL & PASTA

- OVEN ROASTED CHICKEN BREAST *free-range, rice pilaf, veloute sauce* 22.
CHICKEN CORDON BLEU *topped with Nueske's ham, Gruyere cheese, rice pilaf, veloute* 24.
CHICKEN PICCATA *sautéed breast, white wine, lemon & capers, linguini* 23.
LONG ISLAND DUCKLING *wild rice pilaf, cranberry relish & Grand Marnier sauce* 30.
WIENER SCHNITZEL *lightly crumbed & sautéed, lemon, capers & horseradish sauce* 28.
SCHNITZEL ALA HOLSTEIN *topped with fried egg, anchovy & capers* add 3.
PASTA PRIMAVERA *linguini, fresh vegetables and light cream sauce* 20.
VEGETABLE PLATTER *steamed fresh seasonal vegetables* 20.

FISH AND SHELLFISH

- TEMPURA JUMBO SHRIMP *lightly battered, cocktail sauce* (4) 27. (5) 29.
SHRIMP DEJONGHE *Chef's Special herbed butter & garlic crumb topping* 28.
KILLER JUMBO SHRIMP *luxurious & spicy, a tomato, peppery sauce, steamed rice or linguini* 29.
OVEN-GRILLED SHRIMP *fresh basil, oregano, garlic & extra-virgin olive oil* 28.
ALASKAN KING CRAB LEGS (18oz) *split & steamed, drawn butter* 42. (9oz w/ dinner add 18.)
AUSTRALIAN STEAMED LOBSTER TAIL (12oz) *drawn butter* 42.

FRESH VEGETABLES & SAUCES 4.

- STEAMED ASPARAGUS
STEAMED BRUSSEL SPROUTS
CAULIFLOWER & BROCCOLI *bearnaise sauce*
STEAMED SPINACH *garlic, olive oil & sea salt*
PAN ROASTED MUSHROOMS
BEARNAISE SAUCE - CABERNET DEMI GLACE

SANDWICHES *w/ french fries lettuce, pickles, tomatoes & onions.*

- CHAR-GRILLED HAMBURGER (8oz) 12
GRILLED CHICKEN BREAST 12
LIGHTLY BATTERED ICELANDIC COD 11.
NUESKE'S HAM & GRUYERE CHEESE 11.

FRIDAY NIGHT FISH FRY

NORTH ATLANTIC COD *fried or broiled* 12.95
Rolls, salad or slaw and potato choice

SATURDAY NIGHT SPECIAL

SLOW ROASTED PRIME RIB DINNER (12oz) 29.95 EXTRA-CUT ADD 5.95
Rolls, salad and potato choice

HOMEMADE DESSERTS 6.95
Topped w/ fresh whipped cream
ESPRESSO, CAPPUCCINO, & LATTE 2.95

OLD FASHIONED
ICE CREAM DRINKS 7.95

Thank you for taking your phone calls to lobby or bar.

