

FRIDAY NIGHT FISH FRY MENU

APPROACHES

Shrimp Cocktail \$11.95

6 large shrimp sautéed in garlic and butter and chilled. Served in a margarita glass with house made cocktail sauce and a fresh lemon wedge.

Cheese Nuggets \$6.95

An old Wisconsin favorite.

Spicy Green Beans \$6.95

Deep fried green beans with a kick. Served with ranch dressing.

Popcorn Chicken \$6.95

Served with BBQ sauce or ranch dressing.

FROM THE GREENS

Chicken Berry Salad \$12.95

Grilled chicken strips fanned over greens, accompanied by craisins, toasted pecans, red onion, tomato and shredded parmesan cheese. Served with a garlic breadstick and your choice of dressing.

Chef Salad \$12.95

Smoked ham and turkey, swiss and cheddar cheese atop fresh greens garnished by tomato, onion and egg.

Dressing

House ranch, parmesan peppercorn, french, thousand island, raspberry vinaigrette, honey mustard, or toasted seasme

SHORT GAME SANDWICHES

All sandwiches served with fresh seasonal vegetables or your choice of potato.

Add a garden salad to any sandwich for only \$3.95

Open-Faced Tenderloin \$17.95

A 6 oz tenderloin char-grilled to your liking and served on toast points. *Add sautéed mushrooms \$2.95

Open-Faced Rib-Eye \$15.95

A 5 oz choice rib-eye chargrilled to your liking and served on a Sheboygan hardroll. **Add sautéed mushrooms* \$2.95

The Weez Burger \$12.95

A clubhouse favorite. A ½ pound burger from our local meat market char-grilled just the way you like. Topped with sharp cheddar cheese, applewood smoked bacon, lettuce, tomato and mayo, served on a Sheboygan hard roll.

Quit-Qui-Oc Cheeseburger \$10.95

A 1/3 pound burger from our local meat market char-grilled to your liking and topped off with your choice of sharp cheddar, Swiss, provolone, American or pepper jack cheese.

Grilled Chicken Sandwich \$10.95

A 5oz grilled chicken breast marinated in olive oil and a variety of herbs and char-grilled. Served with lettuce, tomato, and mayo on a Sheboygan Hard Roll.

Miesfeld Steak Sandwich \$10.95

5 oz chopped sirloin steak from Miesfelds Meat Market. Served on a Sheboygan hard roll.

SAND SAVING PASTAS

Pasta Alfredo \$16.95

Penne pasta tossed in a house made garlic Alfredo sauce and topped with grated Parmesan cheese. Add veggies \$17.95, Add chicken \$18.95 Add shrimp \$19.95

Shrimp Scampi \$18.95

Shrimp sautéed in butter, garlic, lemon juice, white wine, and served over a bed of angel hair pasta with grated Parmesan cheese.



FROM THE FAIRWAY

All entrees served with choice of potato, fresh seasonal vegetables, garden fresh salad.

Surf & Turf \$28.95

A 6oz tenderloin char-grilled to your liking. Served with 4 large, grilled shrimp.

Grilled Herb Chicken \$18.95

Two 5oz chicken breasts marinated in olive oil and a variety of herbs and char-grilled. Served over a bed of long grain and wild rice

Tenderloin \$24.95

6oz tenderloin char-grilled to your liking.

Rib-eye \$28.95

12oz choice rib-eye char-grilled to your liking. **Add sautéed mushrooms* \$2.95

Low & Slow BBQ Ribs

Full Rack \$27.95 Half Rack 18.95

Slow roasted baby back ribs with a hint of Wisconsin Amber Beer and basted with a sweet and tangy BBQ sauce. *Available on Rib Night, 3rd Thursday of every month, 5-8 pm*

FROM THE POND

All entrees served with choice of potato, fresh seasonal vegetables, and garden fresh salad.

Baked Cod \$18.95

One of our famous dishes seasoned with our house seasoning blend and baked. Served over lemon herbed butter and topped with toasted almonds. Served with drawn butter.

Sartori Montamore Crusted Walleye \$21.95

Canadian walleye lightly dusted with a potato crust and Sartori grated Montamore cheese and pan-fried to a golden brown.

Walleye Almandine \$21.95

Canadian walleye seasoned with a house seasoning blend and baked. Served over lemon herb butter and topped with toasted almonds. Baked Atlantic Salmon \$20.95

A fresh fillet of Atlantic salmon seasoned with our house seasoning blend and baked. Served with drawn butter.

Grilled Shrimp \$18.95

7 large shrimp seasoned with our house seasoned blend and char-grilled. Served with cocktail sauce.

Beer Battered Shrimp \$18.95

7 large shrimp dipped in our house made beer batter and deep fried to a golden brown. Served with our very own cocktail sauce.

FRIDAY FISH FRY

Served with a choice of potato, fresh seasonal vegetable, garden fresh salad.

Perch Plate \$14.95

Fresh lake perch lightly breaded and deep fried.

Bluegill Plate \$14.95

Lightly breaded bluegill deep fried to a golden brown.

Beer Battered Cod Plate \$14.95

2 Pieces of cod dipped in our house made beer batter and deep fried to a golden brown. **Double Perch Plate \$22.95**

Double Bluegill Plate \$22.95

Double Beer Battered Cod Plate \$22.95

All dinners served with soup and garden fresh salad bar, choice of potato and vegetable.

Famous Perch Dinner \$18.95

Fresh lake perch served pan-fried or lightly breaded.

Bluegill Dinner \$18.95

Lightly breaded bluegill deep fried to a golden brown.

Beer Battered Cod Dinner \$18.95

3 fillets of cod dipped in our own house made

beer batter, fried to a golden brown.

Double Perch Dinner \$25.95

Double Bluegill Dinner \$25.95

A 3% fee will be added to all credit card transactions

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

Serving Lunch Daily11:00 am - 2:00 pm • Friday Night Fish Fry 5:00 pm - 9:00 pm Rib Night 3rd Thursday of the Month 5pm - 8pm • Sunday Plated Breakfast 9am-1pm

500 Quit Qui Oc Lane • Elkhart Lake, WI 53020 • www.QuitQuiOc.com • www.facebook.com/quitquioc