



## Friday Dinner 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 served with ranch dressing.

#### **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.

### AROUND 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 garlic breadstick.

#### **Soup and Garden Fresh Salad Bar** \$10.95

Fresh greens with all the fixings and house made soup.

#### **Chef Salad** \$12.95

Smoked ham and turkey, cheddar cheese, Swiss cheese atop fresh greens garnished by tomato, onion and egg. Served with a garlic breadstick.

#### **Add Soup and Salad Bar to Any Sandwich** \$4.95

**Dressings**—*House ranch, parmesan peppercorn, French, thousand island, raspberry vinaigrette, honey mustard, or Italian.*

### FROM THE POND

*All entrees served with choice of potato, fresh seasonal vegetable, and garden fresh soup and salad bar.*

#### **Baked Cod** \$20.95

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

#### **Sartori Montamore Crusted Walleye** \$23.95

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

#### **Walleye Almondine** \$23.95

Canadian walleye seasoned with a house seasoning blend and baked. Served over lemon herb butter and topped with toasted almonds. *Gluten free.*

#### **Potato Choices**

French fries, sweet potato fries, baked potato, wild rice, extra vegetable, or weekly special.

#### **Baked Atlantic Salmon** \$22.95

A fresh fillet of Atlantic Salmon seasoned with our house seasoning blend and baked. Served with drawn butter. *Gluten free.*

#### **Grilled Shrimp** \$19.95

7 large shrimp seasoned with our house seasoning blend and char-grilled. Served with house made cocktail sauce. *Gluten free.*

#### **Beer Battered Shrimp** \$19.95

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

#### **Please note...**

***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 for food-borne illness, especially if you have a medical condition.***



## Friday Dinner Menu

### SAND SAVING PASTAS

*All pastas include the soup and garden fresh salad bar and are served with a breadstick*

#### Pasta Alfredo \$16.95

Penne pasta tossed in a house made garlic Alfredo sauce and topped with 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.

### FRIDAY FISH FRY

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

*All plates served with choice of potato, marble rye bread, and coleslaw*

#### Fresh Perch

The true Wisconsin Fish Fry. Lake perch lightly breaded in house and deep fried.

Perch Plate \$15.95      Double Perch Plate \$24.95  
Perch Dinner \$19.95      Double Perch Dinner \$28.95

#### Beer Battered Cod

Cod fillets dipped in our own house made beer batter and fried to a golden brown. Beer batter cod plate has 2 pieces of cod, the dinner 3 pieces

BB Cod Plate \$15.95      Double BB Cod Plate \$24.95  
BB Cod Dinner \$20.95      Double BB Cod Dinner \$29.95

#### Bluegill

Lightly breaded bluegill deep fried to a golden brown.

Bluegill Plate \$15.95      Double Bluegill Plate \$24.95  
Bluegill Dinner \$19.95      Double Bluegill Dinner \$28.95

#### Combo Fish Fry

For those that can't decide...half breaded perch and half breaded bluegill.

Combo Plate \$16.95      Double Combo Plate \$25.95  
Combo Dinner \$20.95      Double Combo Dinner \$29.95

### FROM THE FAIRWAY

*All entrees served with choice of potato, fresh seasonal vegetable, and garden fresh soup and salad bar.*

#### Low and Slow BBQ Ribs

Half Rack Plate \$18.95      Full Rack Plate \$27.95  
Half Rack Dinner \$21.95      Full Rack Dinner \$30.95

Slow roasted baby back ribs with a hint of Amber beer and basted with BBQ sauce. Plate comes with choice of potato, rye bread and house made coleslaw.

#### Grilled Herb Chicken Dinner \$18.95

2-5oz chicken breasts marinated in olive oil and a variety of herbs and char grilled. Served over a bed of long grain wild rice and vegetables.

#### Potato Choices

French fries, sweet potato fries, baked potato, wild rice, extra vegetable, or weekly special.

#### Surf & Turf \$33.95

A 6oz tenderloin chargrilled to your liking accompanied by 4 large chargrilled shrimp. Served with house made cocktail sauce. *Gluten free.*

#### Tenderloin \$28.95

6oz tenderloin char grilled to your liking. *Gluten free.*

#### Ribeye \$34.95

12oz choice ribeye chargrilled to your liking. *Gluten free.*

**Add sautéed onions** \$1.00

**Add sautéed mushrooms** \$2.95

**Add sautéed mushrooms & onions** \$3.95



## Friday Dinner Menu

### SHORT GAME SANDWICHES

*All sandwiches served with choice of potato or fresh seasonal vegetables.  
Add the soup and garden fresh salad bar for only \$4.95*

<b>Open-Faced Tenderloin</b>	\$18.95
6oz tenderloin chargrilled to your liking and served on toast points.	
<b>Open-Faced Ribeye</b>	\$17.95
5oz choice ribeye chargrilled to your liking and served on a Sheboygan hard roll.	
<b>Weez Burger</b>	\$15.95
A local favorite. A 1/2 pound burger from Schwaller Meats, chargrilled just the way you like. Topped with cheddar cheese, applewood smoked bacon, lettuce, tomato, mayo and served on a Sheboygan hard roll.	
<b>Miesfeld's Steak Sandwich</b>	\$12.95
A 1/3 pound chopped sirloin steak sandwich from Miesfeld's Meat Market. Served on a Sheboygan hard roll.	
<b>Add sautéed onions</b>	\$1.00
<b>Add sautéed mushrooms</b>	\$2.95
<b>Add sautéed mushrooms &amp; onions</b>	\$3.95
<b>Add lettuce</b> \$.25	<b>Add tomato</b> \$.50

### TAP BEER

We are pleased to offer 11 tap beers featuring several local breweries including:

**Plymouth Brewing Company**  
Plymouth, WI

**3 Sheeps**  
Sheboygan, WI

**Lakefront Brewery**  
Milwaukee, WI

**Stone Arch Brew Pub**  
Appleton, WI

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**Quit Qui Oc Hamburger**      \$11.50

A 1/3 pound burger from Schwaller Meats, char grilled to your liking. Served on a Sheboygan hard roll.

**Quit Qui Oc Cheeseburger**      \$11.95

A 1/3 pound burger from Schwaller Meats, topped with your choice of Sargento sharp cheddar, Swiss, provolone or pepper jack cheese. Served on a Sheboygan hard roll.

**Grilled Chicken Sandwich**      \$11.95

A 5oz chicken breast marinated in olive oil, and a variety of herbs and chargrilled. Served with lettuce, tomato, and mayo on a Sheboygan hard roll.

**Perch Sandwich**      \$12.95

Lightly breaded lake perch deep fried and served on a Sheboygan hard roll with lettuce and tarter sauce.

### SIDES

Potato	\$3.00	Coleslaw	\$2.00
Vegetable	\$3.00		

***Split Plate \$3.00\*\****

***\*\*Dinners that are split may only take one trip to the salad bar.***

### HOUSE MADE DESSERTS

Ask your server about our house made desserts. Desserts are made weekly and have a distinctly German influence.