



Sandwiches

Served with your choice of french fries or a house salad.

Angus Burger 7.00

A 7oz Angus burger, grilled to temperature served on a knotted kaiser.

add peppered applewood bacon, gorgonzola, cheddar, swiss, pepper jack or mushrooms to any burger for 1.00 each.

Crab Cake Sandwich 11.00

Our famous crab cake on a knotted kaiser with avocado aioli and maple Dijon slaw.

Chicken Pesto Wrap 8.00

Grilled chicken breast, fresh mozzarella, tomatoes and basil with artichoke aioli in a sun dried tomato tortilla.

Prime Rib Sandwich 10.00

Shaved prime rib, onion straws, cheddar and mozzarella cheese on toasted sourdough bread.

House Specialties

All specialties served with your choice of soup, Caesar, iceberg wedge or house salad.

House specialties also served with your choice of house vegetable, pasta of the day, hash browns (add cheese or onions to hash browns .50¢ each) or smashed potatoes. (smashed baby red potatoes, fresh garlic and olive oil)

Atlantic Salmon 18.00

Grilled, served on a bed of sautéed spinach topped with a shrimp champagne saffron sauce.

Walleye 18.00

Baked Canadian walleye topped with crispy seasoned pretzel crumbs mixed with pesto.

Veal Saltimbocca 18.00

Veal scaloppini with lemon, white wine butter sauce, prosciutto and parmesan.

Pork Godiva 20.00

Pork tenderloin roasted with sautéed apples and glazed with Godiva liqueur and brandy to create an exquisite sauce.

Artichoke Chicken 20.00

Oven roasted rosemary chicken breast with wild mushrooms, artichokes, sun dried tomato pesto and white wine.

Filet 26.00 7oz

Pan seared to perfection with a peppercorn-shallot demi-glace.

T-Bone 26.00 16oz

A perfect marriage of our strip loin and filet mignon...for the connoisseur!!

Top Sirloin 18.00 9oz

Top sirloin grilled to perfection with a red wine shallot and mushroom sauce.

Lamb Chops 20.00

Marinated tender lamb, rubbed with olive oil and rosemary, then grilled and served with fingerling potatoes and a red wine mushroom reduction.

Italian Specialties

Tuscan Pasta 8.00

Fettuccine pasta with marinara and parmesan.

Add homemade meatballs 3.00, Add chicken breast 4.00, Substitute alfredo sauce add 2.00

Chicken Penne 15.00

Penne pasta tossed with chicken breast, mushrooms, broccoli and shallots in a cream sauce finished in the oven and topped with crispy seasoned pretzel crumbs.

Seafood Shells 18.00

Jumbo pasta shells stuffed with shrimp, crab and lobster meat, three Italian cheeses, fennel, tomato and basil in a parmesan sherry cream sauce.

Shrimp and Scallops 24.00

Pan seared and simmered in a wine sauce served with lemon risotto.

Pork Osso Buco 26.00

Oven roasted with olives, pearl onions and mushroom demi-glace with lemon risotto.

Tenderloin Lasagna 14.00

Layers of ground tenderloin, three Italian cheeses, alfredo and marinara.

Mushroom Lasagna Stack 14.00

Layers of fresh pasta, mushrooms, spinach, eggplant, fresh mozzarella and marinara.

Portabella Ravioli 14.00

Portabella mushroom ravioli served in a cream sauce.



Dessert

- 1) Flourless chocolate cake
- 2) Chocolate lava tower
- 3) Vanilla bean ice cream sundae

Many More!

Banquet Facilities

- Private Parties
- Meeting Rooms
- Holiday Parties
- Reunions
- Rehearsal Dinners
- Weddings



Appetizers



Bruschetta 7.00

Vine-ripe tomatoes, fresh basil and garlic basil cream cheese, over Tuscan bread.

Crab Cakes 6.00 (1) 10.00 (2)

King crab, Napa cabbage, ginger and basil served with apple remoulade.

Tuna Piccata 10.00

Yellowfin tuna seared rare with, capers, garlic, butter and white wine sauce.

Jumbo Shrimp 9.00 (3)

Jumbo shrimp the way you want it: cocktail, grilled or tempura served with a homemade cocktail sauce.

Calamari 7.00

Lightly seasoned fried squid and onions served with apple remoulade.

Grilled Jumbo Chicken Wings 11.00

Fried chicken wings seasoned with a buffalo sauce, then grilled and served with gorgonzola ranch dressing.

Tenderloin Platter 24.00

Filet of tenderloin cooked to order, sliced into appetizer size pieces served with crostini and aged cheddar cheese.

Spinach Artichoke Dip 8.00

A blend of spinach, artichokes and cream cheese served with multigrain crostini.

Potato Skins 9.00

Russet potato halves with applewood smoked bacon, feta, monterey jack and cheddar cheese, with scallion buttermilk-yogurt sauce.

Side Salads

Add chicken breast for 4.00 or seared tuna for 6.00 to any salad. For a larger dinner size salad add 3.00

Caesar Salad 5.00

Romaine lettuce, oven roasted cherry tomatoes, shaved asiago in a traditional parmesan dressing. *(anchovies optional)*

Spinach Salad 6.00

Baby spinach leaves, cremini mushrooms, walnuts, hard boiled egg and feta cheese with a warm bacon dressing.

House Salad 5.00

A spring mix of lettuce, gorgonzola cheese, toasted walnuts and golden apples with a honey balsamic dressing.

Iceberg Wedge Salad 5.00

Baby iceberg, gorgonzola ranch dressing, applewood smoked bacon, Roma tomatoes and herb croutons.

Tomato Basil 7.00

Vine-ripe tomatoes, fresh mozzarella and basil.

Bowl of Soup 5.00

Ask your server for the featured soup of the day.

Pizzas

Choose one of our creations or build your own.

Margherita 9.00

Fresh tomatoes, fresh mozzarella, marinara, basil and roasted garlic.

Chicken Artichoke Pizza 10.00

Grilled chicken, mozzarella, spinach and artichokes with alfredo sauce.

Barbecue Chicken 10.00

Grilled chicken tossed in barbecue sauce, shallots, cheddar cheese and pepper jack cheese.

Build your own pizza 7.00

1.00 each: Italian sausage, salami, pepperoni, prosciutto, anchovies, green peppers, green olives, black olives, mushrooms, roasted garlic, spinach, sun dried or fresh tomatoes, extra cheese, or onions

2.00 each: shrimp, chicken, feta cheese, fresh mozzarella, artichoke hearts, pesto or alfredo sauce

Friday Night Fish Fry

Beer-battered or Baked Lake Perch served with our extraordinary Parmesan Potatoes and Slaw.

Saturday Night Prime Rib

Seasoned certified Angus prime rib of beef is slow roasted and carved lean to order. Served with hot au jus & creamy horseradish along with hash browns.

Nightly Happy Hour 4:00 – 7:00

Join us in the lounge seven nights a week for Fitchburg's Greatest Happy Hour.

Tini-Tuesday

Over 125 Martini's miniaturized for you to sample!
4oz Martini's
\$3.50



Add jumbo shrimp to any of our Specialties the way you want it: cocktail, grilled or tempura served with cocktail sauce for 2.50 each.

Foods ordered rare or medium rare may be under cooked and will only be served at your request.

19% gratuity added on tables of 8 or more. No split checks on tables of 8 or more.