

Wednesday Menu



APPETIZERS

- ONION RINGS:** Freshly cut onion rings dipped in our homemade batter & deep-fried golden.....**SMALL: \$11.00 LARGE: \$15.00**
- MUSHROOMS:** Button mushrooms, deep-fried golden**\$10.00**
- CHEESE CURDS:** Wisconsin cheese curds, deep-fried golden.....**\$12.00**
- PEEL N EAT SHRIMP:** Fourteen shell-on Gulf shrimp poached, then served cold with cocktail sauce.....**\$25.00**



A LA CARTE SOUPS & SPECIALTY SALAD



ALL SOUPS ARE HOMEMADE AND SERVED WITH OYSTER CRACKERS

Add a soup option to an Entrée:

- CHICKEN DUMPLING:** Slow-cooked chicken, sliced carrots & celery coalesced in chicken broth..**CUP: \$3.00 BOWL: \$5.00**
- CREAMY POTATO:** Cubed russet potatoes cooked tender in béchamel sauce.....**CUP: \$3.00 BOWL: \$5.00**

A LA CARTE SPECIALTY SALAD:

- CAESAR SIDE SALAD:** Homemade Caesar dressing, croutons, hand grated parmesan cheese and romaine lettuce.....**\$3.00**
- CAESAR SALAD:** Homemade Caesar dressing, croutons, hand grated parmesan cheese and romaine lettuce.....**\$12.00**

ADD A PROTEIN:

- Two chicken tenders add **\$6.00**
- Four gourmet or sauteed shrimp add **\$12.00**

POTATO SELECTION:

- Baked- add any combination of sour cream, cheese (\$1 x-tra) and/or bacon (\$1.50 x-tra),
- French Fries,
- Sweet Potato Fries,
- Hashbrowns with onions (\$.50 x-tra) and/or cheese (\$1 x-tra),
- Mashed Potatoes with or without gravy, Garlic Mashed Potatoes, or
- Potato Salad (Seasonal – Memorial Day thru Labor Day)

ENTRÉES

INCLUDES: Salad Bar, Warm Dinner Rolls, Choice of Potato or Seasonal Vegetable.

NOTICES:

- SHARING OF AN ENTREE INCURS AN ADDITIONAL CHARGE OF **\$15.00 PER PERSON. THIS INCLUDES SALAD BAR, WARM DINNER ROLLS AND CHOICE OF POTATO OR SEASONAL VEGETABLE.**
- **NO SUBSTITUTIONS**



PORK CHOPS Proudly serving **MAPLEWOOD MEATS** pork chops, charbroiled and served with applesauce.

ONE BONE-IN 10 OZ. PORK CHOP\$24.00 OR TWO BONE-IN 10 OZ. PORK CHOPS.....\$32.00



STEAKS Proudly serving **MAPLEWOOD MEATS** steaks, seasoned and charbroiled to your liking.

STEAK TOPPING ADD-ONS:

- SAUTEED MUSHROOMS.....\$5.00**
- CARAMELIZED ONIONS.....\$3.00**
- BLEU CHEESE BUTTER.....\$5.00**



- RARE – COOL RED CENTER**
- MEDIUM RARE – WARM RED CENTER**
- MEDIUM – WARM TO HOT PINK CENTER**
- MEDIUM WELL – SLIGHTLY PINK CENTER, MOSTLY BROWN**
- WELL – ALL BROWN CENTER**

- *CHOPPED RIBEYE – 1/3 lb. ground ribeye served on sizzling plate with gravy and topped with mushrooms and onions....\$25.00**
- *PETITE TENDERLOIN FILLET – 5 oz. butterfly cut\$30.00**
- *TENDERLOIN FILLET – 9 oz. butterfly cut.....\$43.00**
- *RIBEYE – 14 oz.....\$48.00**
- *T-Bone – 22-24 oz.....\$48.00**

*The State of Wisconsin would like us to tell you that raw or undercooked food may cause food borne illness.

* Steaks served rare or medium rare are considered undercooked & will only be served upon customer request.

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CHICKEN

Proudly serving **MAPLEWOOD MEATS** chicken, slow cooked then, deep-fried golden brown.

- HALF CHICKEN PLATE (all white \$4 x-tra)\$25.00
- QUARTER CHICKEN PLATE.....\$18.00



FISH & SEAFOOD



PERCH: Lake perch dipped in our homemade batter **OR** breaded and deep-fried until golden.

PETITE: \$21.00 SMALL: \$28.00 LARGE: \$33.00

WALLEYE: Canadian walleye dipped in our homemade batter **OR** breaded and deep-fried until golden.

SMALL: \$24.00 LARGE: \$30.00

POOR MAN'S LOBSTER: Icelandic STEAMED cod.....SMALL: \$29.00 LARGE: \$34.00

Topping Add-On: Provolone cheese melted over Poor Man's Lobster (Cod).....\$1.00

Deep-Fried Cod: Dipped in our homemade batter and deep-fried until goldenSMALL: \$29.00 LARGE: \$34.00

SHRIMP: Sauteed in garlic butter **OR** Gourmet, dipped in our homemade batter and deep-fried until golden\$32.00

SCALLOPS: Sauteed in garlic butter **OR** Gourmet, dipped in our homemade batter and deep-fried until golden\$37.00

FROG LEGS: Sauteed in garlic butter **OR** Gourmet, dipped in our homemade batter and deep-fried until golden:

SMALL: \$25.00 LARGE: \$30.00

LOBSTER: 10 to 12 oz. Maine cold water lobster tail, served in the shell with drawn butter [Market Price]

PEEL N EAT SHRIMP: Fourteen shell-on Gulf shrimp poached, served warm with melted butter or cold with cocktail sauce..\$31.00

TRAWLER TRIO: Battered deep-fried Perch, Shrimp, and Scallops.....\$34.00

FISHERMAN'S PLATTER: Battered deep-fried Perch, Shrimp, Scallops, & Frog Legs.....\$39.00

COMBINATION PLATTER: Choose two: STEAMED Poor Man's Lobster (Cod), battered deep-fried Cod, Chicken, or Walleye....\$29.00

ALTERNATIVES: (Select up to two)

SAUTEED OR GOURMET (deep-fried) SHRIMP for an additional \$6.00

BATTERED PERCH for an additional \$6.00

SAUTEED OR GOURMET (deep-fried) SCALLOPS for an additional \$8.00

SAUTEED OR GOURMET (deep-fried) FROG LEGS for an additional \$5.00



SURF & TURF

***5 OZ. TENDERLOIN FILLET WITH: (SELECT ONE)**

SAUTEED OR GOURMET SHRIMP, SCALLOPS, FROG LEGS OR BATTERED PERCH\$44.00

10 TO 12 OZ. MAINE COLD WATER LOBSTER TAIL.....[Market Price]

***9 OZ. TENDERLOIN FILLET WITH: (SELECT ONE)**

SAUTEED OR GOURMET SHRIMP, SCALLOPS, FROG LEGS OR BATTERED PERCH.....\$57.00

10 TO 12 OZ. MAINE COLD WATER LOBSTER TAIL.....[Market Price]

***14 OZ. RIBEYE OR 22 -24 OZ. T-BONE WITH: (SELECT ONE)**

SAUTEED OR GOURMET SHRIMP, SCALLOPS, FROG LEGS OR BATTERED PERCH.....\$62.00

10 TO 12 OZ. MAINE COLD WATER LOBSTER TAIL.....[Market Price]



DESSERT

UNCLE MIKE'S BAKE SHOPPE | CHEESE CAKE HEAVEN - DESSERT OF THE WEEK.....\$7.00

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