

FROM THE WATERS

FAROE ISLANDS SALMON * Request GF

Lightly dusted with Cajun spice and grilled. Topped with fresh tomatoes and herbed garlic butter. Served with chef's choice of side.

One Piece 4 oz. 25.99 **Two Pieces** 8 oz. 32.99

MEDITERRANEAN SHRIMP Request GF

Six medium wild caught shrimp with herbed lemon garlic butter. Garnished with fresh tomatoes, scallions and toasted almonds. Served with chef's choice of side. 24.99

SALMON * & MEDITERRANEAN SHRIMP Request GF

4 oz. grilled Cajun spiced Faroe Island salmon paired with six medium wild caught shrimp with fresh scallions, tomatoes, ribbon of chimichurri sauce and a side of herbed lemon garlic butter. Served with chef's choice of side. 31.99

GREAT LAKES WILD YELLOW PERCH

Lightly breaded fillets served golden with house made tartar sauce, creamy coleslaw and fries. **3 pc.** 24.99 **5 pc.** 29.99

JUMBO FRIED SHRIMP

lightly breaded and golden fried jumbo fried shrimp. Served with fresh lemon, cocktail sauce, creamy coleslaw and fries. **3 pc.** 19.99 **5 pc.** 24.99

FISHERMAN'S COMBO BASKET

Two lightly breaded Great Lakes wild perch fillets and three jumbo fried shrimp served golden with lemon, cocktail sauce, house made tartar sauce, creamy coleslaw and fries. 25.99

Upgrade to onion rings or potato pancakes for 1.99.
Add a cup of soup for 3.99. Add a garden salad for 4.99
or a cup of shrimp & lobster bisque for 7.99.

GF Please inquire if the daily chef's choice of side is gluten friendly.

STEAK. LOBSTER & PASTA

SCAMPI LINGUINI

Imported linguini, tossed in a light garlic wine sauce with a hint of lemon and cream. Topped with wild caught shrimp, and garnished with fresh tomatoes, scallions, and toasted almonds. 25.99

CREAMY RIGATONI ALFREDO

Imported rigatoni pasta with a house made parmesan cream sauce.

- **With six medium shrimp** 25.99
- **With pulled rotisserie chicken** 23.99
- **With sweet lobster chunks, broccoli and tomato** 25.99

12 oz. USDA CHOICE RIBEYE * Request GF

Rich, marbled, and full of flavor—lightly seasoned and charbroiled. 39.99

Sauteed mushrooms 4.99 **Grilled onions** 3.99

SOUTH AFRICAN LOBSTER TAIL Request GF

4 oz. cold water tail with lemon and drawn butter.
Single Tail 39.99 **Twin Tails** 59.99 **Trio Tails** 79.99

SURF & TURF COMBO * Request GF

5 oz. South African cold water lobster tail paired with our 12 oz. USDA Choice ribeye steak. 59.99
Sauteed mushrooms 4.99 **Grilled onions** 3.99

Steak & Lobster items are served with chef's choice of side or fries.

Upgrade to onion rings or potato pancakes for 1.99.
Add a cup of soup for 3.99. Add a garden salad for 4.99
or a cup of shrimp & lobster bisque for 7.99.

GF Please inquire if the daily chef's choice of side is gluten friendly.

BURGERS



Walworth County Fair high choice to prime beef—freshly ground, lightly seasoned and cooked a medium to medium well.

DOUBLE THE CHEDDAR BURGER * Request GF

With a generous helping of soft and sliced Wisconsin cheddar cheese on a fresh baked roll. 19.99 **Crispy smoked bacon** 1.25

MUSHROOM SWISS BURGER Request GF

With Swiss cheese and sauteed garlic mushrooms on a fresh baked roll. 19.99

THE OMG BURGER * Request GF

With cheddar, Swiss, and American cheese, topped with crispy bacon, sautéed mushrooms, and onions on a fresh baked roll. 22.99

IMPOSSIBLE™ BURGER Request GF

Delicious plant-based burger topped with freshly shredded Colby Jack cheese and grilled onions, served on a fresh baked roll. 19.99

SANDWICHES



BBQ PULLED PORK SANDWICH Request GF

Tender roast pork slow cooked with Popeye's signature blend of seasonings and garnished with house BBQ sauce. Served on a fresh baked roll. 18.99



1/4 LB. REUBEN SANDWICH Request GF

Slow-cooked corned beef, layered with sauerkraut and Swiss cheese, served on grilled rye with Thousand Island dressing. 21.99



NEW BRATWURST SANDWICH

Grilled pork bratwurst topped with sweet grilled onions on a fresh baked pretzel bun. 18.99



NEW PORK SCHNITZEL SANDWICH

Hand-breaded pork loin, cooked to order and served on a fresh baked pretzel bun, with honey mustard dressing. 21.99

ROTISSERIE CHICKEN RANCH WRAP Request GF

Shredded rotisserie chicken in house BBQ sauce with lettuce and tomato, chopped smoked bacon, Colby Jack cheese and buttermilk ranch dressing wrapped in a soft flour tortilla. 21.99

PRIME FRENCH DIP SANDWICH Request GF

Tender slow roasted prime rib shaved thin and piled onto a fresh baked roll with caramelized onion and savory au jus for dipping. 21.99

HALF- POUND GYROS

Fresh sliced gyro meat piled onto warm pita bread with onion and sliced tomato. Served with tzatziki sauce. 19.99 **feta cheese** 2.00

CALIFORNIA CHICKEN SANDWICH

Hand breaded chicken breast on a fresh baked roll with lettuce, tomato and buttermilk ranch dressing. 19.99

BUFFALO CHICKEN SANDWICH

Hand breaded chicken breast on a fresh baked roll with buffalo sauce, and buttermilk ranch dressing. 19.99 **gorgonzola cheese** 2.00

CRISPY CHICKEN TENDERS

Three jumbo chicken tenders served golden with buttermilk ranch dressing for dipping. 18.99 **Extra ranch dressing** .75

Burgers and Sandwiches are served with creamy coleslaw or fries.

Upgrade to onion rings or potato pancakes for 1.99.
Add lettuce or tomato for .50.
Add a cup of soup for 3.99. Add a garden salad for 4.99
or a cup of shrimp & lobster bisque for 7.99.

Request GF Select sandwiches and burgers can be served on a gluten free bun.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.