

FROM THE WATERS

From the Waters entrees are served with chef's choice of side or fries.

FAROE ISLANDS SALMON * Request GF

Lightly dusted with Cajun spice and grilled.

Topped with fresh tomatoes and herbed garlic butter.

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

MEDITERRANEAN SHRIMP Request GF

Six medium wild red Argentinean shrimp with herbed lemon garlic butter. Garnished with fresh tomatoes, scallions and toasted almonds. 24.99

SALMON * & MEDITERRANEAN SHRIMP Request GF

4 oz. grilled Cajun spiced Faroe Island salmon paired with four medium wild red Argentinean shrimp with fresh scallions, tomatoes, ribbon of chimichurri sauce and a side of herbed lemon garlic butter. 31.99

GREAT LAKES WILD YELLOW PERCH

Lightly breaded fillets served golden with house made tartar sauce and creamy coleslaw. 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 and creamy coleslaw.

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 and creamy coleslaw. 25.99

STEAK. LOBSTER & PASTA

CREAMY ALFREDO PASTA

Imported rigatoni with house made parmesan cream sauce. 21.99

- Add six medium wild red Argentinean shrimp 7.99
- Add pulled rotisserie chicken 5.99

12 oz. USDA CHOICE RIBEYE * Request GF

Rich, marbled and full of flavor—lightly seasoned and charbroiled. Served with chef's choice of side or fries. 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.

Served with chef's choice of side or fries.

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. Served with chef's choice of side or fries. 59.99

Sauteed mushrooms 4.99 Grilled onions 3.99

PRIME RIB * Request GF

Available ALL DAY Saturday and Sunday.

21-day aged angus beef lightly seasoned and slow cooked.

Served with fresh vegetable and chef's choice of side.

12 oz. 29.99 18 oz. 41.99 24 oz. 49.99

Add a 5 oz. South African lobster tail to your Prime Rib for 24.99

Sauteed mushrooms 4.99 Grilled onions 3.99

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.

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 1.50

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 Cheddar-Jack cheese and grilled onions, served on a fresh baked roll. 19.99

SANDWICHES

ROTISSERIE CHICKEN RANCH WRAP Request GF

Shredded rotisserie chicken in house BBQ sauce with lettuce and tomato, chopped smoked bacon, Cheddar-Jack cheese and buttermilk ranch dressing wrapped in a soft flour tortilla. 19.99

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. 19.99

FRENCH DIP SANDWICH Request GF

Slow roasted, tender shaved beef, with caramelized onions. Served on a fresh baked roll and savory au jus for dipping and a side of house made horseradish sauce. 19.99 Add Cheese 1.50

NEW ROAST BEEF DOUBLE CHEDDAR MELT Request GF

Slow roasted, tender shaved beef, with caramelized onions. Served on a fresh baked roll with a double dose of cheddar cheese. 19.99

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

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

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.