

# 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

## RIBEYE & LOBSTER TAIL 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.

# ROTISSERIE & MORE

## FAMOUS ROTISSERIE CHICKEN ^ Request GF

Free range chicken raised locally in Arcadia, WI.  
Dusted with Uncle Nick's signature spice blend.  
Slow roasted outdoors over hardwood charcoal until tender.  
Served with Texas toast.

Quarter Chicken 19.99 Half Chicken 24.99

^ Guarantee all white meat add for 2.00 more.

## BBQ BABY BACK RIBS Request GF

Lightly seasoned and slow cooked until tender.  
Glazed with house BBQ sauce. Served with Texas toast.  
1/2 Rack 24.99 Full Rack 31.99

## ROTISSERIE CHICKEN & RIBS COMBO ^ Request GF

1/4 Rotisserie Chicken served with 1/2 rack of BBQ baby back ribs.  
Served with Texas toast. 29.99

## SMOKED BEEF BRISKET Request GF

Thinly sliced and laced with natural gravy stacked on Texas toast  
with sweet caramelized onions and drizzle of house BBQ sauce.  
4 oz. 22.99 8 oz. 28.99

## PREMIUM PULLED PORK Request GF

Locally raised on the Dahl family farm in Union Grove, WI.  
Lightly seasoned, slow cooked and piled high on Texas toast  
with a drizzle of our house BBQ sauce.  
1/4 lb. 22.99 1/2 lb. 28.99

## WISCONSIN BRATWURST LINKS Request GF

Grilled 1/3 lb. pork bratwurst link with caramelized onion and  
honey mustard dressing. One Link 19.99 Two Links 22.99

## CLASSIC ROTISSERIE CHICKEN COMBO ^ Request GF

1/4 Rotisserie Chicken served with choice of ONE:  
Premium Pulled Pork, Smoked Brisket or Wisconsin Bratwurst 25.99

Mains & Rotisserie items are served with creamy coleslaw and  
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

 Request "No Texas toast" on Rotisserie items for gluten friendly option.  

GF

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

# HOME-STYLE ENTREES

## NEW UPSIDE DOWN CHICKEN POT PIE

Tender rotisserie chicken, carrots & celery in a house-made  
chicken bone broth gravy over buttered American style potatoes.  
Garnished with fresh vegetables and a flaky crust.  
Small 18.99 Regular 22.99

## NEW TENDER POT ROAST

Slow cooked USDA Prime local beef with a house made  
beef bone broth gravy over buttered American style potatoes.  
Garnished with fresh vegetables and crispy onion rings.  
Small 18.99 Regular 22.99

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.