

Thursday & Friday Dinner Menu

Appetizer

Chicken Wings

slow roasted and then lightly deep fried six pieces jumbo chicken wings tossed in buffalo or bbq sauce 15 GF

Shrimp Cocktail

six jumbo golf shrimp served with cocktail sauce and lemon wedge 12 GF

Wisconsin Cheese Curds

half pound of lightly battered and fried white cheddar cheese curds served with buttermilk ranch dressing half order 6 full order 10

Parm House Chips

house- made potato chips tossed in Grande Parmesan cheese 8 GF

Soup & Salad

Chef's daily soup selection cup 5 bowl 7

Sriracha Grilled Chicken Salad

Arcadian mixed greens, shredded Grande mozzarella, diced tomato, cucumber, grilled corn and fresh avocado drizzled with house-made Sriracha-ranch dressing 15 GF

Strawberry Salad

Arcadian mixed greens, candied pecans, red onion, strawberries and feta cheese tossed in house-made raspberry vinaigrette 14 GF
add chicken 3 add shrimp 5 add steak 6

Caesar Salad

romaine tossed with house-made Caesar dressing, Parmesan cheese, and croutons garnished with Parmesan crisp 12 GFA
add chicken 3 add shrimp 5 add steak 6

Wedge Salad

crisp iceberg, with tomato, egg, bacon, blue cheese crumbles, and crispy onions, drizzled with a choice of blue cheese or buttermilk ranch dressing 12 GFA
add chicken 3 add shrimp 5 add steak 6

Small Stuff

served with your choice of Parmesan fries, French, sweet potato fries or kettle chips, sub fruit 2

Steak Sandwich

grilled tenderloin steak, arugula, tomato, red onion confit, and roasted garlic-aioli on a pretzel bun 16 GFA

SH Smashed Cheeseburger

lettuce, tomato, onions, pickles, and cheese served with your choice of side 14 GFA

Fish Sandwich

market fresh fish, tartar sauce, lettuce, tomato, and onion on a pretzel bun 13

Grilled Chicken Sandwich

lettuce, tomato, onions, and pickles served on a bricoche bun with your choice of side 12 GFA

Chicken Parmesan Sandwich

Italian breaded chicken breast, provolone cheese,roasted garlic-aioli, fresh basil, with house-made marinara sauce on a Sheboygan hard roll 12

Entrees

all entrees includes your choice of house salad or soup du jour

Char Grilled Salmon

char grilled salmon served with soy butter sauce, mashed potato and fresh vegetable of the day 26 GFA

Vegetarian Feature

Chef's creative featured vegetarian dish 14

BBQ Ribs

fall off the bone braised pork rib served with coleslaw and your choice of starch
half 18 full 23

Broccoli Alfredo

sauteed broccoli, rich house-made Alfredo sauce and pasta 15
add chicken 3 add shrimp 5 add steak 6

Catch of the day

fresh seafood craftfully prepared (market price) GFA

Cauliflower Steak

roasted cauliflower steak with Grande Parmesan cheese served with white rice, sauteed heirloom carrots and lemon tahini sauce 14 GFA

Chop House

served with your choice of mashed potatoes, fingerling potatoes, French fries or white rice

center cut six - ounce filet 30 GFA

center cut eight - ounce filet 34 GFA

pork chop ten-ounce 27 GFA

featured steak (market price) GFA

Dessert

New York Cheesecake 6

S'more Sundae 7

Chef's Signature Fried Ice Cream 7

Scoop of Cedar Crest Ice Cream 3
vanilla, chocolate, or featured favor

Lava Cake 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

GF = gluten-free

GFA = gluten-free available