



## HOUSE SALAD

Iceberg and romaine with cucumbers, tomatoes, egg and croutons.

## GREEN GODDESS SALAD

a true classic....crisp iceberg and romaine, applewood bacon, egg and flat bread croutons tossed in our house made Green Goddess.

## ENTREES

### FILET MIGNON

8 oz. cut in house daily, bacon wrapped, toasted onions, tender as a mother's love.  
(We use a toothpick to secure the bacon)

### ANGUS RIBEYE

14 oz. aged and cut in house, marsala baby mushrooms.

### NEW YORK STRIP

14 oz. my favorite, aged Angus and cut in house, Patrick's herb butter. It tastes expensive and it is!

### ITALIAN CHICKEN PASTA

Parmesan sauteed chicken breast, fresh spinach, brochette and our famous chardonnay sauce, tossed with angel hair pasta

### WALLEYE PIKE

Dad's favorite fish, 8 to 10oz. crispy fried or lightly seasoned and broiled, with house made tartar sauce.

### PECAN CRUSTED PORK TENDERLOIN

Sautéed tenderloin topped with Maker's Mark apple chutney and maple chipotle butter.

### SOUTHERN FRIED CHICKEN

We're famous for it!

### FRESH FISH OF THE DAY

Preparation changes daily.

### FRESH CANADIAN SALMON

Delicately broiled, served with dill hollandaise.

### MEDITERRANEAN CHICKEN

"Cooking Light" grilled tender breast with grilled squash, red onion and fresh bruschetta, balsamic drizzle.

### Entrees are served with choice of two:

choice of salad, southern green beans, Merrick's corn pudding, Libby's stewed tomatoes, crispy fries or vegetables of the day