



Appetizers

All Entrées Are Served With Choice of Potato Vegetable and Fresh Bread

Add A House Salad To Any Entrée For \$3

Add A Loaded Potato To Any Entrée \$1.25

GF **Heirloom Tomatoes and Fresh Mozzarella**

drizzled with aged Modena balsamic, basil oil, and micro greens \$13

Fried Green Tomatoes

Applewood smoked bacon, Wales sharp cheddar, caramelized red onions, and micro greens with sweet sriracha drizzle \$13.50

Classic or Spicy Grilled Jumbo Shrimp Cocktail

served chilled with cocktail sauce and lemon \$14

Prime Angus Beef Sliders

mushroom duxelle, brie cheese and garlic mayonnaise with gherkin pickles \$14

Pork Pot Stickers

with sweet soy dipping sauce \$10.75

Lake Front Super Lump Crab Cake

with a red bell pepper coulis and house slaw \$14

GF **Fresh Jumbo Chicken Wings**

your choice of Buffalo sauce, or garlic parmesan served with celery and bleu cheese or ranch (Plain and garlic parmesan Wings are Gluten Free) \$13

Italian Breaded Mozzarella Slices

marinara sauce and fresh parmesan \$10.50

Deep Fried Calamari

with marinara and lemon \$13.50

One Dozen Lemon and Beer Steamed Littleneck Clams

steamed in lemon and beer served with drawn butter \$14.50

GF **Sherry Dijon Steamed Mussels**

Sherry, Dijon mustard vegetable broth and garlic bread \$14

Grand Seafood Light House Tower

served chilled 1 1/4lb. steamed whole Maine lobster, (6) seasonal oysters, (3) spicy grilled jumbo shrimp and (3) steamed jumbo shrimp \$70

Soups And Salads

Add To Any Salad

grilled chicken....\$5.... steamed shrimp....\$6.25....grilled salmon....\$9

Soup Of The Bay
\$6

California Chopped Salad

romaine, tomatoes, avocado, sliced black olives, bacon, hard boiled egg and cheddar cheese with a garlic herb vinaigrette \$14

Vidalia French Onion Soup

topped with croutons and gruyere cheese \$7

GF **Berry Blast Chopped Salad**

romaine, apples, blueberries, strawberries, cranberries, bleu cheese and sunflower seeds with a raspberry vinaigrette \$14

Wedge Salad

baby iceberg, heirloom tomatoes, applewood smoked bacon, red onions and bleu cheese dressing \$13

Meat Entrées From The Grill

Grilled Chicken Breast Florentine

chardonnay creamed garlic spinach finished with Wisconsin sharp cheddar \$24

12oz. Grilled Pork Loin

house made applesauce, caramelized red onions and Fly Creek hard cider glaze \$26

14oz. Choice Grilled Delmonico Steak

served with chimichurri sauce \$38
crimini mushrooms \$3

Fin Fish, Crab And Crustacean Entrées

Seafood Au Gratin

our signature lobster, shrimp and scallops in a smooth white wine cream sauce topped with melted Wisconsin cheddar cheese and served with garlic bread \$38

Broiled Seafood Platter

baked shrimp stuffed with crabmeat, broiled scallops and haddock \$30

Brewery Ommegang Beer Battered Haddock

tartar sauce and lemon \$25