



## APPETIZERS

**Cheese Curds with Roasted Tomato Sauce**-Golden crispy breaded Wisconsin cheese curds with a tangy

roasted tomato dipping sauce and traditional ranch \$6

**Chicken Strips**-Golden, tender chicken strips with a Honey Mustard sauce \$7

**Stuffed Portobello**-Large mushroom stuffed with an Asiago cream cheese and spinach topped with a Red Pepper Coulis \$7

**Beef Carpaccio**- Paper-thin slices of tenderloin drizzled with black truffle infused olive oil, with red onions, capers and radish sprouts \$10

**Tower of Onion Rings**- Vidalia sweet onions cut extra thick, lightly hand breaded, fried to golden brown and stacked high \$6

**Calamari**-Fresh cut tender Squid lightly marinated and flash sautéed, served with toasted foccacia \$8

**Crispy Asian Wings**- Fried Chicken wings tossed in your choice of sauce: Tamarind Teriyaki(mild), Thai Peanut sauce(medium) or Smokin' hot Sriracha(hot) \$8 or try all three \$10

**Smoked Whitefish and Crab Cakes** Smoked Door County Whitefish and Lump Crab meat with diced vegetables pan-fried and drizzled with roasted red pepper aioli \$9

**Mixed Frites** A mix of delectable fried goods... Fries, Sweet Potato Fries, Calamari, Vegetables, Onion Rings and Shrimp, served with a sampling of dipping sauces \$11

**Seafood Cocktail** Chilled Jumbo Prawns, Chilean Lobster Tails, Smoked Salmon and Calamari Salad served a la Martini with a variety of dipping sauces \$19 *serves 1 to 4 people*

**Lobster Cocktail** Small Chilean lobster tails poached, chilled and served with our own cocktail sauce \$11

## SOUPS

**Soup du Jour**-Ask about today's selection Cup \$4 Bowl \$5

## SALADS

**Cherry Spinach Salad**-Spinach, Bleu Cheese crumbs, dried cherries and almonds, served with Lingonberry Vinaigrette \$7

**Caesar Salad**-Hearts of Romaine, croutons, and oven-dried tomatoes tossed in our House-made Caesar dressing, topped with parmesan and fried anchovies \$7, with Grilled Chicken Breast \$ 11, with grilled Steak or Shrimp \$13

**Duck Confit Salad** Succulent confit leg meat warmed in our lingonberry vinaigrette and perched atop fresh mixed greens \$10

**Lobster Salad** Fresh chilled Maine Lobster claw with mango, avocado and spring greens dressed in a citrus vinaigrette \$14

**House Salad**-Spring greens, grilled asparagus and green beans, tomatoes, onions, and our house made croutons served with your choice of dressings: French, Ranch, Bleu Cheese, Lingonberry Vinaigrette or Balsamic Vinaigrette \$6

*Parties of 6 or more are subject to an 18% gratuity*

*The Department of Health advises that the eating of under-cooked meat, seafood or eggs may be hazardous to your health.*

## SANDWICHES

*All sandwiches come with Jicama Slaw or a mix of Sweet Potato and regular Fries.*

- Tenderloin**- 5oz of choice Angus beef on Italian bread with roasted mushrooms and onions and our horseradish sauce \$13
- Chicken Caesar Wrap**- A boneless chicken breast with Caesar tossed romaine and oven dried tomatoes topped with Asiago cheese \$8
- Turkey Avocado Wrap**- Shaved turkey with bacon, sprouts, avocado slices, tomato, provolone cheese, and mayo \$8
- Apple Ham and Swiss**- Layers of Maple Cider Glazed pit ham with Grilled apples, Swiss cheese, spinach on Italian bread. Served with Honey Mustard on the side \$9
- Grilled Vegetable Stack**- Zucchini, portabella mushrooms, roasted red peppers, spinach, tomato, onions, provolone cheese, and red pepper aioli on foccacia \$8
- Grilled Cheese and Tomato with Fresh Oregano**- Melted Wisconsin Cheddar and Bleu cheeses with Grilled Tomato on either White or Wheat bread \$6

### *Build Your Own*

*all are served on a Kaiser roll with lettuce, tomato and onion*

**1/3lb Sirloin Burger** grilled to your liking \$7

**Grilled Chicken Breast** lightly marinated \$7

**Maple Grilled Salmon** grilled and glazed \$9

**Veggie Burger** grilled vegan patty \$7

#### **Cheeses \$1**

Cheddar, Swiss, Provolone, Pepper Jack, Bleu or American

#### **Toppings \$1**

Avocado, Bacon, Mushrooms, Caramelized Onions

## ENTREES

- Wild Mushroom Strudel**-Portobello, cremini, shiitake, oyster, and button mushrooms are rolled up in phyllo dough with spinach and asiago cheese, with a porcini cream, served with sautéed vegetables and wild rice blend \$16
- Stuffed Chicken**-A chicken Breast with sage, prosciutto and oven-dried tomato, served with potato au gratin and sautéed seasoned vegetables \$16
- Cooper's Salmon**- A 7oz cut of Salmon grilled and brushed with a spiced bourbon maple glaze, accompanied by our wild rice blend and sautéed vegetables \$19
- Filet Mignon**-A choice 7 oz Angus filet grilled to your liking with forest mushroom ragout or crawfish Cream, served with horseradish mashed potatoes and vegetables \$26
- Pan Fried Brook Trout**- Lightly breaded, butterflied fillet topped with fruit salsa, served with our wild rice blend and sautéed vegetables \$17
- Poached Whitefish**- Fresh Door County whitefish shallow poached with julienne of summer vegetables and served over our wild rice blend \$16
- Smoked Salmon Carbonara**- Smoked Salmon, peas, onions and mushrooms tossed in a traditional Carbonara sauce and topped with shaved parmesan and cracked pepper \$14
- Maple Roasted Pork Tenderloin**- Pork loin is served with our potato au gratin, sautéed vegetables and topped with our apple wine maple glaze \$16
- Cooper's Ribeye**- 16oz bone-in Angus ribeye rubbed with our special blend of spices, grilled to your liking and served with two colossal onion rings and our horseradish mashed potatoes \$26
- Pan Seared Duck Breast**- Breast of duck seared until the skin is crispy and finished to your liking then napped with a lingonberry - green peppercorn demi glaze served with wild rice and sautéed vegetable \$16

## *SIDES*

\$4

*Sautéed Vegetables - Horseradish Mashed Potatoes - Wild Rice Blend  
Shoestring Fries - Jicama Slaw - Roasted Mushrooms - Potatoes au Gratin  
Prosciutto wrapped Asparagus*

## *BEVERAGES*

*Refills on fountain soda, coffee and Iced Tea offered*

**Soda**-Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Root Beer, Raspberry Ice Tea, and Lemonade \$2

**Juice**-Cranberry, Orange, Apple, Pineapple, Grapefruit \$3

**Milk**-Plain or chocolate \$2

**Coffee**-Fresh ground, regular or decaf \$2

**Ice Tea**-Unsweetened \$2

**Hot Tea**-Four different varieties \$2

**Hot Cocoa**-\$2

**Baumeister Soda** - \$3