



Mother's Day Menu

APPETIZERS

ARTICHOKE SPINACH DIP

An all-time crowd pleaser! A mixture of artichokes, spinach & cheese; served piping hot with pitas, tortilla chips and celery. 9

CHEESE CURDS

Wisconsin white cheddar curds freshly breaded and deep fried; served with house marinara. 9

BUTTERMILK BATTERED CALAMARI

Sautéed Sweet Peppers, Sweet Thai Chili. 11

AHI TUNA

Cracked Peppercorn Seared Ahi Tuna, Orange Sesame Bok Choy Slaw, Sweetened Orange Reduction. 12

FRENCH ONION SOUP AU GRATIN

Sweet onions simmered in a rich broth, topped with homemade croutons and provolone cheese. 5

ENTREE SALADS

Add a Protein to any Salad:

Chicken \$4 Shrimp \$7 Salmon \$8

CAESAR SALAD

Chopped romaine, shaved Parmesan, homemade croutons, red onion, house caesar dressing. 10

CHOP CHOP SALAD

Chopped Romaine, Chopped Kale, Shaved Red Cabbage, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Quinoa, Fresh Oregano, Shaved Carrots, Lemon Thyme Vinaigrette. 12

AHI TUNA & ASPARAGUS SALAD

Mixed Greens, Peppercorn Seared Ahi Tuna, Roasted Asparagus Tips, Iced Red Onions, Sliced Almonds, Mango Vinaigrette. 13

SHRIMP & AVOCADO SALAD

Grilled shrimp, sliced avocado, orange segments, goat cheese, sliced almonds, red onion, arugula, sweet Thai vinaigrette. 12

Make sure you treat your Mom to a Mom-osa!

ENTREES

Add a Garden Salad or Caesar Salad for \$4

WALLEYE

Old Bay dusted walleye, lemon tarragon remoulade, wild rice pilaf, glazed carrots. 21

CHAR GRILLED MAHI MAHI

7oz mahi mahi steak, chipotle citrus compound butter, wild rice pilaf, roasted asparagus. 19

GRILLED CANDIED ORANGE SALMON

Grilled Akura salmon, orange brown sugar glaze, wild rice pilaf, broccoli. 22

ROSEMARY ROASTED LEG OF LAMB

Slow roasted and hand sliced leg of lamb served with garlic mashed potatoes and glazed carrots. 19

ASPARAGUS & CHEESE STUFFED CHICKEN

Chicken breast stuffed with grilled asparagus & three cheeses, wild rice pilaf, broccoli. 17

STONE GROUND SHRIMP & GRITS

stone ground grits, chopped bacon, cheddar cheese, green onion, grilled shrimp. 16

GENERAL TSO'S

Gardein vegan breast lightly battered & flash fried, house made general Tso's sauce, steamed broccoli, wild rice pilaf. 15

BACON HONEY HICKORY BURGER

8 oz. sirloin burger, honey-hickory sauce, cheddar cheese, french fries. 13

VEGAN STUFFED ANAHEIM PEPPERS

Soy Chorizo, Wild Rice Pilaf, Tofu "Cheese", House Red Sauce. 12

CHICKEN AND BROCCOLI ALFREDO

Grilled chicken breast, steamed broccoli, garlic parmesan cream sauce, penne pasta. 15

CRAB AND ASPARAGUS CAPELLINI

Jumbo lump crab meat, grilled asparagus, brown butter lemon sauce, capellini pasta. 19

CERTIFIED ANGUS BEEF ® 10oz BUTTER BASTED NY STRIP

Certified Angus Beef ® pan seared center cut 10 oz New York strip steak, roasted garlic butter, garlic mashed potatoes, steamed broccoli. 26

TJ'S PRIME RIB OF BEEF

Served with baked potato. Prince 20 House 25 Extra Cut 30

DESSERTS

Strawberry-Rhubarb Crisp

TJ's Mint Brownie

Cheesecake

Creme Brulee

Hoho Cake