

Entrees

Chicken

- half/whole
- ~ **Chicken Picanté**- Boneless medallions of chicken sauteéd with crushed red pepper and our famous picanté sauce. \$11/\$15
- ~ **Chicken Diablo**- Boneless chicken with scallions, tomatoes, a spicy tomato cream sauce with penne pasta & fresh grated parmesan cheese. \$14
- ~ **Chicken Fettuccine**- Boneless chicken with sauteéd mushrooms our homemade basil cream sauce and fresh grated parmesan cheese. \$14
- ~ **Chicken Breast**- A juicy seasoned chicken breast brushed in garlic butter and grilled. \$10

Steaks

- ~ **Prime Rib**- A generous 14 oz. cut of choice Angus beef house roasted with fresh herbs & spices. \$19
- ~ **Blackened Prime Rib**- Our signature Prime Rib rubbed in our house made cajun seasoning and "Blackened" on a red hot sizzler plate. Try it with fresh horseradish. \$20
- ~ **Steak Debra**- Two pounded tenderloin medallions seasoned & sauteed in garlic butter & served with our signature zip sauce. \$20
- ~ **New York Strip**- A nice 12 oz. Angus strip steak char-grilled to your liking. \$19
- ~ **Black & Bleu N.Y.**- A nice 12 oz. Angus strip steak rubbed with our house cajun seasoning, blackened & topped with Bleu cheese & crumbled bacon. \$22
- ~ **Filet Mignon**- An 8 oz. choice filet grilled to your liking. \$26

Fresh Seafood

- half/whole
- ~ **Crusted Whitefish**- Coated with ground almonds & an herbed japanese bread crumb. sauteéd in garlic butter until golden brown. \$12/\$17
- ~ **Lake Perch**- Fresh butterflied fillets are either sauteéd in garlic butter or deep fried until golden brown. \$13/\$19
- ~ **Yellow Fin Tuna**- A fresh tuna steak is seared just the way you like it & served with lemon & a wasabi mayonnaise. Try it blackened! \$17
- ~ **Fish & Chips**- Alaskan Cod dipped in our Labatt's beer batter & deep fried until golden brown with French fries & cole slaw. \$12
- ~ **Cold Water Salmon**- A fresh pink filet is brushed with garlic butter & flame broiled \$11/\$16
- ~ **Salmon Piccata**- Fresh sliced salmon are sauteéd in garlic butter with mushrooms, capers, artichoke hearts, & our famous picanté sauce. \$12/\$17
- ~ **Shrimp Picanté**- Six fresh tiger shrimp are sauteéd in garlic butter with crushed red pepper and our famous picanté sauce. \$15
- ~ **Bayou Shrimp**- Eight fresh tiger shrimp are wrapped in bacon, seasoned with our house cajun seasoning and flame broiled. \$18
- ~ **Crawfish Diablo**- Fresh tail-meat with scallions, tomatoes, a spicy tomato cream sauce with penne pasta & fresh grated parmesan cheese. \$14
- ~ **Seafood Fettuccine**- Fresh shrimp, scallops, & clams are sauteéd in garlic butter with our famous basil cream sauce & grated parmesan cheese. \$16
- ~ **Shrimp & Artichoke**- Six fresh tiger shrimp are sauteéd in a herbed garlic butter with artichoke hearts & a splash of lemon juice, served over linguini. \$14

~All entrees with the exception of pasta dishes are served with a side salad, a side of steamed vegetables and your choice of rice pilaf, potato, or pasta. All entrees come with fresh baked rolls and butter.