

Appetizers

ZESTY COCONUT SHRIMP	9.95
Rolled in a blend of coconut and cayenne pepper, deep fried and served with our own pineapple plum sauce	
*AHI TUNA SAMPLER	9.95
Devil dusted, served rare and paired with our soy mustard sauce	
SPINACH & ARTICHOKE DIP	9.95
A creamy blend of spinach, artichokes, parmesan & mozzarella cheeses, baked and served with thick sliced toasted french bread	
ONION RINGS	9.95
Thick slices of fresh onion, hand battered and deep fried until golden brown	
CAPRESE PLATE (SEASONAL)	9.95
Vine ripened tomatoes, fresh mozzarella cheese and fresh basil drizzled with extra virgin olive oil & balsamic glaze. Topped off with garlic and fresh cracked pepper	
SHRIMP COCKTAIL	9.95
Four shrimp cocktail served with our own horseradish cocktail sauce	
GARLIC BREAD	6.95
Four thick slices of french bread generously slathered with our garlic butter consisting of fresh parmesan, oregano and italian herbs	

Lighter Fare

COMES WITH CHOICE OF SIDE

* BOURBON BACON CHEESEBURGER	12.95
6oz ground sirloin with swiss cheese, bacon & sweet bourbon sauce	
* 6 OZ GROUND SIRLOIN CHEESEBURGER	12.95
With cheddar cheese	
CHICKEN STRIPS	11.95

NO SEPARATE CHECKS FOR PARTIES OF 5 OR MORE

House Specialties

DINNER ENTRÉES INCLUDE CHOICE OF SOUP OR SALAD,
CHOICE OF POTATO (UNLESS RICE OR PASTA IS SPECIFIED) AND FRESH BAKED BREAD.

ZESTY HONEY GINGER GLAZED ROAST DUCK	21.95
Half roasted duck generously glazed with zesty honey ginger sauce...Exceptional if you can handle the heat	
*PORK TENDERLOIN WITH MUSHROOMS AND WISCONSIN BLUE CHEESE	18.95
Pork medallions floured, pan sautéed with mushrooms, topped with blue cheese crumbles and served with our own white wine blue cheese sauce	
*VEAL PICATTA	21.95
Veal medallions lightly dusted in flour and quickly pan sautéed. Served with white wine lemon butter sauce & capers	
*SHRIMP AND TENDERLOIN EN BROchette	28.95
A skewer of each beef tenderloin and shrimp with fresh vegetables char broiled and served with a bed of white rice and our own Creole Mustard Sauce	
*GARLIC STUFFED TENDERLOIN	31.95
8oz Filet mignon wrapped in bacon, stuffed with minced garlic & served with our own Cognac Mustard Sauce	
*STEAK AU POIVRE	31.95
8oz Filet mignon wrapped in bacon, encrusted in freshly cracked peppercorns and served with contrasting Brandy Cream sauce	
*EIGHT OUNCE TENDERLOIN	31.95
8oz filet mignon wrapped in bacon, served with freshly sautéed button mushrooms & Au jus	
Upgrade to 10oz Filet Mignon	34.95
*BLACK ANGUS RIBEYE	29.95
14oz boneless cut served with Au jus	

*CONSUMING RAW OR UNDECOOKED MEATS AND POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

From The Water

*DEVIL DUSTED AHI TUNA	21.95
8oz filet of tuna, devil dusted and grilled rare. Served with our Soy Mustard Sauce	
HONEY GINGER GRILLED SALMON	19.95
8oz norwegian salmon filet grilled and served with our Honey Ginger Sauce	
PAN FRIED WALLEYE	21.95
8oz Canadian walleye served with Lemon Butter	
CHAR BROILED SHRIMP	23.95
six shrimp skewered with fresh vegetables, char broiled and served with our Orange Horseradish sauce	

Pasta Selections

STUFFED CHICKEN MARSALA	18.95
Chicken breast stuffed with smoked gouda, parmesan, and mozzarella, fresh garlic & sun dried tomatoes. Lightly dusted in flour, sautéed & baked. Served with garlic linguine and our Mushroom Marsala Wine sauce	
CHICKEN & SCALLOPS WITH ARTICHOKE HEARTS AND TARRAGON CREAM	21.95
Chicken and scallops sautéed in our Mushroom Tarragon Cream sauce with artichoke hearts & served over linguine	
SPINACH & GARLIC TORTELLINI	17.95
Garlic and spinach stuffed tortellini paired with fresh steamed vegetables drizzled with our Fresh Basil Cream sauce	
BLACKENED CHICKEN WITH FRESH STEAMED VEGETABLES & FRESH BASIL CREAM	18.95
Blackened grilled chicken breast paired with fresh steamed vegetables. Drizzled with our Fresh Basil Cream sauce and served over linguine	
Substitute Six Blackened Shrimp Pasta	23.95

Homemade Desserts

CRÈME BRULÉE	5.95
Ask your server for the flavor of the day	
SILKY CHOCOLATE PEANUT BUTTER PIE	5.50
DOUBLE CHOCOLATE TRUFFLE PIE	5.50
Served with Red Raspberry Coulis	
COCONUT CREAM PIE	5.50
CIERRA'S CHEESECAKE	5.50
Ask your server for flavor of the day	
GRANDMA JACOBIS FRESH BLUEBERRY PIE	5.50
(seasonal)	
ICE CREAM DRINKS	7.00