

## ~ ENTREES ~

### Filet Mignon

A Center Cut Black Angus Tenderloin Chargrilled  
6oz. \$25.95 8oz. \$29.95

### New York Strip

12 Ounce Black Angus Grilled \$28.95

### Chicken Diane

Topped with Sautéed Mushrooms & Scallions finished  
with a Port Wine Reduction. \$20.95

### Chicken Marsala

Finished with a Mushroom Marsala Sauce. \$20.95

(Rare - Cool Red Center, Med Rare - Warm Red Center, Med. - Hot Pink center,  
Med. Well - Hot Center, Fine Line of Pink, Well - Cooked Throughout)

### Canadian Walleye

Almond Herb Breadcrumbs served w/ Jalapeno Tarter  
Sauce. \$24.95

### Salmon

Charbroiled Plain, w/ Bleu Cheese Dill Sauce, Black-  
ened, or Black and Bleu....\$23.95

### Tilapia

Sautéed and topped with a Roasted Corn and Wild  
Mushroom Salsa...\$19.95

### Gulf Shrimp

Choice of Coconut, Almond Herb, or Half &  
Half ...\$22.95

### Jumbo Diver Scallops

Jumbo Scallops Blackened served with sweet Mango  
Chutney...\$31.95

### Fish N Chips

Lightly Breaded Cod and French Fries, With our  
House Made Tarter and ...\$18.95

### Yellow-Fin Ahi Tuna

A Sashimi Grade Yellow-Fin Tuna seared  
Rare with Black and White Sesame Seeds served w/ Pickled Ginger, Wasabi, Soy Sauce, and a Asian Cucumber  
Relish  
~ or ~

An Eight Ounce Sashimi Grade Yellow-Fin Tuna Marinated in Teriyaki and Grilled to your specification,  
served w/ Teriyaki Aioli  
\$25.95

### Lake Perch (ohio size)

Panko Crusted Served with a side of Jalapeno Tarter and Thai Aioli ... \$24.95

### Crab Cakes

Lump Crab Meat with Red peppers, Seasonings, and Bread Crumbs, Sautéed, served with a  
Southern Style Tarter Sauce.... \$25.95

### Combo Pick

Almond Crusted Walleye, Almond Shrimp and a Maryland Style Crab Cake. Served with a Accompaniment of  
Sauces. ... \$27.95

### South African Lobster Tail

Steamed and served w/ Drawn Butter  
8 oz. Tail---\$42.50

### Jumbo King Crab Legs

Alaskan King Crab Legs steamed and served with Drawn Butter  
1 Lb. or 1 1/2 Lb. - Market Price

Entrees are accompanied with choice of House Salad , Caesar Salad, Crab Slaw, and a Side Dish

## ADDITIONS

### Jumbo King Crab Legs

Three Quarter Pounds of  
Alaskan King Crab served  
w/ Drawn Butter  
\$ MKT. Price

### Lobster Tail

Ounce Australian  
Lobster Tail served  
w/ Drawn Butter  
\$ MKT. Price

### Petite Filet

A Six Ounce Black  
Angus  
Tenderloin lightly  
seasoned and  
Charbroiled.  
\$16~

### Almond Shrimp

Add 4 Shrimp  
\$11~

### Scallops

Add 3 U-10  
Scallops  
\$13~