

dinner entrees

4 pm - 10 pm Served with house potato, vegetable and bread (no potato or vegetable with pasta dishes)

Side salad available with any entrée for 4.99

Filet Mignon

Choice 5 oz. filet - Market Price
Topped with Pistachio Herb Butter 1.99

Steak Zolie

8 oz. center cut sirloin served over caramelized onions topped with a house-made portobella wine sauce 22.99



Filet & Lobster

Fresh 5oz filet and a North Atlantic Lobster Tail - Market Price

Twin Lobster Tails

Two North Atlantic Lobster Tails - Market Price

Orange Glazed Salmon

Atlantic salmon served with house-made Orange Glaze 22.99
Blackened 19.99

Blackened Chicken Pasta

A blackened chicken breast served over fettuccine tossed with fresh spinach, tomato and alfredo sauce 15.99

Lemon Herb Shrimp Pasta

Fettuccini noodles tossed with lemon beurre blanc sauce, sautéed mushrooms, diced tomato and topped with sautéed shrimp 20.99



Tuscan Seafood Pasta

Sautéed shrimp and scallops, fresh bruschetta and pasta tossed in a delicate white sauce 22.99

New Cilantro Lime Shrimp Pasta

Fettuccini noodles tossed with cilantro lime sauce and pan fried shrimp. Topped with chopped cilantro 19.99



Shang Hai Tuna

8 oz. Ahi Tuna coated in sesame seeds sautéed medium rare, topped with our Shang Hai sauce, served over rice and steamed spinach, garnished with fresh ginger 19.99

Black Sesame Ahi Tuna

8 oz. Ahi tuna encrusted in sesame seeds, sautéed medium rare. Served over a wakame seaweed salad in a sesame ginger dressing with wasabi. A tropic delight 20.99

Fresh Lake Superior Whitefish 21.99

Our fresh catch served your way:

- Grenoble lemon, tomato and capers
- Pistachio Herb Butter
- Blackened

Kid's Menu

Pasta & Butter 3.99

Kids Quesadilla 4.99

Macaroni & Cheese 4.99

American Grilled Cheese 3.99

Chicken & Cheese
Quesadilla 9.99