

Dinner Entrées

Veal Au Porto

Three medallions of veal seared to perfection, deglazed with port wine and finished with a mushroom demiglaze and arranged over a bed of spinach

26.00

Bay Valley Shrimp Paradise

Large charbroiled shrimp tossed in our own blend of seasoning, coated with herbed butter and served with julienne vegetables and rice pilaf

18.00

Crab Stuffed Twin Medallions of Beef Tenderloin

Beef tenderloin cooked to your liking, stuffed with a buttered and seasoned lump crabmeat and served with a wild forest mushroom sauce

33.00

Salmon and Lobster Turban, Sauce Newburg

Baked salmon stuffed with lobster dressing, complimented with Lobster Newburg sauce

24.00

Potato Crusted Walleye

Chef Scott's own creation – oven baked to perfection and served with a lemon wine sauce

18.00

Pan Seared Duck Breast

Domestic farm raised duck breast, roasted medium and beautifully arranged over rice and topped with an orange chutney sauce

18.00

Pecan Pork Tenderloin

Scaloppini of lightly breaded pork with brown sugar, oven roasted pecans and demiglaze

18.00

Sauté of Chicken Breast Forestiere with Spinach Fettuccine

All natural chicken breast sautéed with fresh mushrooms and tomatoes, simmered

in a white wine beurre blanc sauce

16.00

Substitutue Shrimp for Chicken 18.00

Smoked Pheasant and Vegetable Strudel

Hickory smoked Pheasant and an assortment of fresh vegetables neatly stuffed in a phyllo pastry

and baked until golden brown topped with a mushroom cream sauce

16.00

Cooked to order notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A gratuity of 18% will be charged to all parties of 8 or more.

From the Chop House Grill

All steaks and entrées are accompanied with a complimentary house salad with your choice of dressing, choice of potato or rice, fresh vegetable and rolls and butter

8 oz. Jack Daniels Tenderloin 26.50

Our signature steak served over a haystack of onion rings and topped with Jack Daniels demi sauce

(2) 4 oz. Medallions of Beef Tenderloin 25.50

*6 oz. Petit Filet Mignon 18.50 12 oz. Rib
Eye Steak 20.50*

*12 oz. New York Strip 20.50 (2) 4 oz.
Boneless Pork Loin 17.50*

*Fresh Grilled Salmon 19.50 Bay Valley
London Broil 18.50*

*22 oz. Porterhouse 24.95 16 oz.
Bay Valley T-bone 21.50*

Mushrooms and/or Onions 2.00

Compliment your Steak with your Choice of House Sauce

Fine Herb Butter

Black Pepper Cognac
Mushroom

Wild

*Steak temperatures: Rare – cool rare center, Medium-Rare – warm rare center,
Medium – warm pink center, Medium-Well – little pink, Well – no pink*

Appetizers

French Onion Soup au Gratin

Caramelized onions cooked in our homemade beef stock with red wine and topped with croutons and Monterey jack cheese

4.95

Bruchetta

Italian herbed cristinies served with a fresh basil, tomato and garlic relish

tossed with balsamic vinaigrette and olive oil

6.50

Lobster Stuffed Mushrooms

Roasted red pepper, garlic, green onions, mushrooms and lobster stuffed in mushrooms

7.50

Seafood Cocktail Martini

Lobster, crab and shrimp served in a martini glass with shredded lettuce and tossed with a caper tartar sauce

9.50

Asian Pork Pot Stickers

Served with a duo wasabi dipping sauce

8.50

Blackened Crab Cakes

Served with cucumber dill and sour cream sauce

9.50