

Seafood

Salmon Grill

Fresh salmon	
Grilled	\$15.95
Blackened barbecue basted	\$16.95
Wild berry balsamic	\$16.95
Add two crispy scallops	\$ 5.99

Lake Trout

Baked fresh trout topped with toasted almonds, served over spinach artichoke sauce	\$16.95
--	---------

Roasted Trout

Pan-roasted lake trout topped with dill cream sauce, served over seven vegetable mix	\$16.95
--	---------

Scallops Monterrey

Grilled scallops in a Monterrey jack garlic cream sauce with bacon and bread crumb crust topped with jalapenos	\$18.95
--	---------

Crab-Cake Stuffed Flounder

Oven-roasted flounder stuffed with crab cake in a shrimp artichoke cream sauce	\$18.95
--	---------

Little Nell's

Crab cake, sea scallops and large shrimp baked in our famous 1855 vegetable butter	\$19.95
--	---------

Pecan Encrusted Walleye

Parmesan pecan panko encrusted baked walleye with Grand Marnier Hollandaise sauce with grilled asparagus	\$19.95
--	---------

Olde Town Scallops

Five jumbo pan seared sea scallops drizzled with white wine garlic butter sauce served with puff pastry triangles and seven vegetable mix	\$19.95
---	---------

Shrimp

Crispy Shrimp

Five large panko breaded shrimp served with cocktail sauce	\$15.95
--	---------

Loaded & Blackened Shrimp

Crab cake stuffed shrimp seasoned with blackening spice and baked with brandy garlic cream sauce	\$18.95
--	---------

Toasted Shrimp

Breading blend of toasted almonds and shredded coconut with dipping sauce	\$16.95
---	---------

Stuffed Shrimp

Crab cake stuffed shrimp baked with garlic lemon butter	\$18.95
---	---------

Shrimp Season

Roasted shrimp in our famous 1855 vegetable butter with an asiago sprinkle	\$17.25
--	---------

Supper Club Shrimp

Five jumbo hand dipped, beer battered shrimp served with cocktail sauce	\$16.95
---	---------

Margarita Shrimp

Five pan seared shrimp fired with tequila and lime served with cilantro lime rice	\$18.95
---	---------

Chicken

Pecan Chicken

Pecan breaded chicken with sweet brown sugar and rosemary reduction	\$16.55
---	---------

Skillet Chicken

Chicken breast cutlets on a bed of sautéed spinach topped with prosciutto ham, asiago, parmesan, and topped with savory beef gravy	\$15.95
--	---------

Chicken Melt

Grilled chicken breast topped with melted Swiss, brie, garlic cream sauce served over grilled vegetables	\$15.95
--	---------

Parmesan Chicken

Breaded chicken breast topped with mozzarella and tomato basil sauce nestled on a bed of tomato basil pasta	\$15.95
---	---------

Boardwalk Chicken

Parmesan-crust chicken cutlets served over spinach artichoke sauce with parmesan and crispy bacon	\$15.95
---	---------

Chicken Cordon Bleu

Lightly breaded tender chicken breast wrapped around capocola ham and Swiss cheese nestled in a rich Hollandaise sauce	\$15.95
--	---------

Pork and Turkey

Grilled Pork Tenderloin

Pork tenderloin served with mushrooms, dried cherries, and topped with savory gravy	\$16.95
---	---------

Southwest Pork Tenderloin

Stuffed pork tenderloin with roasted red peppers and pepper jack cheese wrapped in bacon and fire-grilled with roasted vegetable sauce	\$16.95
--	---------

Barbecue Fired Pork Tenderloin

Stuffed pork tenderloin with roasted red peppers and pepper jack cheese wrapped in bacon and fire-grilled with our spicy barbecue sauce	\$16.95
---	---------

Pork with Spinach and Artichoke

Oven-roasted pork tenderloin stuffed with a mixture of spinach and artichokes lightly breaded in panko crumbs and toasted sesame seeds	\$16.95
--	---------

Hat Dance Filet

Grilled bacon-wrapped turkey filet marinated in citrus juices with fresh pineapple salsa	\$15.95
--	---------

Sundance Turkey Filet

Grilled bacon-wrapped turkey filet basted with barbecue sauce	\$15.95
---	---------