

NORTHWOODS STEAKHOUSE

STARTERS

BAKED FRENCH ONION SOUP	\$5.95
Gratineed with Smoked Provolone, Parmesan Cheeses and Crouton.	
SEAFOOD FRITTERS	\$5.95
Light, crisp Seafood Fritters served with lemon and jalapeño tartar sauce.	
SHRIMP COCKTAIL	\$6.95
A Tradition, Served Chilled with Cocktail Sauce and Lemon	
SHRIMP STUFFED PORTABELLA MUSHROOM	\$6.95
Portabella Mushroom Stuffed with Spinach, Gouda Cheese and Roasted Garlic, and topped with Shrimp Sauce - Fantastic!	
ESCARGOT	\$7.95
Premium Snails blanched in white wine and baked in a ceramic dish in our own Special Garlic Butter.	

CHICKEN, PASTA AND SALADS

CHARBROILED BONELESS CHICKEN BREASTS	\$10.95
Two boneless Chicken Breasts seasoned and broiled.	
CHICKEN TOSCA	\$12.95
Two Boneless Chicken Breasts, Egg Washed and breaded in Parmesan and Mozzarella Cheese, Garlic and Parsley, Sautéed in Butter then topped with a Lemon and White Wine Cream Sauce.	
CHRISTIE'S CHICKEN	\$12.95
Two Boneless Chicken Breasts, lightly floured, sautéed and topped with our own Special Sauce of Apples, Cherries, Brandy and Honey.	
SPECIAL HOUSE SALAD	\$5.95
Mixed Greens with Candied Pecans, Blue Cheese Crumbles, Dried Michigan Cherries, and Raspberry Vinaigrette. Add Chicken or Shrimp for an additional \$5.00.	
CAESAR SALAD	\$5.95
Our Classic Caesar Salad. Add Chicken or Shrimp for and additional \$5.00.	
*STEAKHOUSE SALAD	\$12.95
Tossed Greens, Sweet Onions, Bleu Cheese Crumbles, Tomatoes, Candied Nuts, Choice of Dressing and topped with sliced steak cooked to order.	
FETTUCCHINE ALFREDO	\$10.95
Classic Italian Dish made with Sweet Butter, Cream and Parmigiano-Reggiano Cheese. Add Chicken or Shrimp for an additional \$5.00.	
SPLIT PLATE CHARGE	\$7.95
For those who wish to split their dinners, comes with Rolls and Butter, Choice of Soup or Salad, Vegetable of the Day and Side Choice.	

*CAN BE COOKED TO ORDER. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OUR STEAKS AND BEEF

*WE SERVE ONLY USDA CHOICE OR PRIME BEEF. ALL STEAKS ARE SEASONED, PAN SEARED TO SEAL IN FLAVOR, AND SERVED WITH OUR MAITRE DE BUTTER.
ADD OUR MUSHROOMS AND ONIONS FOR ONLY \$2.50*

*DELMONICO STEAK	\$20.95
12 oz Center Cut Boneless Rib Steak, tender and flavorful.	
*NEW YORK STRIP	\$21.95
12 oz Center Cut Strip Steak, Boneless, Flavorful and Flame Broiled to Perfection.	
*FILET MIGNON	\$22.95
Our 6oz Filets are specially seasoned and pan seared to perfection and served with our special Port Wine Sauce or Blue Cheese Topping.	
*NORTHWOODS SPECIAL CHICAGO CHOP HOUSE STEAK	\$26.95
French Cut 16-oz Eye of the Rib Steak, this is the Best of the Best!	
*THE OLD WEST STEAK	\$24.95
A 16 oz Buffalo Rib Steak prepared just the way Col. Buffalo Bill Cody and Wyatt Earp would have liked it.	
*NORTHWOODS SPECIAL SIRLOIN FOR TWO	\$28.95
A 20 oz Strip Loin Steak, Broiled and served sliced with a Mustard Caper Sauce.	
*SURF AND TURF	\$34.95
Our 6 oz Filet and a Cold Water Lobster Tail.	
	8 OZ 12 OZ 16 OZ
*PRIME RIB	\$16.95 \$19.95 \$22.95
Slow Roasted and Hand Carved Prime Rib, a House Specialty. Available on Saturday Nights Only while it Lasts	

LAKE AND OCEAN

WHITEFISH ROCKEFELLER	\$16.95
Whitefish Filet is lightly floured, sautéed in olive oil, topped with a mixture of Spinach, Bacon, Feta Cheese and Hollandaise Sauce.	
WALLEYE	\$16.95
Lightly floured in our special seasoned flour, deep fried and served with lemon and our own special tartar sauce.	
YELLOW LAKE PERCH	\$18.95
Yellow Perch, lightly floured and sautéed in extra virgin olive oil, served with lemon and tartar sauce.	
ATLANTIC SALMON FILET	\$16.95
Poached with Dill Sauce or Broiled and topped with a three cheese shrimp sauce.	
TUNA STEAK	\$18.95
Ahi Grade Tuna seared rare with black pepper and soy sauce, served with a creamy cucumber and wasabi sauce.	
SEA SCALLOPS	\$19.95
Sea Scallops seared in clarified butter, and served on a creamy white wine, garlic, anchovies pesto sauce.	
	ONE TAIL TWO TAILS
LOBSTER TAIL	\$29.95 \$45.95
Cold Water Lobster Tail, Split and Broiled with Lemon and Butter.	

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DESSERTS

PREMIUM HAND DIPPED ICE CREAM	\$2.95
Two Scoops of Vanilla, Chocolate or Strawberry Ice Cream	
PREMIUM ICE CREAM SUNDAE	\$3.95
Two scoops of premium Ice Cream topped with Hot Fudge, Caramel or Chocolate topping and Whipped Cream.	
ELI'S FAMOUS CHEESE CAKE	\$3.49
Topped with Fresh Strawberries	
MOCHACCINO CHEESECAKE	\$4.95
TOTALLY TURTLE CHEESECAKE	\$4.95
TIRAMISU SPONGE CAKE	\$4.95
CHOCOLATE PYRAMID	\$4.95
A pyramid of chocolate moose filled with a white chocolate center	
WHITE CHOCOLATE RASPBERRY CAKE	\$4.95
7 LAYER CHOCOLATE TUXEDO CAKE	\$4.95
★ NORTHWOODS SPECIAL	\$6.95
Premium Vanilla Ice Cream, Kahlua Liquor and Powdered Columbian Coffee Sundae	

DESERT WINES

	GLASS
COCKBURN'S 10 YEAR OLD TAWNY PORT	\$8.00
FONSECA TAWNY 10 YEAR OLD TAWNY PORT	\$8.00
WARRE'S OTIMA 20 YEAR OLD TAWNY	\$15.00
TAYLOR FLADGATE 20 YEAR OLD TAWNY PORT	\$15.00
	HALF BOTTLE
2005 CERETTO MOSCATO D'ASTI	\$20.00
2005 QUADY ESSENSIA, ORANGE MUSCAT	\$20.00
2003 CHAMARRE' JURANCON	\$20.00

COFFEE AND COFFEE SPECIALS

COFFEE OR HOT TEA OR HOT CHOCOLATE	\$1.95
CAPPUCCINO	\$1.95
BUYA	\$5.50
Coffee, Baileys, Frangelico, whipped cream sprinkled with Ground Columbian Coffee.	
COCO-WHISK	\$5.50
Irish Whiskey topped with whipped cream and sprinkled chocolate flakes.	
ORANGE DREAM	\$5.50
Coffee, 99 Oranges Liquor, Grand Marnier, topped with whipped cream, pleasant dreams.	