

NORTHWOODS STEAKHOUSE

STARTERS

BAKED FRENCH ONION SOUP	\$5.95
Gratined with Smoked Provolone, Parmesan Cheeses and Crouton.	
SHRIMP COCKTAIL	\$6.95
A Tradition, Served Chilled with Cocktail Sauce and Lemon	
STUFFED PORTABELLA MUSHROOM	\$6.95
Portabella Mushroom Stuffed with Spinach, Gouda Cheese and Roasted Garlic, and topped with Shrimp Sauce - Fantastic!	
MUSSELS WITH SHERRY, SAFFRON AND PAPRIKA	\$7.95
Mussels steamed in sherry wine, olive oil, shallots, garlic, saffron and tomatoes. You can also order it with our special scallop sauce.	
ESCARGOT	\$7.95
Premium Snails blanched in white wine and baked in our own Special Amaretto Garlic Butter and Bleu Cheese. A House Specialty!	

SALADS, SANDWICHES, PASTA AND PORK

NORTHWOODS HOUSE SALAD	\$8.95
Mixed Greens with Candied Pecans, Bleu Cheese Crumbles, Dried Michigan Cherries, and Raspberry Vinaigrette. Add Chicken \$5.00 or Shrimp \$9.00.	
*NORTHWOODS BURGER	\$9.95
Served on a Brioche Bun with Lettuce, Tomato, Blue Cheese, Bacon and Steak Fries. Add Soup or Salad for an additional \$3.95	
FRIED CHICKEN SANDWICH	\$9.95
Boneless Chicken Breast Deep Fried and topped with Bacon, Swiss Cheese, 1000 Island Dressing, lettuce and tomato served with steak fries. Add Soup or Salad for an additional \$3.95	
LOBSTER BISQUE	\$12.95
Bowl of our Lobster Bisque Served a side salad, rolls & butter	
FETTUCCHINE ALFREDO	\$12.95
Classic Italian Dish made with Sweet Butter, Cream and Parmigiano-Reggiano Cheeses. Add Chicken or Shrimp for an additional \$5.00. Served with choice of Soup or Salad.	
CHARBROILED BONELESS CHICKEN BREAST	\$14.95
Boneless Chicken Breast seasoned and broiled.	
*STEAKHOUSE SALAD	\$15.95
Tossed Greens, Sweet Onions, Bleu Cheese Crumbles, Tomatoes, and topped with sliced steak cooked to order, Choice of Dressing.	
CHRISTIE'S CHICKEN	\$17.95
Boneless Chicken Breast, lightly floured, sautéed and topped with our own Special Sauce of Apples, Cherries, Brandy and Honey.	
BBQ RIBS!	\$17.95 \$21.95
Full or Half rack of Pork Ribs, Tasty and a little Spicy - Finger lickin' good. Served with Soup or Salad and Fries.	

*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 Prime or Choice Beef. All of our steaks are seasoned, pan seared or char broiled to seal in the flavor. Add a side of Mushrooms or Sautéed Onions for only \$5.00 - Plenty for 2

*NEW YORK STRIP	\$29.95				
12 oz Center Cut Strip Steak, Boneless, Flavorful and Flame Broiled to Perfection.					
*FILET MIGNON	\$29.95				
Our 6oz Filets are specially seasoned and pan seared to perfection and served with our special Port Wine Sauce or you can add Blue Cheese Topping for only \$1.99 additional.					
*DELMONICO STEAK	\$29.95				
Center Cut Boneless Rib Steak, tender and flavorful.					
*CHICAGO CHOP HOUSE STEAK	\$49.95				
18 oz Trimmed Bone in Rib Steak					
*SURF AND TURF	\$49.95				
Our 6 oz Filet and a Cold Water Lobster Tail.					
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*PRIME RIB	\$19.95 \$23.95 \$26.95				
Slow Roasted and Hand Carved Prime Rib, a House Specialty.					

LAKE AND OCEAN

GREAT LAKES WHITEFISH	\$21.95			
Whitefish Filet is lightly floured and sautéed in olive oil				
ATLANTIC SALMON FILET	\$23.95			
Poached with Dill Sauce or Broiled and topped with a three cheese shrimp sauce.				
TUNA STEAK	\$23.95			
Ahi Grade Tuna seared rare with black pepper, coriander and soy sauce, served on a bed of spring mix ginger and wasabi.				
WALLEYE	\$24.95			
Lightly floured in our special seasoned flour, deep fried and served with lemon , tartar sauce and cole slaw. Blackened Add \$1.00				
LAKE PERCH - ASK SERVER ABOUT AVAILABILITY	\$24.95			
Lake Perch, lightly floured and sautéed in extra virgin olive oil, served with lemon, tartar sauce and cole slaw .				
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SEA SCALLOPS	\$29.95			
Sea Scallops deep fried served with lemon, tarter sauce and cole slaw.				
LOBSTER TAIL	\$31.95 \$49.95			
Cold Water Lobster Tail, Split and Broiled with Lemon and Butter.				
ADD A LOBSTER TAIL FOR ONLY	\$21.95			

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DESSERTS

PREMIUM HAND DIPPED ICE CREAM	\$3.25
Two Scoops of Vanilla, Chocolate or Strawberry Ice Cream	
PREMIUM ICE CREAM SUNDAE	\$4.95
Two scoops of premium Ice Cream topped with Hot Fudge, Caramel or Chocolate topping and Whipped Cream.	
ELI'S FAMOUS CHEESE CAKE	\$3.45
TOTALLY TURTLE CHEESECAKE	\$4.95
WHITE CHOCOLATE RASPBERRY CAKE	\$7.95
7 LAYER CHOCOLATE TUXEDO CAKE	\$7.95
NEW CARMEL APPLE CHEESE CAKE	\$7.95
NEW BLACK CHERRY BOURBON CHEESE CAKE	\$8.95
GADIVA CHOCOLATE CHEESECAKE	\$8.95
★ NORTHWOODS SPECIAL	\$7.95
Premium Vanilla Ice Cream, Kahlua Liquor and Powdered Columbian Coffee	

DESSERT WINES

GLASS

FROST BITTEN ICE RIESLING - MICHIGAN	\$6.50
PACIFIC RIM SELENIUM VIN DE GLACIERE	\$8.00
CAMPBELLS RUTHERGLEN MUSCAT 1/2 BOTTLE	\$8.00
COCKBURN'S 10 YEAR OLD TAWNY PORT	\$8.00
FONSECA TAWNY 10 YEAR OLD TAWNY PORT	\$8.00
TAYLOR FLADGATE 20 YEAR OLD TAWNY PORT	\$15.00
WARRE'S OTIMA 20 YEAR OLD TAWNY PORT	\$15.00

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.	