

# NORTHWOODS STEAKHOUSE

## STARTERS

<b>SCALLOP FRITTERS</b> .....	\$6.95
Light, crisp Sea Scallop Fritters served with lemon and jalapeño tartar sauce.	
<b>SALMON STUFFED PORTABELLA MUSHROOM</b> .....	\$6.95
Portabella Mushroom Stuffed with Atlantic Salmon, Spinach, Gouda Cheese and Roasted Garlic - Fantastic!	
<b>BAKED FRENCH ONION SOUP</b> .....	\$6.95
Gratined with Smoked Provolone, Parmesan Cheeses and Crouton.	
<b>SHRIMP COCKTAIL</b> .....	\$7.95
A Tradition, Served Chilled with Cocktail Sauce and Lemon	
<b>MUSSELS IN WHITE WINE SAUCE</b> .....	\$7.95
Steamed Mussels served in a Creamy White Wine and Basil Butter Sauce.	

## CHICKEN AND DUCK

<b>CHARBROILED BONELESS CHICKEN BREASTS</b> .....	\$12.95
Two Chicken Breasts seasoned and broiled. Ask about adding one of our signature sauces for only \$1.50.	
<b>CHICKEN TOSCA</b> .....	\$15.95
Two 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. Try our Rock Bare Chardonnay.	
<b>CHRISTIE'S CHICKEN</b> .....	\$15.95
Two Chicken Breasts, Lightly Floured, Sautéed and topped with our own Special Sauce of Apples, Cherries, Brandy and Honey. Pairs well with the Kathy's Cuvée Viognier.	
<b>*DUCK STEAK</b> .....	\$18.95
Pan Seared Medium Rare and served with a Whiskey Peppercorn Sauce. Perfect with our Casa Lapostolle Merlot.	

## SPECIALTY FARE

<b>*HALF POUND PREMIUM HAMBURGER</b> .....	\$8.95
Choice Burger served on an Onion Roll with a Pickle Spear, Onions, Lettuce, Tomato and Condiments. You can choose Swiss, American or Smoky Provolone Cheese and steak fries.	
<b>NEW CHICKEN CAESAR SALAD</b> .....	\$11.95
A Caesar Salad topped with a Grilled Chicken Breast.	
<b>*STEAKHOUSE SALAD</b> .....	\$12.95
Tossed Greens, Sweet Onions, Blue Cheese Crumbles, Tomatoes, Candied Nuts, Choice of Dressing and topped with your Choice of sliced Steak, Chicken, or Shrimp.	
<b>NEW CHICKEN AND STRAWBERRY SALAD</b> .....	\$12.95
Our Special House Salad topped with Broiled Chicken and Strawberries.	
<b>SPLIT PLATE CHARGE</b> .....	\$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.	

All Dinners include your Choice of Soup or Salad, Vegetable of the Day, Hot Rolls, Potato or Rice. NOTE: Specialty Fare Items are not considered as Dinners.

**\*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, or you can add the Sautéed Mushrooms, Whisky Peppercorn or Gorgonzola Cheese Sauce for only \$1.50.

<b>*PRIME RIB</b> .....	8 OZ \$16.95	12 OZ \$19.95	16 OZ \$22.95
8, 12 or 16 oz Slow Roasted and Hand Carved Prime Rib. Perfect with the Erath Pinot Noir. Try it Blackened for an additional \$1.00.			
<b>*FLAT IRON STEAK</b> .....			\$18.95
An unbelievably tender and flavorful steak, sliced and served with our whisky peppercorn sauce. NOTE: We do not recommend that this steak be cooked over Medium. Wine Recommendation: Motes Alpha Syrah			
<b>*TOP SIRLOIN STEAK</b> .....			\$19.95
9 oz Center Cut Sirloin Steak. It is hard to tell the difference between this Steak and our Filets. Wine Recommendation: Simi Alexander Valley Cabernet Sauvignon			
<b>*DELMONICO STEAK</b> .....			\$24.95
14 oz Center Cut Boneless Rib Steak, tender and flavorful. Wine Recommendation: St. Supery Napa Valley Cabernet Sauvignon			
<b>NEW *THE OLD WEST STEAK</b> .....			\$24.95
A 14 oz Buffalo T-Bone Steak prepared just the way Col. Buffalo Bill Cody and Wyatt Earp would have liked it. Wine Suggestion: Casa Lapostolle Merlot			
<b>*NEW YORK STRIP</b> .....			\$24.95
12 oz Center Cut Strip Steak, Boneless, Flavorful and Flame Broiled to Perfection. Wine Recommendation: Taltarni Three Monks			
<b>*FILET MIGNON</b> .....	6 OZ \$21.95	8 OZ \$26.95	
Our 6 or 8 once Choice Filets are specially seasoned and pan seared to perfection. The Forchini Cabernet Sauvignon Reserve is a knock out with this steak.			
<b>NEW *CHICAGO CHOP HOUSE STEAK</b> .....			\$28.95
French Cut 16-oz Eye of the Rib Steak, this is the Best of the Best!. Wine Suggestion: Hallett Faith Shiraz.			
<b>*SURF AND TURF</b> .....	SHRIMP \$29.95	SCALLOPS \$29.95	LOBSTER TAIL \$36.95
Our 6 oz Filet and your choice of Shrimp, Scallops or a Cold Water Lobster Tail.			

Steaks the Way You Want Them All of our Steaks are FLAME  
BROILED to your Liking

RARE.....COOL RED CENTER

MEDIUM RARE.....RED WARM CENTER

MEDIUM .....HOT PINK CENTER

MEDIUM WELL.....SLIGHTLY PINK HOT CENTER

WELL DONE.....NOT RECOMMENDED

CREMATED.....CALL A DAY AHEAD

**WE DO NOT RECOMMEND COOKING STEAKS PAST MEDIUM AS THEY LOSE  
THEIR NATURAL JUICES, FLAVOR AND TENDERNESS!**

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SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

## LAKE AND OCEAN

<b>WHITEFISH ROCKEFELLER</b> .....	\$17.95
Whitefish Fillet is Lightly flowered, Sautéed, topped with a mixture of spinach, bacon, and feta cheese, topped with Hollandaise Sauce and then Broiled. Wine Recommendation: the St. Supery Sauvignon Blanc	
<b>WALLEYE</b> .....	\$18.95
Lightly floured, sautéed in extra virgin olive oil, served with lemon and tartar sauce. Wine Recommendation: Landmark Overton Chardonnay	
<b>ATLANTIC SALMON FILET</b> .....	\$18.95
Broiled and topped with a three cheese shrimp sauce. Wine Recommendation: Rosenblum Kathy's Cuvee Viognier	
<b>POACHED ATLANTIC SALMON WITH DILL SAUCE</b> .....	\$18.95
Atlantic Salmon poached in white wine and served with a creamy dill sauce, Fantastic with the Buehler Russian River Chardonnay.	
<b>YELLOW LAKE PERCH</b> .....	\$19.95
Yellow Perch, lightly floured and sautéed in extra virgin olive oil, served with lemon and tartar sauce. Wine Recommendation: Rockbare Chardonnay	
<b>SEA SCALLOPS</b> .....	\$19.95
Sea Scallops seared in clarified butter, served in a white wine and fresh basil sauce. Wine Recommendation: Kim Crawford Sauvignon Blanc.	
	<b>ONE TAIL</b>
<b>LOBSTER TAIL</b> .....	\$26.95
	<b>TWO TAILS</b>
	\$39.95
One 6 to 7 ounce Cold Water Lobster Tail, Split and Broiled with Lemon and Butter. Wine Recommendation: Talbott Sleepy Hollow Chardonnay	

## PORK, RIBS, AND PASTA

<b>*PORK RIB CHOP</b> .....	\$17.95
French Cut 12 oz Pork Rib Chop, Pan Seared and Roasted in a sauce of Michigan Maple Syrup, Dark Rum and Pecans.	
	<b>HALF RACK</b>
<b>SPARE RIBS! SPARE RIBS! SPARE RIBS!</b> .....	\$17.95
	<b>FULL RACK</b>
	\$23.95
Full or Half rack of Pork Ribs, Tasty and a little Spicy - Finger lickin' good. Try a glass of Ravenswood Sonoma Zinfandel.	
<b>FETTUCCINE ALFREDO</b> .....	\$12.95
Classic Italian Dish made with Sweet Butter, Cream and Parmigiano-Reggiano Cheese. Add Chicken or Shrimp for an additional \$5.00.	
<b>SHRIMP AND BABY BAY SCALLOPS MARINELLA</b> .....	\$19.95
Baby Bay Scallops and Bay Shrimp in our special Marinella Sauce served over Basil Linguini.	

### ASK YOUR SERVER FOR OUR DESERT MENU

All Dinners Include your Choice of Soup or Salad, Vegetable of the Day,  
Hot Rolls and Potato or Rice.

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