

# NORTHWOODS STEAKHOUSE AND WINE BAR

## SOUPS AND STARTERS

**LOBSTER BISQUE ... 9**  
**BAKED FRENCH ONION SOUP CROCK ... 10**

**CHILLED SHRIMP COCKTAIL ... 10**  
*Poached Tiger Shrimp, Classic Cocktail*

**CAJUN DEVILS ... 12**  
*Bacon Wrapped Shrimp, Cajun Seasoned and Dipping Sauce*

**FRIED CALAMARI ... 15**  
*Crisp Fried and Served with a Spicy Sauce*

**BERMUDA FISH CHOWDER ... 10**  
*Server with Outerbridge's Original Sherry Pepper Sauce*

**STUFFED MUSHROOMS ... 10**  
*Crab and Spinach stuffed Domestic Mushrooms with Shrimp Cream Sauce*

**ESCARGOT ... 14**  
*Baked with three Cheeses, Garlic-Amaretto Butter*

**EGGPLANT PARMESAN ... 14**  
*Layered Eggplant with Parmesan and Mozzarella and Reggiano Cheeses, Roasted Tomato and Basil Sauce*

## SALADS AND SANDWICHES AND PASTA

**NORTHWOODS HOUSE SALAD ... 12**  
*Spring Mix, Candied Pecans, Dried Cherries and Cranberries, Blue Cheese, Raspberry Vinaigrette add Chicken or Shrimp of an Additional \$10, Salmon \$15*

**GARDEN SALAD ... 4 / 8**  
*All Salads may be topped with Grilled Chicken or Shrimp for an additional \$9, Salmon \$12*

**CAESAR SALAD ... 5 / 10**  
*Crisp Romaine, Classic Dressing, Parmesan, Garlic Croutons add Chicken or Shrimp for an additional \$9, Salmon \$12*

**CUSTOM BURGER ... 16**  
*Half Pound Ground Sirloin, Lettuce, Tomato, Onion on Brioche with two Toppings. Served with Steak Fries*

**NORTHWOODS BURGER ... 17**  
*Half Pound Ground Sirloin, Mozzarella Cheese, Lettuce and Tomato, Caramelized Onion, Chipotle Aioli, Brioche Bun, served with Steak Fries*

**GRILLED CHICKEN PESTO ... 16**  
*Marinated Chicken breast, Pesto Aioli, Swiss Cheese, Tomato, Lettuce, Caramelized Parmesan Bread, served with Steak Fries*

**EGGPLANT PARMESAN DINNER ... 29**  
*Served choice of Soup or Salad*

## LAKE AND OCEAN SPECIALTIES

**\*AHI TUNA ... 30**  
*Togarashi seared, house Rice blend, today's Vegetable*

**ATLANTIC SALMON ... 31**  
*8 ounce, pan seared, Lobster Cream Sauce, house Rice blend, today's Vegetable*

**GREAT LAKES WALLEYE ... 31**  
*Pan fried with lemon caper sauce or Broiled with lemon & garlic butter*

**DEEP FRIED COD ... 25**  
*Flour and crumb coated and deep fried cod loins, house Rice blend, today's Vegetable*

**LAKE PERCH ... 30**  
*Lightly Floured, Pan Fried, house Rice blend, Lemon Caper Sauce, today's Vegetable*

**GREAT LAKES WALLEYE EN PAPILLOTE ... 32**  
*Walleye Baked in Parchment Paper with fresh Asparagus, Red Skin Potatoes, Onions, Celery and lemon Butter*

**LOBSTER TAILS ... 64**  
*Twin Lobster Tails, Today's Vegetable, Rice and Drawn Butter*

## FROM THE GRILL

Grill Selections are served with today's Vegetable and choice of Baked Potato or Garlic Mashed Potato, unless Specified

**CHRISTIE'S CHICKEN ... 28**  
*Apples, cherries, brandy & teriyaki honey topping.*

**\*PAN ROASTED AMISH CHICKEN BREAST ... 29**  
*Fresh local boneless Chicken Breast, Garlic Mashed Potato, today's Vegetable, Jus Lie*

**PRIME RIB OF BEEF ... 37**  
*Slow Roasted and Hand Carved. Fridays and Saturdays Only!*

**\*FILET MIGNON ... 39**

**BARBEQUE PORK RIBS ... 28**  
*1 pound St. Louis style Ribs, house made BBQ sauce, Steak Fries, Cole Slaw*

**\*BERKSHIRE PORK CHOP ... 33**  
*Center cut, Dried Cherry Demi, Garlic Mashed Potato, today's Vegetable*

**\*NEW YORK STRIP STEAK ... 35**

**\*RIBEYE STEAK ... 38**

**\*STEAK AND LOBSTER ... 64**  
*Our Hand Cut Filet Mignon, Lobster Tail, Drawn Butter, Garlic Mashed Potato, Today's Vegetable*

## ADDITIONAL SIDES AND EXTRAS

**BUTTERED BROCCOLI ... 5**

**SWEET POTATO FRIES ... 5**

**LOBSTER TAIL ... 34**  
*Add to any course*

**BAKED STUFFED POTATO ... 5**

**STEAK FRIES ... 5**

**BORDELAISE SAUCE ... 2**

**SAUTÉED MUSHROOMS & ONIONS ... 5**

*Ask your Server about Today's Features*

*June 2024*

\*Items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20 % Gratuity added to all Parties of 6 or More!