

SEABIRD SEAFOOD SELECTIONS

Tilapia dusted in a pecan breading, pan fried, and topped with strawberry butter, served with rice-couscous blend and sautéed spinach with pecans	\$25
Pistachio Crusted Walleye fresh walleye fillet, encrusted in pistachios and pan fried, served with roasted potatoes, finished with browned butter	\$24
Halibut pan seared served over parmesan potato hash, topped with leek, spinach and tomato, finished with a lemon butter pan sauce	\$28
Sea Scallops wrapped in pancetta, served with roasted corn and tomato relish, finished with a sweet corn and saffron sauce and drizzled with tomato oil	\$27
Snapper seared and baked in butter, served over roasted potatoes, finished with an apple fennel and watercress salad, with a citrus dill vinaigrette	\$24
Atlantic King Salmon grilled with a chili glaze, served over sautéed Asian greens, finished with a cucumber-wasabi crème fraiche and coconut rice	\$24
Big Eye Tuna jerk spiced and pan seared, served over white rice, with sweet & spicy green papaya salad with oranges, pears and cashews, topped with orange ginger syrup	\$26
Shrimp Scampi shrimp, mussels, and clams sautéed with garlic leeks, tomatoes, and white wine, finished with herbed butter, and tossed with linguini	\$26
Paella saffron rice, chicken, Spanish Chorizo, tomatoes, onions in yellow bell pepper sauce	\$19
..... add shrimp, mussels and clams	\$26

STEAKS & POULTRY

Roast Prime Rib of Beef “Au jus” roasted all night with fragrant herbs, served with choice of potato (available Friday & Saturday)	16 oz \$26 24 oz \$32
Filet Mignon 10 oz grilled to your liking, with mushrooms and potato du jour your choice of: Pinot Noir wine butter, Béarnaise sauce, Blue Cheese, or Bourbon flamed	\$38
Flat Iron Steak & Scallops 8 oz flat iron steak grilled and thinly sliced, served with a risotto cake, and 3 seared scallops with white truffle emulsion and sautéed mushrooms	\$28
Gancho Skirt Steak marinated in garlic, olive oil, cilantro and lime, served with fried plantains, topped with a roasted corn and tomato relish	\$20
Bone In Rib Eye Steak 18 oz grilled, topped with mushrooms and onions, served with a cabernet demi-glace and potato du jour	\$39
Chicken Santorini grilled chicken breast topped with fresh mozzarella & tomato basil relish, served over a red rice and couscous blend	\$19
Chicken Roulade stuffed with Prosciutto, spinach and fresh mozzarella, wrapped in pancetta, served with a risotto cake and a basil butter sauce	\$22
Roasted Half Chicken served over wild mushroom and potato saute, finished with a roasted tomato demi reduction	\$19

Friday Fish Fry – Lake Perch or Haddock \$14.95
Served Family Style with French Fries, Cole Slaw,
Potato Salad, Potato Pancakes and Rye Bread

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