



# SUPPER CLUB MENU



## SOUPS & SALADS

### SHRIMP BISQUE 6

A rich shrimp bisque blended with jasmine rice, sherry, and Alta Cucina tomatoes

### SOUP OF THE DAY 6

Chef's Creation

### CAESAR 6/9 (v)

Classic mix of chopped romaine, house-made croutons and Caesar dressing, with shredded Parmesan

### CHOPPED 8/11 (gf)

Chopped iceberg lettuce, bacon bits, chopped cauliflower, blue cheese crumbles, and sweet garlic vinaigrette. *A vegan version can also be requested.*

*add chicken 8 add shrimp 9*

## APPETIZERS

### CRAB CAKES 16

House-made crab cakes served with arugula, radish, Mandarin orange slaw, topped with smoked horseradish & whole grain mustard sauce

### CRISPY SHRIMP 10

With Thai chili sauce, cilantro aioli, and cabbage scallion slaw

### RISOTTO CROQUETTES 8 (v)

Cheese filled risotto balls, rolled in Italian seasoned breadcrumbs, served with marinara and alfredo sauce

### FRIED SHROOMS 12 (v)

Colossal beer battered mushrooms with sriracha ranch dressing

### CHIPS & DIP 11 (v, gf)

Fresh, house-made, kettle style potato chips with French onion dip

### BREAD SERVICE 6 (v)

Warm focaccia with roasted red and yellow peppers, and butter



## ENTRÉES

### LAKE ERIE WALLEYE 29

Panko, bacon, and dill crusted filets with rice and seasonal vegetable

### LAKE ERIE FRIED PERCH 29

Panko crusted yellow perch with fries, remoulade, and slaw

### BRAISED SHORT RIB 28 (gf)

Four hour braised short rib with mashed potatoes, seasonal vegetable, and port-wine reduction

### WILD MUSHROOM PASTA 14 (v)

Seasonal blend of wild mushrooms, garlic olive oil & spinach, served over bucatini topped with pine nuts and shaved Parmesan

