



## *The Village* Supper Club

### APPETIZERS

#### RELISH TRAY \$5

Cucumber, Celery, Carrot Sticks, Cheese Dip,  
Pretzel Ring and Green Goddess Dressing

#### SHRIMP DE JONGHE \$18

Jumbo Shrimp with Baby Danish Brie, Cooked  
in Hot Honey Garlic Butter,  
Topped with Crispy Garlic Herb Panko Crumbs,  
Toasted Almonds and a Toasted Demi Baguette

#### SHRIMP COCKTAIL \$16

Grilled & then Chilled Shrimp  
Served over Mixed Greens  
with Traditional Cocktail Sauce & Fresh Lemon

#### BURRATA \$16

Fresh Burrata Cheese  
Served over Arugula  
Topped with Crispy Garlic and Onion,  
Drizzled with Fresh Local Honey  
Served with Toasted Crostini

#### CHEESE CURDS \$15

Buttermilk Fried Wisconsin White Cheese Curds  
Served with Sriracha Ranch or Green Goddess Dressing

#### MUSSELS \$18

Steamed Triton Bay Mussels with Calabrian Chili and Butter,  
Fennel, Confit Garlic, Chickpea  
Served with Toasted Crostini

### SOUP & SALADS

#### FRENCH ONION SOUP \$9

Brioche Crouton, Baby Swiss and Provolone Cheese

#### SOUP DU JOUR \$6

#### HOUSE \$9

Mixed Greens with Shredded Heirloom Carrots, Cherry  
Tomatoes, Cucumber, Seasoned Fried Ditalini Pasta  
Served with Green Goddess Dressing

#### CAESAR \$12

Crisp Romaine Hearts Tossed in a Creamy Caesar Dressing with  
Oven Dried Tomatoes, Herb and Garlic Croutons and Parmesan  
Crisps

#### GREEN GODDESS WEDGE \$12

Fresh Iceberg Wedge, Hard Boiled Egg, Green Onion, Tomato,  
Bacon, Bleu Cheese Crumbles & Green Goddess Dressing

Add - Grilled Chicken \$8

Grilled Shrimp \$14

### SPECIALS

#### FRIDAY FISH FRY

Served with Applesauce, Coleslaw, Tartar Sauce,  
Potato Pancakes, Sweet Corn Fritters & Lemon

#### COD \$22

Fried or Citrus Butter Baked

#### BLUE GILL \$26

Fried with Seasoned Flour

#### SATURDAY PRIME RIB

(While it lasts)

Choice of Soup or Salad

16oz. King Cut \$48

12oz. Queen Cut \$40

Mashed or Baked Potato with

Butter & Sour Cream

Vegetable Du Chef

Au Jus & Creamy Horseradish Sauce

## ENTRÉES

Entrées come with a Choice of Soup or Salad.

BABY BACK RIBS  
FULL RACK \$38 ½ RACK \$28  
Served with House-Cut Fries

GRILLED PRIME PORK RIBEYE \$34  
Served with Boursin Whipped Potatoes  
& Vegetable Du Chef  
Finished with Cognac Cracked Peppercorn  
& Mushroom Demi-Glace

PORK SHANK \$48  
Slow Braised 20oz. Pork Shank,  
Served over Whipped Potatoes, Vegetable Du Chef  
Finished with a Roasted Shallot & Brandy Jus

\*16 OZ. BONELESS RIBEYE \$48  
Boursin Whipped Potatoes, Vegetable Du Chef &  
Maitré d'Hotel Butter

\*16OZ.BONELESS N.Y. STRIP \$42  
Center Cut Striploin  
Served with Boursin Whipped Potatoes,  
Vegetable Du Chef & Maitré d'Hotel Butter

\*8 OZ. FILET \$55  
Barrel Cut 8oz. Tenderloin Filet  
Served with Boursin Whipped Potatoes,  
Vegetable Du Chef & Maitré d'Hotel Butter

Steaks are served: Rare, Med-Rare, Medium, Med-Well or Well

ALMOND CRUSTED WALLEYE \$38  
Served with Boursin Whipped Potato  
& Honey Butter Green Beans  
Finished with a Brown Butter Cream Sauce

Salmon \$38  
Served with Potato Dumplings  
& Vegetable du Chef  
Finished with Dill Cream Sauce

1/2 ROASTED DUCK \$46  
Oven Roasted Maple Leaf Farms 1/2 Duck  
Served over Lemon-grass Scented Purple Rice  
& Honey Butter Glazed Carrots  
Finished with a Grilled Orange & Ginger Gastrique

WOODFIRED ½ CHICKEN \$34  
Honey, Orange and Tarragon Glazed ½ Chicken Served  
with Wild Rice Pilaf,  
& Honey Butter Glazed Carrots  
Finished with a Chicken Jus

PESTO PASTA \$30  
Gemelli Pasta with a Grilled Chicken Breast,  
Oven Dried Tomatoes, Baby Spinach & Fresh Mozzarella  
Tossed in a Pesto Cream Sauce

WOODFIRED TOMATO RISOTTO \$26  
Aged Balsamic, Baby Spinach, Oven Dried  
Tomatoes, Sofrito, Garlic Chips and Parmesan Cheese

Extra Plate Fee \$5

### Steak Enhancements

Lobster Tail \$Market Price	Peppercorn Sauce \$4
Garlic Shrimp Skewer \$14	Gorgonzola \$5
Blackened \$4	Sautéed Mushrooms & Onions \$5
Bearnaise \$5	Ala Oscar (Grilled Asparagus, Crab Meat & Bearnaise) \$14

## SANDWICHES

All Sandwiches Served with House-Cut Fries

\*8OZ. LOCAL BURGER BLEND \$16  
Served with Lettuce, Tomato, Onion, Pickle, Cheese on Brioche

GRILLED CHICKEN SANDWICH \$15  
Marinated 6oz Chicken Breast, with Arugula, Boursin Cheese and Woodfire Tomato Jam

IMPOSSIBLE BURGER \$16  
Roasted Onion and Garlic Vegenaise, Vegan cheese, Lettuce and Tomato

## SIDES

Fresh Cut Fries \$6  
Regular, Truffle or Honey Habanero

Tater Tots \$6

Boursin Whipped Potato \$8

Woodfired Tomato Risotto \$8

Hot Honey Butter Glazed Baby Carrots \$8

Roasted Asparagus \$11

Honey Butter Roasted Green Beans \$8

## KIDS MENU

Comes with Mandarin Oranges, Milk & Ice Cream

Buttered Noodles \$10

Chicken Tenders \$12

Kid's Burger \$12

Grilled Cheese \$9

\*Notice: the consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.  
All Menu Items can be made Gluten Free.