



## *The Village* Supper Club

### APPETIZERS

#### RELISH TRAY \$7

Cucumber, Celery, Carrot Sticks, Cheese Dip,  
Pretzels 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

Chilled Shrimp  
Served over Mixed Greens  
With Traditional Cocktail Sauce  
& Fresh Lemon

#### CRAB CAKE \$25

Home-made Crab Cake  
Served on Mixed Greens  
With a Creamy Mustard Dressing

#### CHEESE CURDS \$17

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

#### MUSSELS \$18

Triton Bay Mussels  
Sautéed with Shallots, Fennel & Tomato  
In a White Wine Saffron Broth  
Served with a Warmed Baguette

### SOUP & SALADS

#### FRENCH ONION SOUP \$11

Brioche Crouton, Baby Swiss and Provolone Cheese

#### SOUP DU JOUR \$8

##### HOUSE \$9

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

##### CAESAR \$12

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

#### BURRATA \$16

Fresh Burrata Cheese  
Served over Arugula  
Topped with a Roasted Pepper Pesto,  
Toasted Pine Nuts & Fresh Herbs  
Drizzled with Hot Honey

#### GREEN GODDESS WEDGE \$14

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

Add - Grilled Chicken \$8

Grilled Shrimp Skewer \$14

Tenderloin Medallions \$20

### 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 \$52

12oz. Queen Cut \$50

Mashed or Baked Potato with  
Butter & Sour Cream  
Vegetable Du Chef

Au Jus & Creamy Horseradish Sauce

\*Notice: the consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness  
Some Menu Items can be made Gluten Free. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not  
more than what we pay in fees. We do not surcharge debit cards.

## 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 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 \$52  
Boursin Whipped Potatoes, Vegetable Du Chef  
& Maitré d'Hotel Butter

\*16OZ.BONELESS N.Y. STRIP \$50  
Center Cut Striploin  
Served with Boursin Whipped Potatoes,  
Vegetable Du Chef & Maitré d'Hotel Butter

\*8 OZ. FILET \$58  
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 Glazed Green Beans  
Finished with a Lemon Caper Cream Sauce

SALMON \$38  
Served with Boursin Whipped Potato  
& Honey Glazed Green Beans  
Finished with Dill Cream Sauce

1/2 ROASTED DUCK \$46  
Oven Roasted Maple Leaf Farms 1/2 Duck  
Served over Wild Rice  
& Honey Glazed Carrots  
Finished with a Grilled Orange Gastrique

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

PENNE PASTA \$32  
Pasta with Crumbled Sweet Italian Sausage,  
Broccoli Rapini, Roasted Cherry Tomatoes,  
Calabrian Chili & Parmesan

MUSHROOM RISOTTO \$34  
Roasted Wild Mushroom Mix,  
With Spring Peas & Ricotta Salata

Extra Plate Fee \$5

### Steak Enhancements

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

## SANDWICHES

All Sandwiches Served on a Brioche Bun with House-Cut Fries

\*8OZ. PRIME STEAK BURGER \$25  
Served with Lettuce, Tomato, Onion, Pickle & Cheese

GRILLED CHICKEN SANDWICH \$18  
Marinated 8oz Chicken Breast, with Arugula, Boursin Cheese & Woodfire Tomato Jam

IMPOSSIBLE BURGER \$16  
Roasted Onion and Garlic "Vegenaise", Lettuce Onion, Tomato & Pickle

## SIDES

Fresh Cut Fries \$7  
Regular, Truffle or Honey Habanero

Tater Tots \$6

Boursin Whipped Potato \$8

Mushroom Risotto \$10

Hot Honey Glazed Baby Carrots \$8

Roasted Asparagus \$11

Honey Roasted Green Beans \$8

## KIDS MENU

Comes with Fruit, Milk & Ice Cream

Buttered Noodles \$10

Kid's Burger \$12

Chicken Tenders \$12

Grilled Cheese \$9

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