



The Village

Supper Club

APPETIZERS

RELISH TRAY \$7

Cucumber, Celery, Carrot Sticks, Cheese Dip,
Pretzels and Green Goddess Dressing

SHRIMP DE JONGHE \$19

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 \$17

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 \$20

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 \$16

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 \$16

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

Add - Grilled Chicken \$10

Grilled Shrimp Skewer \$16

Tenderloin Medallions \$20

Salmon \$28

SPECIALS

FRIDAY FISH FRY

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

COD \$23

Fried or Citrus Butter Baked

BLUE GILL \$27

Fried with Seasoned Flour

SATURDAY PRIME RIB

(While it lasts)

Choice of Soup du Jour or House Salad

16oz. King Cut \$52

12oz. Queen Cut \$50

Boursin Whipped 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 du Jour or House Salad.

BBQ RIBS
FULL RACK \$39 ½ RACK \$29
Served with House-Cut Fries

GRILLED PRIME PORK RIBEYE \$36
Served with Boursin Whipped
Potatoes & Vegetable Du Chef
Finished with Mushroom Demi-Glace

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

*16 OZ. BONELESS RIBEYE \$56
Boursin Whipped Potatoes, Vegetable Du Chef &
Maitré d'Hotel Butter

*16OZ.BONELESS N.Y. STRIP \$54
Center Cut Striploin
Served with Boursin Whipped Potatoes,
Vegetable Du Chef & Maitré d'Hotel Butter

*8 OZ. FILET \$60
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 \$39
Served with Boursin Whipped Potato
& Honey Glazed Green Beans
Finished with a Lemon Caper Cream Sauce

SALMON \$39
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 \$36
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 \$16	Gorgonzola \$5
Blackened \$5	Sautéed Mushrooms & Onions \$8
Bearnaise \$5	Ala Oscar on the side(Grilled Asparagus, Crab Meat & Bearnaise)\$16
Red Wine Demi \$5	

SANDWICHES

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

*9OZ. PRIME STEAK BURGER \$25
Served with Lettuce, Tomato, Onion, Pickle & Cheese

GRILLED CHICKEN SANDWICH \$20
Marinated 8oz Chicken Breast, with Arugula, Boursin Cheese & Woodfire Tomato Jam

IMPOSSIBLE BURGER \$22
Roasted Onion and Garlic "Vegenaise", Lettuce Onion, Tomato & Pickle

SIDES

Fresh Cut Fries \$9
Regular, Truffle or Honey Habanero

Tater Tots \$8

Boursin Whipped Potatoes \$10

Mushroom Risotto \$14

Hot Honey Glazed Baby Carrots \$10

Roasted Asparagus \$12

Honey Roasted Green Beans \$10

KIDS MENU

Served with Fruit, Milk & Ice Cream

Buttered Noodles \$11

Chicken Tenders \$14

Kid's Burger \$14

Grilled Cheese \$10

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