

Appetizers

Bruschetta

Toasted French Bread with Garlic, Olive Oil and topped with Roma Tomatoes, Pesto, Balsamic Vinegar and Fresh Mozzarella \$8.99

Fresh Fried Calamari

Tossed with peppercornis and parmesan butter and served with a side a marinara \$9.99

Munchie Basket

Cheese Curds, Mozzarella Sticks, Onion Rings, Chicken Tenders, Poppers, French Fries \$12.99

Renards Cheese Curds

\$8.99

Spinach Artichoke Cream Cheese Dip

Served with Fried Pettia Chips in a Bread Bowl \$10.99 ~ with Seafood \$13.99

Quesadilla

Portabella Mushrooms, asparagus, red pepper, and Spanish Onion sautéed in butter with garlic and fresh herbs, wrapped in a flour tortilla and served with salsa, and sour cream.

Cheese \$9.99 ~ With Vegetable \$10.99
With Chicken \$11.99 ~ With Steak \$12.99

Shrimp Cocktail

\$12.99

Salads

House Caesar Salad

Crisp Romaine lettuce tossed with shaved parmesan cheese, croutons, and black olives and our House Caesar Dressing \$9.99 ~ With Chicken \$12.99 ~ With Grilled Shrimp \$15.99

Cherry Walnut Salad

Romaine and spring greens tossed with dried Door County Cherries, walnuts, pear tomatoes, blue cheese crumbles, and cherry vinaigrette \$10.99 ~ with chicken \$12.99

(All Chef Specialty salads - \$5.00 with any entrée)

Pasta Selections

Chicken Parmesan

Linguini pasta tossed with marinara topped with a breaded chicken breast and mozzarella cheese \$19.99

Creamy Alfredo Pasta

Fettuccini pasta tossed with a light alfredo
Plain \$16.99 ~ Chicken \$19.99 ~ Seafood \$23.99

Pasta Calla Braise

Penne pasta tossed with asparagus, red bell pepper, onion, mushroom, artichokes, finished with infused garlic olive oil and white wine \$19.99 ~ With Chicken \$21.99 ~ Seafood \$26.99

Marinara Primavera

Fresh in-house vegetables sautéed and tossed with linguini and marinara then finished with parmesan cheese \$18.99

Traditional Seafood Selection

All entrées include our Soup and Salad Bar, Seasonal Vegetables, & a choice of Baked Potato, Garlic Mashed Potato, Wild Rice Pilaf, or Roasted Garlic & Herb Baby Reds

Chef's Catch of the Day

Specialty fish prepared with a creative flare by our Chef ~Market Price

Shrimp and Scallops

3 Jumbo Gulf Shrimp paired with 3 Jumbo Fresh Scallops char-grilled with Citrus Buerre Blanc
\$25.99

Pan Fried Canadian Walleye

Walleye fillet that is lightly breaded and topped with a sauté of bacon and mushrooms
(broiled upon request) \$23.99

Log Den Seafood Trio

Salmon, pan seared catch of the day, and 2 jumbo shrimp or scallops char-grilled \$27.99

Atlantic Salmon

Spinach artichoke cream cheese stuffed Salmon filet oven roasted to a golden brown \$24.99

Broiled Door County Whitefish Filet

Fresh local whitefish served with toasted almonds in a lemon beurre blanc
(Pan fried upon request) \$22.99

Alaskan King Crab Legs

One pound of split Alaskan king crab legs, served with drawn butter ~Market Price

Lobster

8-10oz Cold Water Rock Lobster Tail, served with drawn butter ~Market Price

From the Field & Farm

All of our steaks are hand cut in-house to our Chef's specifications. We start with only USDA choice Angus or higher Midwestern Grain Fed. Our beef is all steer, center cut and selected by our Chefs.

8oz Choice Angus Filet Mignon \$28.99
14oz Choice Angus Rib Eye \$27.99

Angus Prime Rib of Beef (Available nightly in-season)

Hand rubbed with signature herbs, slow roasted until tender,
served with Rosemary Au Jus

10oz Junior Cut ~ \$22.99 14oz Queen Cut ~ \$25.99 20oz King Cut ~ \$32.99

Chicken Oscar

Eight ounce chicken breast lightly breaded, pan fried, topped with asparagus, langoustines, shrimp, asiago, romano and parmesan cheeses and finished with a light saffron seafood royale sauce \$24.99

Steak Diane

Two 3oz steer tenderloin medallions, grilled and laid atop a chardonnay shiitake cream sauce \$23.99

Chicken Diane

Eight ounce chicken breast hand breaded and sautéed laid atop a chardonnay shiitake cream sauce \$21.99

Barbecued Baby Back Pork Ribs

Hand rubbed, slow roasted until they are "fall off the bone" tender and glazed with our house barbeque sauce
1/2 Rack \$23.99 ~ Full Rack \$28.99

Roasted Duck

Marinated and slow roasted until tender and served on the half with a Door County cherry port reduction sauce \$25.99

Broasted Chicken

1/4 Chicken \$15.99 ~ 1/2 Chicken \$17.99
Includes vegetable, choice of potato, and salad bar
(add \$1.00 per quarter for all white or all dark)

Soup & Salad Bar

\$12.99 all you can eat

Upgrades

Asparagus \$3.95
Seafood ala Oscar \$5.99
Chardonnay Shiitake Cream Sauce/Sauces \$1.99
Cherry Tartar Sauce \$1.99
Blue Cheese Crumbles \$2.99
Add sautéed mushrooms & onions \$3.75
Add 3 Shrimp or Scallops \$8.99

Lighter Fare

All sandwiches include French Fries

Sun-dried Tomato Turkey Wrap

Shaved Turkey with lettuce, tomato, red onion, Swiss cheese and pesto mayonnaise \$9.99

Hamburger

1/3 lb. char-grilled burger \$9.99 ~ add cheese \$0.75 ~ add bacon \$1.25

Den Burger

1/3 lb. burger topped with sautéed mushrooms, onions, and cheddar cheese \$10.99

Black & Blue Burger

1/3 lb. burger, Cajun seasoned, and topped with blue cheese \$10.99

Chicken Sandwich

Grilled chicken breast topped with mozzarella cheese, lettuce, tomato,
and pesto mayonnaise on a Kaiser roll \$10.99

Prime Rib Sandwich

Shaved certified Angus prime rib served with sides of creamy horseradish and au jus \$9.99

*You may substitute Cheese Curds, Sweet Potato Fries or Onion Rings for an additional \$3.99
Soup and Salad Bar for Lighter Fare add \$6.99*

Cubbies' Menu

(For Children 12 and under)

Two chicken tenders w/ French fries	\$6.99
Macaroni & cheese w/ French fries	\$5.99
Shrimp basket w/ French fries	\$7.99
Grilled Cheese w/ French fries	\$5.99
Five mini corn dogs w/ French Fries	\$5.99
Pasta with red sauce or butter	\$5.99
Kids Soup & Salad Bar	\$5.99

*Split Plate Charge \$9.49 (Includes Salad Bar)
18% Gratuity added to parties of 8 or more*

We are required to inform you, to safeguard against food borne illness, the FDA recommends that all meats and seafood be cooked thoroughly.

Friday Night Fish Boil

Join us for a traditional Wisconsin Fish Boil.
(Reservations Required)
\$18.50

Thursday Night Lobster Special

8oz Cold-Water Rock Lobster steamed and drizzled with whole Wisconsin butter, finished in the oven till a golden brown. \$29.99

Friday Night Fish Fry

Join us for a traditional Wisconsin Fish Fry.
Perch, Parmesan Haddock, Whitefish, or 5 Shrimp – Your Choice!!!
\$17.99

Sunday Brunch

9am-1pm
\$17.99