



## **JANUARY SPECIALS**

### **January 3rd**

**Smelt \$22**

*Deep Fried Smelt with your choice of Side*

**Meat Lover's Lasagna \$26**

*Italian Sausage, Meatballs, and Bacon in a rich Tomato Ragu layered with Mozzarella and Ricotta Cheese. Smothered with Marinara Sauce and Parmesan. Served with a side of Garlic Breadsticks*

### **JANUARY 10th**

**Lobster Tortellini \$27**

Chunks of Lobster sauteed with Asparagus, Vine Ripe Tomatoes, Mushrooms, and Onion then tossed with Cheese Tortellini, White Wine and Heavy Cream. Topped with Parmesan and Fresh Parsley

**Red Wine Braised Beef Ragu \$26**

Beef Tips braised in Cabernet Wine and a rich Beef Stock with Carrots, Pearl Onions, and Celery. Served over a mound of Mashed Parsnips and Potatoes and topped with a dollop of Horseradish-Chive Sour Cream

## **JANUARY 17th**

### **Greek Shrimp Orzo \$28**

White Shrimp sauteed with Zucchini, Onion, Garlic and Grape Tomatoes. Tossed with Lemon, Kalamata Olives, Dill, Oregano, Heavy Cream and Orzo Pasta. Topped with Feta Cheese and baked until Golden Brown

### **Swedish Meatballs \$26**

House-made beef Meatballs simmered in a creamy Beef and Mushroom Gravy and served over a bed of buttered Egg Noodles. Includes a side of Carrots and Sour Cream

## **JANUARY 24th**

### **Bluegill \$22**

6 Bluegill deep fried to a golden brown. Served with a Side of Choice

### **Steak Oscar \$37**

Grilled Sirloin topped with Crab Hollandaise and served over Cheddar, Bacon and Onion Hash Browns. Includes a side of grilled Asparagus

## **JANUARY 31st**

### **Parmesan-Crusted Walleye \$31**

Pan roasted Walleye topped with Parmesan and Breadcrumbs and baked until golden brown. Served with Wild Rice Pilaf and Lemon Chardonnay Butter Sauce

### **Beef Stroganoff \$26**

Beef Tips and Mushrooms braised in a rich Red Wine Beef Gravy. Served over buttered Egg Noodles with a side of Sour Cream

**Specials Include Salad Bar**