

Appetizers



Quesadillas

Grilled tortillas filled with grilled onions, fresh mushrooms, green peppers, cheddar and jack cheeses ... \$6.50

*with beef - add \$2.50 *with chicken - add \$3.25

Broccoli Bites

A deep fried blend of broccoli and Wisconsin cheeses ... \$3.95

Mozzarella Sticks

Italian breaded and deep fried mozzarella served with marinara sauce ... \$5.95

Crisp Thin Onion Rings

Sliced fresh daily, hand dipped in a special blend of breading and seasonings ... \$3.75

Cheese Nuggets

A Wisconsin favorite fried to perfection ... \$4.95

Iced Jumbo Shrimp Cocktail

Six jumbo shrimp are boiled in an herb bath and then chilled and served with lemon cocktail sauce ... \$12.95

Cheesy Nachos with Salsa

A generous plate of home-fried nacho chips topped with cheddar and jack cheeses with a side of mild salsa ... \$6.50

The Ultimate Nachos

Heaping plate of nacho chips smothered with taco meat, fresh jalapenos, and shredded cheeses, sour cream, guacamole and salsa ... \$8.95

Sampler Platter

Combination of broccoli bites, mozzarella sticks, cheese nuggets, & our homemade onion rings. Served with roasted red pepper sauce and marinara sauce ... \$9.95



Soups and Salads

Soup & Salad Combo

A side salad of our Chef Salad or Mexicali Rose Salad served with a cup of our featured soup of the day ... \$8.25

Broiled Chicken Salad ... Add \$1.75

Garden Fresh Shrimp Salad ... Add \$1.75

French Onion Soup

Homemade with caramelized onions and topped with broiled Swiss cheese ... \$3.95 with garden salad ... \$7.50

Vegetarian Chili

Homemade chili with a flavorful blend of spices and 15 varieties of beans simmered in a tomato base ... \$5.95 with garden salad ... \$8.45

Homemade Soup Du Jour Cup ... \$2.95 Bowl ... \$3.50

Chef Salad

Julienned turkey, ham, Swiss & American cheeses, egg and relishes on a bed of crisp lettuce ... \$8.95

Mexicali Rose Salad

Served with crisp greens and taco meat surrounded by taco chips, topped with diced tomatoes, olives and shredded cheeses ... \$8.25

Broiled Chicken Salad

Strips of boneless, skinless chicken over lettuce and fresh vegetables ... \$9.50

Garden Fresh Shrimp Salad

Crisp lettuce topped with wedges of tomato, cucumber, thinly sliced red onion, egg, double aged parmesan cheese, and an abundance of shrimp ... \$9.25

Chili Con Carne & Fried Chips

Spicy, hearty chili with ground beef and seasoned Italian sausage simmered to perfection. Garnished with grated cheddar & Monterey jack cheeses and a dollop of sour cream. Served with fried chips ... \$7.75

Dressing Choices:

Stagecoach French / Low-Cal French / Honey Mustard

Parmesan Peppercorn / Ranch / Fat Free Ranch

Thousand Island / Vinegar & Oil / Golden Italian

Raspberry Vinaigrette / Creamy Bleu Cheese

Add \$1.00 for Crumbled Bleu Cheese

Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the request of the customer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Savory Chicken



Chicken Parmesan

Lightly dusted and pan-fried boneless, skinless chicken breast served over fettuccine, topped with a sweet & tangy marinara sauce ... \$12.50

Wine Suggestion: Merlot

Broccoli Stuffed Chicken

Tender chicken breast, stuffed with broccoli, almonds, and assorted cheeses. Served over a bed of rice pilaf. Traditional favorite for over 25 years!... \$10.95

Wine Suggestion: Chardonnay

Chicken Cordon Bleu

Baked chicken stuffed with sliced ham, Swiss & Boursin cheeses, highlighted with asparagus spears and served atop a creamy lemon, butter and chive sauce ... \$15.75

Wine Suggestion: Beaujolais

Cajun Chicken Alfredo

Broiled boneless, skinless chicken breast seasoned with Cajun spices. Served on a bed of fettuccine alfredo ... \$10.95

Wine Suggestion: Riesling

Land Lovers



Barbequed Pork Ribs

Half a rack of mouthwatering pork ribs smothered with "Sweet Baby Rays" barbeque sauce ... \$16.95

Wine Suggestion: Zinfandel

8 oz. Tenderloin

USDA choice steer cut, broiled and garnished with crisp onion rings ... \$23.95

Wine Suggestion: Merlot

Wisconsin Maple Syrup Center Cut Pork

Bacon wrapped, boneless center-cut pork medallioned and topped with a peppery sauce prepared with grilled onions, maple syrup and added spices ... \$15.95

Wine Suggestion: Shiraz

Spiced Pork Filet with Cranberry-Orange Glaze ★ NEW!

Two tender, lean pork filets prepared with a glaze popping with flavor from cranberries, garlic, oranges and many savory spices ... \$14.95

Wine Suggestion: Zinfandel

12 oz. Ribeye

USDA cut ribeye with a maximal level of marbling, juicy and garnished with crisp onion rings ... \$21.95

Wine Suggestion: Cabernet Sauvignon

10 oz. Sirloin Steak

A flavorful, lean cut top sirloin steak seasoned with butter and Montreal spice, garnished with crisp onion rings ... \$16.95

Wine Suggestion: Cabernet Sauvignon

ENHANCE YOUR EXPERIENCE!

❖ French onion soup \$3.95

LAND LOVERS & FROM THE WATER'S ENTREES

INCLUDE A CHOICE OF THE FOLLOWING SIDES (unless otherwise indicated)*

- ❖ baked potato
- ❖ rice pilaf
- ❖ lattice fries
- ❖ homemade crisp thin onion rings
- ❖ mashed potatoes
- ❖ natural fried potato chips
- ❖ fettuccine alfredo
- ❖ loaded baked potato \$1.25 extra
- ❖ cheese nuggets \$2.70 extra

WATER'S EDGE RESTAURANT

From The Waters



Buttered Trout with Parsley

Pan-fried fillet with browned butter, fresh parsley and fried capers ... \$11.95

Wine Suggestion: Chardonnay

Jumbo Gulf Shrimp

Baked with garlic butter or deep fried, hand-dipped with our own special breading ... \$16.95

Wine Suggestion: Sauvignon Blanc

Mariner's Sampler

Lake perch fillets, baked or fried haddock fillet and fried walleye ... \$16.95

Wine Suggestion: Pinot Grigio

Planked Thai Chili Glazed Salmon

Cedar plank baked Norwegian salmon fillet with a flavorful sweet-spicy Thai Chili glaze ... \$16.95

Wine Suggestion: Pinot Noir

Great Lakes Parmesan Baked Whitefish

Great lakes whitefish drizzled with lemon and chablis, then baked until light and flakey. This fresh fish is then topped with savory seasonings and shredded double-aged parmesan cheese ... \$14.95

Wine Suggestion: Pinot Noir

Broiled Walleye Pike

Flakey, Canadian walleye delicately broiled and served with drawn butter ... \$16.95

Wine Suggestion: Chardonnay

Mediterranean Salmon Cakes with Cucumber Dill

A zestful Mediterranean twist to a popular combination of ingredients including garbanzo beans, fresh squeezed lime, grated cheese and salmon. Three medallions served over our homemade cucumber dill sauce and topped with sliced black olives... \$10.50

Wine Suggestion: Pinot Grigio

Traditional Water Platters ...

Baked fish prepared in Chablis, butter, and lemon & served with drawn butter.

Our deep fried fish are lightly breaded and fried to a golden brown. Served with homemade tartar sauce.

Deep Fried Haddock	\$10.95	Baked Haddock	\$10.95	Broiled Salmon	\$14.95
Deep Fried Lake Perch	\$13.95	Broiled Walleye	\$16.95	Baked Whitefish	\$11.95

Pasta Lovers

Tuscan Chicken

Seasoned chicken, Straveccio parmesan cheese, asparagus and sun dried tomatoes tossed in cavatappi pasta with a basil pesto ... \$13.95

Wine Suggestion: Pinot Noir

Spaghetti and Meatballs

A traditional favorite with marinara sauce, homemade meatballs and topped with Parmesan cheese ... \$8.50

Wine Suggestion: Pinot Noir

Country Garden Pasta

Sautéed mushrooms, onions, broccoli, and tomatoes tossed with fettuccine pasta and your choice of alfredo or marinara sauce ... \$10.95

Wine Suggestion: Pinot Grigio



Shrimp De Blanc

Salad shrimp sautéed in garlic butter, served over creamy fettuccine alfredo and tossed with mushrooms, red onion and tomatoes ... \$15.50

Wine Suggestion: Chardonnay

Fresh Italian Sausage in a Fire Roasted Tomato Cream Sauce

Seasoned sausage sautéed in a cream sauce enhanced with fire roasted tomatoes, Straveccio parmesan cheese, garlic and tossed with rigatoni pasta ... \$12.50

Wine Suggestion: Zinfandel

Pasta Lovers entrees

◆ Include fresh grilled Ciabatta bread

All dinner entrees include a vegetable side*, fresh garden salad and homebaked bread.

Sandwiches

All Sandwiches include an entrée side unless otherwise indicated.

Beef Asiago Focaccia

Lean, shaved beef layered on flavorful asiago focaccia bread served with a creamy horseradish sauce, crisp lettuce and thinly sliced red onion ... \$7.95



Turkey Tomato Focaccia

Shaved turkey breast in a tomato & basil focaccia bread accented with a homemade salsa-ranch dressing and garden fresh lettuce, tomato, and red onion ... \$8.95

Boursin Ham Focaccia ★ NEW!

Thin, shaved ham with a flavorful garlic-herb cream cheese, crisp lettuce and ripe tomatoes on asiago focaccia bread ... \$8.50

Tuna Cheddar Melt on Panini

Tuna salad layered with garden fresh tomatoes, red onion and Wisconsin cheddar on grilled panini bread ... \$8.95

Angus Beef Burger

1/2 lb. fresh angus beef served on a semel bun ... \$7.25
with cheese ... add \$0.75
with bacon ... add \$1.75

Rueben

Corned beef, Swiss cheese and sauerkraut with thousand island dressing on grilled dark rye bread ... \$9.50

Lake Perch Fillet Sandwich

Deep fried, served on a semel bun ... \$9.50

Shakes and Smoothies

Malts & Shakes ... \$3.50

Vanilla
Strawberry
Chocolate

Fruit Tea Smoothies ... \$3.50

Wildberry
Strawberry
Mango



Hot Beverages

Hot Chocolate ... \$2.25

Hot Tea ... \$1.80 Black, Green, Lemon Drop, Apple Cinnamon, Sweet Dreams

Coffees & Iced Frappes

Iced Frappe ... \$3.50

Extreme Toffee Coffee
Chocolate Mint
Mocha Madness



Flavored Coffee ... \$2.00

Southern Pecan Pie
Butter Toffee
Cinnamon Mocha
French Vanilla



Brewed Coffee ... \$1.80

bottomless cup of regular or decaffeinated



Fountain Drinks

Soda & Iced Tea ... \$2.25

bottomless glass of



Bottled Beverages

Bottled Soda ... \$3.00

Cream Soda
Root Beer

Chilled Drinks

Juice

small (6 oz.) ... \$1.50

large (12 oz.) ... \$2.50

orange, apple, cranberry
tomato, v8, pineapple, grapefruit

Milk ... \$1.80

2%, skim or chocolate