

Enjoy some updated Chef Pete and Chef Michael (*formally of Michaels Italian Restaurant*).infused flavor entrées.

NIBBLERS

BRUSCHETTA

Five pieces of French bread toast topped with tomato, basil, onion and garlic. \$7

EAGLE BLOSSOM

A juicy, batter-fried onion cut into a blossom, served with ranch dressing. \$7

MEATBALLS

Three house-made meat balls with beef sourced from locally raised (Kula Ranch) \$8

POUND OF WINGS

Fried wings available plain, in hot sauce, sweet BBQ, or sweet Thai chili, served with a side of dipping sauce and celery sticks. \$8

SHRIMP COCKTAIL

Classic chilled jumbo shrimp served with cocktail sauce. \$10

ARANCINIS – RISOTTO BALLS

House risotto stuffed with sausage, herbs & Mozzarella cheese served over flash-fried spinach, & served with red sauce \$8

SEARED AHI TUNA*

Six-ounce pan-seared tuna with blackened spices, fanned over spring greens and served with tarragon mayo. \$10

WISCO CHEESE CURDS

A basket of these cheddar-filled classics. \$7

DIP PLATTER TO SHARE

Trio of dips: spinach and artichoke, hummus and buffalo beer cheese dip served with pretzels, pita, carrot & celery sticks. \$12

TOASTED RAVIOLI

Meat-filled breaded ravioli served with red sauce \$8

PLATTERS

Includes House salad, soup, bread basket, choice of pasta (red-sauce, alfredo or pesto), confetti wild rice (add \$1), baked or wedge potato and vegetable.

CHICKEN SICILIAN

Grilled Chicken breast, garlic butter, Ritz cracker crumbs and seasonings, broiled to a golden brown. Served with pasta, potato or rice. \$17

CHICKEN PARMESAN

Six-ounce lightly breaded and pan-fried chicken breast, baked in Chef Michael's marinara sauce, with parmesan and mozzarella served over pasta. \$18

CHICKEN MARSALA

Six-ounce lightly breaded and pan-fried chicken breast sautéed with fresh mushrooms and rosemary in marsala wine sauce, served over fettuccine. \$18

BROASTED CHICKEN

Grandma's favorite four-piece (one-half) broasted chicken dinner. \$16

CHICKEN PICCATA

Six-ounce boneless chicken breast sautéed until golden brown and topped with a tangy sauce of lemon, butter and capers. \$18

SHRIMP SCAMPI SICILIAN

Sautéed in garlic, white wine, lemon and butter and tossed with tomatoes and fresh parsley, served over fettuccine. \$19

OCEAN WHITEFISH KIEV--- A NEW HOUSE FAVORITE

Filet of fish rolled and stuffed with butter, garlic, lemon and parsley; lightly breaded and baked. Served with glace de viande. \$20

GRILLED SALMON PESTO

Fresh, wild caught North Atlantic salmon, coated with pesto, served over capellini & alfredo. \$22.

CANADIAN WALLEYE OR WALLEYE PICCATA

Ten to twelve ounce hand-dipped battered, broiled or pan-fried walleye fillet, served with lemon butter. Or try the piccata: sautéed and topped with a tangy sauce of lemon, butter and capers. \$22

PERCH PLATE

Fish fillets hand-dipped beer-battered, or pan-fried and served with lemon butter, or pan-fried with Cajun spices and maple butter. \$22

BBQ BABY BACK RIBS

Braised in beer until fork-tender then smothered with Sweet Baby Ray's® sauce and broiled to perfection
Full Rack: \$26 Half Rack: \$21

LASAGNA

Michael's special Italian recipe tweaked by Pete \$16

EGGPLANT PARMESAN

A meatless house-prepared specialty shared by Michael \$14

ANGEL HAIR PASTA

With Michael's red sauce & house-made meatballs \$15

PLATTERS

Includes House salad, soup, bread basket, choice of pasta (red-sauce, alfredo or pesto), confetti wild rice (add \$1), baked or wedge potato and vegetable.

MUSHROOM RAVIOLI

Portabella mushroom tossed in marsala sauce \$16

BAKED MAC-N-CHEESE \$12

Lobster Baked Mac-N-Cheese add: \$9

RIBEYE*

Tender and flavorful cut of USDA Choice beef from the center of the prime rib.

10 oz. \$22 14 oz. \$28 20oz. \$36

CHOPPED SIRLOIN STEAK*

Half-pound burger from Kula Ranch prepared to your liking, smothered in sautéed mushrooms and onions. \$13

TOP SIRLOIN*

A 9 oz. top sirloin steak – The most flavorful cut prepared to order. \$17

BETWEEN THE BUNS

BUILD YOUR OWN...

Burger or sandwich, add Swiss, cheddar, mozzarella, American, mushrooms, bacon, grilled onions, salsa, sweet peppers or marinara sauce to any sandwich. \$.75 each

PRIME RIB*

Grilled prime rib slow-roasted with rosemary and garlic, served on French bread with a side of au jus and horseradish. \$14

CHICKEN PESTO SANDWICH

Chicken breast, tomato, cheese, lettuce and Chef Pete's pesto. \$9

EAGLE BURGER*

One-half pound chop house burger served on a Ciabatta roll. \$8.50

AHI TUNA STEAK*

Prepared traditional or Jerk, with tarragon mayo on a Ciabatta roll. \$10

PIZZA

Traditional thin-crust, Italian-style 16 inch pizza with a Northwoods twist. Try our BLT, Cheeseburger or Margarita Pizza or build you own! Choose from: sausage, pepperoni, cheese, mushroom, onion, green peppers and/or spinach. Gluten-free crust available in 10" size only.

Ask your server for the Daily Pizza Special.

SPECIALS

FRIDAY FISH FRY

Broiled, deep-fried or combo: served with potato pancakes, wedges or potato salad, creamy Coleslaw and rolls. \$14 Kids: \$6

FRIDAY BUFFET (Seasonal)

Broiled or beer-battered fish, Broasted chicken, vegetable, baked beans, potato pancakes, mashed potatoes, gravy and curly fries. \$16

SUNDAY BRUNCH

Featuring delicious breakfast and lunch entrees that include prime rib, omelets, Belgian waffles, eggs benedict, biscuits and gravy, fruit, cold shrimp, smoked salmon, soup and salad bar, sausage, bacon, potatoes, French toast and Broasted chicken. Finish with our incredible desserts from our one-of-a-kind 16 foot long dessert station featuring home-made sweets. Don't forget Grumpy Gabe's Bloody Mary! Take some of his mix home! Adults: \$18 Kids: \$1.50 per year.

TOTS

\$8

BURGER

CHEESEBURGER

CHICKEN TENDERS

CORN DOGS GRILLED CHEESE

SPAGHETTI

SOUP & SALAD BAR

FRIDAY FISH FRY

Parties of ten or more may have 17% gratuity added to their bill.

**Whether dining out or preparing food at home consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*