

DINNER ENTREES



All dinners include soup & salad well, fried bread with honey butter and your choice of: twice baked potato, au gratin, french fries, whipped or baked potato, sweet potato bake or vegetable

Naturally Aged Meats

Prime Rib of Beef

Our famous USDA choice prime rib is aged a minimum of 30 days, carefully hand seasoned and roasted to perfection daily. It is a longtime favorite. The availability is limited; we apologize if we run out 8 oz. 29.99 12 oz. 34.99 1 lb. 39.99

Filet Mignon

Tender premium aged beef, hand cut and grilled to your request 7 oz. 33.99
Bleu cheese encrusted add 2.99

We are not responsible for the appearance or flavor of medium well or well done steaks

Combinations

Prime Rib & Butterflied Prawns

1/2 pound of our slow roasted prime rib and a generous portion of our shrimp butterflied in the shell, served with drawn butter 35.99

Filet & Jumbo Fried Shrimp

Naturally aged tenderloin served with golden fried shrimp 36.99

Filet & Butterflied Prawns

Naturally aged tenderloin and a generous portion of our shrimp butterflied in the shell, served with drawn butter 39.99

Sensational Seafood

Golden Fried Shrimp

Jumbo gulf shrimp batter fried, served with Hoffman House cocktail sauce and fresh lemon 24.99

Tuscan Salmon

A fresh hand cut North Atlantic salmon fillet, broiled with a tuscan olive oil rub 27.99

Butterflied Prawns

A hearty portion of our famous shrimp butterflied and broiled in the shell, served with drawn butter 27.99

Shrimp de Jonghe

Jumbo shrimp baked with white wine and lemon, topped with garlic butter breadcrumbs 25.99

Traditional Favorites

Roast Wisconsin Duck

Oven roasted with a sage dressing and served with an orange cognac sauce & brandy cherry sauce 29.99

Chicken Cordon Bleu

Chicken breast filled with Nueske's local applewood smoked ham and Wisconsin Swiss cheese served atop Wisconsin rice and finished with a traditional bearnaise sauce 26.99

Sides

Add \$2.99 to any size upgrade

Button Mushrooms	◦	Sauteed Mushrooms	◦	Port Wine Demi
Bleu Cheese Encrusted		Bearnaise Sauce		

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please communicate any food allergy to your server & your server will communicate that with our Certified Food Safety Manager on duty. No separate checks please. 012721