

Tally Ho

S U P P E R C L U B

A P P E T I Z E R S

Shrimp Cocktail or Deep Fried

Five White Shrimp served with Cocktail Sauce

Steamed Mussels

1 pound of Steamed Mussels in Garlic Butter served with Crostini

Seafood Stuffed Mushrooms

Portabella Mushrooms with a Crab Meat Stuffing

Calamari Strips

Breaded strips of Calamari breaded and deep fried and served with Marinara or Cocktail Sauce

Wisconsin Breaded Cheese Curds

Breaded White Cheddar Curds deep fried, a Northwoods Favorite

Breaded Duck Drumsticks

Breaded and deep fried Duck Drumettes served with Orange Sauce

Deep Fried Frog Legs

Served with your choice of Dipping Sauces

F A V O R I T E S

Wild Caught Sea Scallops

Sautéed in Olive Oil, Garlic, Shallots and White Wine, or deep fried

Shrimp

Sautéed In Garlic Butter or deep fried

Freshwater Canadian Walleye

Served either broiled or deep fried

Cut Atlantic Salmon Filet

Grilled to Perfection and finished with a Bourbon Glacé.

Broiled Canadian Cold Water Lobster

An 8-10 ounce Canadian Tail served with Drawn Butter

Maple Leaf Farms Roast Duck

Half Duck served with Orange Sauce

Deep Fried Frog Legs

Served with your choice of Dipping Sauces



S A L A D S

Italian Chicken or Shrimp Salad

Italian seasoned Chicken breast or Shrimp on top of a bed of greens with Tomato, Red Onion, and Tom's family recipe Italian Dressing.

Black and Blue Grilled Steak Salad

Tenderloin Tips on top a bed of greens with Tomato, Red Onion, and Croutons
Finished with Blue Cheese Crumbles and Blue Cheese Dressing

Upper 2/3 Choice Angus Ribeye

The best of choice, hand cut in house, and char-broiled to perfection

12 ounce portion 16 ounce portion

Upper 2/3 Choice Angus Tenderloin

Hand cut in house, and char-broiled to perfection

6 ounce Petite 8 ounce

Pork Porterhouse

12 ounce thick cut Pork, char-broiled and served with a Bourbon Demi Glacé

Lamb Chops

2-6 ounce Lamb Chops, char-broiled and served with Mint Jelly

Add to your Steaks or Chops

Sautéed Mushrooms

Sautéed Onions

Sautéed Mushrooms & Onions

Broiled Lobster Tail

Haystack Onion Rings :

3 shrimp, Deep Fried or Sautéed in Garlic Butter

3 Scallops, Deep Fried or Sautéed In Garlic Butter

Chicken Parmesan

Breaded Chicken Breast served with Marinara over a bed of Fettuccini, topped with Mozzarella and Parmesan Cheese

Chicken or Shrimp Alfredo

Char-Broiled Chicken Breast or Sautéed Shrimp served over Fettuccine and topped with a rich Alfredo Sauce

Seven Cheese Lasagna

Prepared with love using our old family recipe. Meat Sauce upon request 4

Seafood Tortellini

Shrimp and Scallops, served over Cheese Tortellini and Alfredo Sauce

Veal Piccata

Veal Leg Slices dredged In flour and Sautéed, and served over Angel Hair Pasta and rich Butter Sauce

Veal Parmesan

Veal Leg Slices dredged in flour and Sautéed, served over Angel Hair Pasta and Marinara, topped with Mozzarella and Parmesan Cheese