

Classic Fish and Seafood

Served with Choice of Soup or House Salad & Choice of Potato or Vegetable

Sea Scallops

Sea Scallops Prepared Lightly Dusted and Sautéed, Broiled with Chardonnay or Hand Breaded and Deep Fried \$24.95

Signature Scallops with Lemon Beurre Blanc \$26.95

Chateau St. Jean Fume Blanc

Walleye

From the Icy Waters of Canada, Prepared Sautéed, Deep-Fried or Broiled \$23.95

Josh's Walleye Provençal \$25.95

King Estate Pinot Gris

Parmesan Whitefish

*Sautéed Great Lakes Whitefish Dusted with Parmesan Cheese,
Finished with Tomato-Caper Relish and Served with Parmesan Risotto \$20.95*

Served with Choice of Soup or Salad Only

Chateau Ste. Michelle Chardonnay

Seafood Delight

*Shrimp, Scallops, Lump Crab, Sautéed Mushrooms, Spinach and Tomatoes
Tossed with Four Cheese Ravioli, Lobster Supreme Sauce and Parmesan Cheese \$21.95*

Served with Choice of Soup or Salad Only

Kendall Jackson Chardonnay

Great Lakes Perch

Hand Breaded and Deep-Fried or Lightly Dusted with Seasoned Flour and Sautéed \$19.95

Donati Family Pinot Blanc

Whitefish

From The Cold Waters of Lake Superior, Baked to a Delicate Flakiness \$18.95

Bowers Harbor Pinot Grigio

Salmon

Atlantic Farm Raised Salmon Fillet Broiled with Butter and Chardonnay \$18.95

Signature Salmon \$21.95

Primarius Pinot Noir

Black Tiger Shrimp

Prepared to Your Specifications, Either Broiled, Sautéed or Fried to a Golden Crisp \$23.95

Shrimp Scampi \$24.95

Tohu Sauvignon Blanc