Green Acres Nightly Specials

Includes bread, choice of soup or house salad & one side, except Tuesday & Friday Fish Fry Sides: Baked Potato, Mashed, Fries, Hash Browns, Wild Rice or Fresh Vegetable Substitution or add-on requests may be subject to additional charge Wedge salad upgrade, \$8.

MONDAY STUFFED ORANGE ROUGHY FULL 27	FRIDAY FISH FRY BEER BATTERED 19			
Broiled filets with shrimp, scallop, HALF 20	A Wisconsin tradition! BROILED 22			
mushroom and onion stuffing,	Haddock served with			
topped with alfredo or hollandaise sauce	french fries or baked potato and coleslaw (No substitutions. Soup or Salad not included, add for \$5)			
TUESDAY FISH FRY BEER BATTERED 19	POTATO & CHEDDAR CRUSTED COD 28			
Haddock served with BROILED 22 french fries or baked potato and coleslaw	Baked cod with potato, cheddar & herb crust			
(No substitutions. Soup or Salad not included, add for \$5)	SUNDAY			
•	FROG LEGS Deep fried or sautéed in garlic butter 22			
WEDNESDAY NORTHWOODS CHICKEN 21	BROASTED CHICKEN QUARTER 17			
Char-grilled 8 oz. chicken breast served with harvest blend rice and cumberland sauce	Authentic Broasted® chicken HALF 20 (all white Half, add \$4)			
THURSDAY	SUNDAY THRU THURSDAY			
HALF ROAST DUCK 29	*9 OZ. PRIME RIB DINNER 29			
Wild rice and traditional orange sauce or port wine sauce	Slow roasted 9 oz cut, available Sun thru Thurs only			
Appe	tizone			
GREEN ACRES SUPPER CLUB PLATE	18			
Sweet butter made with Wollersheim Press House Brandy, bee				
pickled asparagus, aged cheddar slices, cheese spread from Ca				
SHRIMP COCKTAIL	16			
Five jumbo shrimp served with house made cocktail sauce	Supurp 10			
CRAB STUFFED BACON WRAPPED JUMBO Three jumbo shrimp with crab stuffing wrapped in bacon, serve				
CRAB CAKES	18			
Two housemade crab cakes, topped with crab meat and served				
SWISS CHEESE & BACON DIP served with warm				
CHEESE CURDS deep fried yellow & white curds	14			
DEVILED EGGS four mustard style deviled egg halves	6			
HAND-CUT CLASSICS	IT COLCOV DATTED AND DEED EDIED			
EACH ORDER FRESHLY HAND-CUT, DIPPED IN OUR LIGHT	17 CRISPY BATTER AND DEEP FRIED			
Mushrooms	14			
Onion Rings	12			
CHICKEN STRIPS	4-PIECE 8 8-PIECE 12			
Sandwiches	CE OF SIDE ADD CHEESE \$1			
	8 SOUP CUP 5 BOWL 7			
*STEAK SANDWICH 8 oz. ribeye open face on toast 2				
, ,	4 WEDGE SALAD bacon, blue cheese, tomato 12			
	4 SOUP & SALAD house salad & bowl of soup 12			
Little Supper Clubbers - Rids Menu Includes choice of side				
INCLUDES CH	HOICE OF SIDE			
CHICKEN STRIPS 4-piece 9	MACARONI & CHEESE 9			

FOOT LONG HOT DOG

* QUARTER POUND BURGER 9

9

DINNERS INCLUDE: BREAD LOAF & CHEDDAR, SOUP OR HOUSE SALAD, AND ONE SIDE SIDES: BAKED POTATO, MASHED, FRIES, HASH BROWNS, WILD RICE OR FRESH VEGETABLE. SUBSTITUTION OR ADD-ON REQUESTS MAY BE SUBJECT TO ADDITIONAL CHARGE. ADD SECOND SIDE: \$6. WEDGE SALAD UPGRADE: \$8.

Steak Specialties
Our steaks are fresh, char-grilled to order & served with our au jus ADD: SAUTÉED MUSHROOMS \$4. FRIED ONIONS \$3. BLUE CHEESE \$4. SHRIMP \$4/EACH.

*PRIME RIB Slow Roasted and flavorful (not available Fridays) Horseradish sauce upon request Comparison of the prime of	34 42 48 29
*RIBEYE 14 0Z.	45
*Porterhouse 20 oz.	47
*NEW YORK STRIP 14 0Z.	45
*Top Cut Sirloin 12 oz.	30
*Top Cut Sirloin 20 oz.	44
*FILET MIGNON 8 oz.	46
FILET & SHRIMP includes 3 Jumbo Shrimp	58
FILET & LOBSTER includes 6 oz. Lobster Tail	74
*GROUND SIRLOIN 12 oz.	21

Loultry & Lork

HALF ROAST DUCK roasted duck with wild rice and traditional orange sauce or port wine sauce			33
CHICKEN BREAST char-grilled 8 oz. breast served with wild rice or choice of side			20
BROASTED CHICKEN authentic Broasted® (all white Half, add \$4)		HALF	
BBQ RIBS grilled pork back ribs with Memphis style sweet bbq sauce	HALF RACK 27	FULL RACK	37
* PORK CHOP 10 oz. chop, char-grilled and served with applesauce	ONE CHOP 22	TWO CHOPS	32

Seafood

FRESH FISH ask your server for details	PRICE VARIES
SALMON broiled and served with choice of sherry tarragon butter or hollandaise sauce	30
SALMON OSCAR broiled salmon topped with crab, asparagus and hollandaise	42
POTATO & CHEDDAR CRUSTED COD baked cod with a potato, cheddar and herb cr	ust 28
WALLEYE deep fried or broiled (almondine – add sliced almonds & hollandaise for \$7)	33
LAKE PERCH beer battered	27
ICELANDIC HADDOCK beer battered or broiled, with tartar or butter	29
JUMBO SHRIMP deep fried, broiled or scampi 3-PIECE 23	5-PIECE 29
SCALLOPS jumbo sea scallops: pan-seared, broiled or deep-fried	42
ALASKAN RED KING CRAB LEGS one pound split jumbo crab legs	105
LOBSTER TAIL 6 oz. cold water lobster tail, the sweetest available ONE TAIL 40	TWO TAILS 70
SEAFOOD PLATTER whole lobster tail, scallops, shrimp and haddock	78

Pasta
Includes house salad. No side choice.

PASTA OF THE DAY ask your server about tonight's special	PRICE VARIES
FETTUCCINI ALFREDO	19
FETTUCCINI WITH CHICKEN	24
FETTUCCINI WITH SHRIMP & SCALLOP	32

— WE ACCEPT ALL MAJOR CREDIT CARDS AND PERSONAL CHECKS — 20% GRATUITY WILL BE ADDED FOR PARTIES OF 10 OR MORE

^{*}Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.