

Fisher Lake Inn *Dinner Menu*

Setting Sail

MUSSELS

Fresh mussels tossed in white wine with a tomato and garlic herb butter - 9.95

SHRIMP COCKTAIL

Four chilled jumbo shrimp; served with lemon and cocktail sauce for dipping - 8.95
Additional pieces - 2.50 each

OYSTERS

Half-dozen oysters hand shucked and served on the half shell; served with lemon and cocktail sauce - 8.95

ESCARGOT IN MUSHROOM CAPS

Select snails sauteed with mushroom caps in white wine and a seasoned garlic herb butter - 8.95

DANISH BRIE

A small wheel of Danish brie oven warmed with brown sugar and almonds; garnished with fresh fruit and garlic toast - 7.95

SAUTEED CHICKEN LIVERS

Tender chicken livers lightly seasoned and sauteed with onions - 7.95

SAUTEED MUSHROOMS MESQUITE-STYLE

Fresh button mushrooms sauteed in butter with house made mesquite seasoning - 6.95

POTATO SKINS

We start with crispy Idaho potato skins and top them with colby cheese, bacon, green peppers and onions - 6.95

Greens & Soups

AHI-TUNA SALAD

Ahi-tuna seared with sesame and placed atop fresh greens tossed in a light vinaigrette; finished with lemon and fresh mint - 11.95

BRUSCHETTA SALAD

Fresh mozzarella, grape tomatoes, and red onion, tossed with field greens and fresh basil in a balsamic reduction; finished with "Award Winning Stuffed Bruschetta Bread" - 9.95

CAESAR SALAD

Romaine lettuce topped with parmesan cheese and croutons; then bathed in our made-to-order Caesar dressing - 8.95 ***"Try it with Chicken or Shrimp for an additional - 4.50"***

SOUP & SALAD BAR

Try an array of mixed greens and garden-fresh vegetables from our salad bar; along with fresh dinner rolls our very own bar cheese and crackers; with soups made fresh daily - 7.95

Ask your server about menu items that are cooked to order or served raw
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

Classic Choices

Includes Soup & Salad Bar

CHICKEN ALA` VODKA

A tender chicken breast sauteed with prosciutto and tossed with penne pasta in a fresh tomato and herb cheese sauce; finished with fresh basil and parmesan cheese - 16.95

CHICKEN OSCAR

Tender chicken breast topped with Alaskan king crab meat pulled from the shell and fresh asparagus, finished with a creamy hollandaise sauce; over a bed of rice - 16.95

CHICKEN GERUNDINO

Marinated chicken breast sauteed with thyme and mixed vegetables; then tossed with penne pasta in a Chardonnay wine sauce and fresh rosemary - 16.95

JAMBALAYA

Classic combination of chicken, cajun sausage in hot cajun sauce; served over rice
Hot! Hot! Hot! - 15.95

Great Catches

Includes Soup & Salad Bar and choice of side

BLACKENED REDFISH

A ten to twelve ounce wild caught filet rubbed with cajun spices then blackened; plated together with lemon and drawn butter - 16.95

WALLEYE FILLET

Pick of the catch...this walleye fillet can be oven baked or pan-fried golden brown; served with tarter sauce and lemon - 16.95

BAKED ATLANTIC SALMON

Eight to nine ounces of Atlantic salmon brushed with white wine and butter baked to perfection; served with cucumber dill sauce - 16.95

ORANGE ROUGHY

Succulent orange roughy pan-fried or baked; served with tarter sauce and lemon - 16.95

FROG LEGS (5 saddles)

A unique and exciting tasty treat... hand-breaded then deep-fried or we suggest sauteed to tender perfection - 16.95

LAKE PERCH

Always a favorite...lightly breaded then pan-fried golden brown; served with tarter sauce and lemon - 16.95

NORTH ATLANTIC COD

Twin six ounce portions of cod deep-fried, pan-fried or brushed with butter, white wine then baked; plated with tarter sauce and lemon - 15.95

Enjoy any entree Cajun or Blackened - 1.00 extra

“Additional items by the piece”

Shrimp - 2.50 Scallop - 2.50 Perch - 2.25 Frog Leg - 2.25

Treasures of the Sea

Included Soup & Salad Bar and choice of side

** LOBSTER * LOBSTER * LOBSTER **

Choose from the following;

A **6-7 oz.** Lobster Tail, **10-12 oz.** Lobster Tail or the "**ENORMOUS**" **20-24 oz.** Lobster Tail
All are market price and can be paired as a Surf & Turf

ALASKAN KING CRAB LEGS

Choose from a half-pound or one full-pound of "**Split**" Alaskan king crab legs; served with drawn butter - Market Price

SEAFOOD MEDLEY

Shrimp, scallops, cod and frog legs deep fried then plated with pan fried perch and Alaskan king crab - 23.95

CITRUS FIRED SEAFOOD PASTA

Shrimp, scallops, Alaskan king crab tossed with mixed vegetables and penne pasta in a light Chardonnay wine sauce; with fresh herbs - 18.95

SEA SCALLOPS

Tender jumbo sea scallops lightly seasoned and oven roasted - 17.95

Or try them "**Scampi Style**" sauteed in a garlic-butter with mushrooms and onions for two dollars more.

JUMBO SHRIMP

A half dozen tender jumbo shrimp baked or deep fried; served with lemon and cocktail sauce - 17.95

Or try them "**Scampi Style**" sauteed in garlic-butter with mushrooms and onions; then flamed with white wine for two dollars more.

PECAN CRUSTED GROUPE

An eight to ten ounce filet of grouper brushed with butter, topped with our own parmesan pecan crust and baked to perfection - 17.95

SHRIMP CREOLE

Hot! Hot! Sauteed jumbo shrimp tossed in a spicy creole sauce; placed over a mound of fresh rice - 15.95

Heart Healthy

Includes Soup & Salad Bar

(Each entree is under 4 fat g. and 200 cal. this number does not reflect your trip to the salad bar)

ORANGE ROUGHY WITH PINEAPPLE SALSA

A six to seven ounce roughy filet baked with lemon, plated with fresh pineapple salsa and steamed broccoli - 14.95

HERB ROASTED CHICKEN

A oven roasted boneless/skinless chicken breast with garlic and fresh herbs; plated with steamed broccoli - 14.95

STEAMED VEGETABLES

An assortment of fresh vegetables seasoned with hand steamed; garnished with parmesan cheese - 11.95 ***"Try it with Chicken or Shrimp for an additional - 4.50"***

Off the Hoof

Includes Soup & Salad Bar and choice of side
All meats are hand-cut and seasoned with our own seven spice rub

Top “any” steak with our wild mushroom saute for only - 3.45

FILET MIGNON (medium-well to well-done filets will be butterflied)

Delectable ten oz. tenderloin bacon wrapped and charbroiled - 23.95

Petite six oz. tenderloin bacon wrapped and charbroiled - 17.95

NEW ZEALAND RACK OF LAMB

Perfectly seasoned and oven roasted for succulent tenderness - 23.95

NEW YORK STRIP

Twelve ounces hand-cut from the center of the loin and charbroiled - 18.95

LONDON BROIL (Chefs Choice)

We use tenderloin beef tips on our broil; lightly seasoned and charbroiled to a medium to medium rare temperature; sliced and placed atop garlic sauteed mushrooms finished with fresh scallions; simply delicious - 17.95

SIRLOIN

Eight ounces of center cut choice beef seasoned then charbroiled to a tender finish - 15.95

Try it sliced thin and topped with a Marsala wine sauce for only two dollars more.

BONELESS PORK CHOPS

Twin six ounce chops, cut in house, from the center of the loin seasoned and charbroiled to a perfect tenderness - 14.95

SIZZLER

Ten ounce sizzler seasoned and grilled to perfection - 14.95

Top “any” steak with our wild mushroom saute for only - 3.45

Specialities of the House

Includes Soup & Salad Bar and choice of side

ROAST PRIME RIB OF BEEF

Captains Cut 16-18 oz. - 18.95 *First Mate* 12-14 oz. - 16.95 *Petite cut* 8-10 oz. - 14.95

BARBECUED BABY BACK PORK RIBS

Full Rack - 14.95

Half Rack - 11.95

Surf & Turf

Includes Soup & Salad Bar and choice of side

*Pair any steak from our menu with
your choice of the following:*

- 6 oz. Lobster Tail

- 10-12 oz. Lobster Tail

- 20-24 oz. Lobster Tail

- ½ or Full lb. Alaskan King Crab Legs

“Additional items by the piece”

Perch - 2.25 Scallop - 2.50

Shrimp - 2.50 Frog leg - 2.25

Enjoy any entree Cajun or Blackened - 1.00 extra

Chef's Select Sandwiches

ORIGINAL REUBEN SANDWICH

You've got to try our Reuben! A generous portion of the leanest corned beef we can find along with Swiss cheese, tangy sauerkraut and Thousand Island dressing. Served on three layers of grilled rye bread and sided with our golden french fries - 7.50

FRENCH DIP

Roast beef on grilled french bread, served with au-jus; sided with french fries - 7.50

HOT BEEF

Sliced roast beef stacked high on texas-toast; served with mashed potatoes and all smothered with gravy - 7.50

GRILLED HAM & CHEESE

Double stacked thin-sliced ham topped with melted cheese on your choice of bread; served with french fries - 7.50

Ahoy Mate!

All sandwiches are served with french fries

HAMBURGER

Half-pound hamburger cooked to order; served with your favorite toppings - 7.50

CHICKEN FILLET

Skinless, boneless chicken breast deep-fried or grilled; served on a bun - 7.50

FISH FILLET

Breaded fillet served with tarter sauce and lettuce on a sourdough bun - 7.50

Children's Playground

For Children 11 years old and younger
Served with choice of fries, baked or mashed potatoes

ALASKAN KING CRAB LEGS

Half-pound Alaskan king crab legs split; served with drawn butter - 13.95
With Salad Bar - 15.95

JUMBO SHRIMP

Three deep-fried jumbo shrimp; served with cocktail sauce and lemon - 8.95
With Salad Bar - 10.95

DEEP-FRIED FISH FILLET

A deep-fried cod fillet; served with tarter sauce - 6.95
With Salad Bar - 8.50

GRILLED CHEESE

Mounds of melted cheese on grilled texas-toast - 5.95

DEEP-FRIED CHICKEN STRIPS

Tender all-white meat lightly breaded and fried to a crunchy golden brown - 5.50
With Salad Bar - 7.50

CHILDREN'S SOUP & SALAD BAR

A bounty of crisp salads and freshly made soups - 4.95

Last Log Entries

After dinner, we suggest a smooth ending to your meal

TASTE TEMPTERS

Please ask your server to see the dessert menu featuring sweet delights!

Beverages

Coffee - 1.25	Red Bull - 3.00	Juices - 2.00
Small Milk - 1.00	Large Milk - 1.50	Lemonade - 2.00
Iced Tea - 2.00	Hot Tea - 1.00	Herbal Tea - 1.25
Soft Drinks - 2.00		

Beer & Cooler List

Bud	Bud Light	Summer Shandy
Michelob	Michelob Light	Michelob Ultra
Miller High Life	Miller Light	Amstel
Miller Genuine Draft	Samuel Adams	Corona
Heineken	Heineken Light	Killians
Guinness	Blue Moon	Fosters
Coors Light	LaBatts	Smirnoff Ice
Kalima Cooler	Wild Berry Cooler	
<u>Seasonal Bells Brews:</u>		
Oberon	Amber	
<u>Non-Alcoholic Brew:</u>		
Warstiener Premium		



The only thing we like to overlook is Fisher Lake.

~ So ~

If you enjoyed your dinner, it was good to the end,

If you had a good time, pass it on to a friend.

*But if there's a problem, it's not out of sight;
don't go away unhappy, let us make things right.*

S.E.





