

## APPETIZERS

<b>Yellow Fin Tuna</b> sashimi grade, rolled in black and white sesame seeds, served with wasabi, ginger soy, and red pepper sauce – prepared rare	\$12
<b>Shrimp Cocktail Duet</b> with mango chutney and horseradish sauces	\$12
<b>Baked Oysters</b> with spinach, pancetta & Asiago cheese	\$11
<b>Pancetta Scallops</b> in a maple chipotle glaze over sage cream corn	\$11
<b>Garlic Shrimp</b> sautéed “Costa del Sol” style	\$11
<b>Fried Crab Cakes</b> with a spicy remoulade sauce and vegetable slaw	\$12
<b>Calamari</b> deep fried, served with remoulade sauce & chipotle aioli	\$12
<b>Spicy Shrimp Squares</b> thin pastry sheets brushed with olive oil, topped with blackened shrimp, cilantro pesto and pico de gallo	\$8
<b>Madrid Mushrooms</b> stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese, laced with a creamy tomato sauce	\$10
<b>Baked Brie</b> with garlic- parsley butter, sliced almonds, apple and toasted rounds	\$10
<b>Bruschetta</b> “Tuscan style” toasted baguette topped with fresh Mozzarella, accompanied by a marinade of tomato, garlic, onion, parsley, basil, & apricot nectar	\$6
<b>Haystack Onion Strings</b> lightly dusted in flour & buttermilk	\$6

## LIGHT SALADS

<b>Seabird Salad</b> a colorful picking of bib lettuce, cucumbers, tomatoes, radish, carrots, onions, and red cabbage in a light vinaigrette	\$6
<b>Fresh Mozzarella Salad</b> Field greens tossed in a balsamic vinaigrette with fresh mozzarella balls, vine ripe heirloom tomatoes and Parmesan cheese	\$6
<b>Baby Spinach Salad</b> with our house hot bacon dressing, egg and croutons	\$5

## ENTRÉE SALADS

<b>Lobster &amp; Shrimp Salad</b> shrimp and lobster meat atop field greens and roasted peppers, finished with a cumin vinaigrette	\$12
<b>Ensalada Valencia</b> seared sashimi grade Yellow Fin Tuna on bib lettuce, topped with cannelloni beans, caramelized onions, tomatoes, olives, & blood orange vinaigrette	\$12

## SOUPS

**Seafood Bisque**

\$9

**Soup of the Season**

\$4

## WEISSGERBER FAVORITES

<b>Door County Cherry Duckling</b> half of a tender young duckling, slow roasted, served on smoked almond dressing and rice cakes, with Door County cherry-maple glaze	\$24
<b>Wiener Schnitzel</b> (two ways)	
“Traditional” sliced veal, breaded and fried golden, served with house made German potato salad and vegetable of the day	\$24
“A la Holstein” presented with fried egg, anchovy, lachs, sardine, capers & caviar, served with house made German potato salad and vegetable of the day – named after Germany’s famous diplomats Von Holstein & Furst Bismark	\$28
<b>Friday Fish Fry</b> – Cod or Perch Served Family Style with all the extras	\$13

## FROM FAR AWAY SHORES WHERE THE SEABIRD FLIES

<b>Sea Bass</b> fresh from the Chilean Waters	\$29
<i>pan seared, glazed with orange chipotle sauce, topped with mango fruit salsa over rice pilaf</i>	
<b>Blackened Tilapia</b> “St. Tropez” style	\$19
<i>lightly blackened, topped with mango salsa, finished with remoulade sauce over rice pilaf</i>	
<b>Herb Crusted Flounder</b> Whole flounder from the Atlantic	\$23
<i>encrusted with fragrant herbs, served over rice pilaf, finished with Tarragon Dijon butter</i>	
<b>Crab Stuffed Prawns</b> Jumbo cold water prawns	\$25
<i>stuffed with crabmeat dressing, presented on rice pilaf, finished with a rich remoulade sauce</i>	
<b>Chili Glazed Salmon Fillet</b> Fresh Alaskan Salmon	\$24
<i>served with wilted Asian vegetables, wasabi crème fraiche, and jasmine rice- sweet &amp; spicy</i>	
<b>Pistachio Crusted Walleye</b> fresh walleye fillet, encrusted in pistachios and pan fried,	\$22
<i>served with roasted fingerling potatoes, finished with browned butter</i>	
<b>Sea Scallops</b> wrapped in pancetta, served over sage cream corn and rice pilaf,	\$26
<i>finished with mixed greens and a maple chipotle glaze</i>	
<b>Halibut</b> from Alaskan waters	\$26
<i>pan seared, served on crabmeat potato hash, finished with herbed lemon butter</i>	
<b>Yellow Fin Tuna</b> rolled in black & white sesame seeds, a trio of black bean, Szechuan	\$26
<i>and peanut sauces, over jasmine rice, topped with Asian slaw</i>	
<b>Paella</b> saffron rice, chicken, Spanish Chorizo, tomatoes, onions in a yellow bell pepper sauce	\$19
<i>..... add shrimp, mussels and clams</i>	
<b>Grilled Australian Lobster Tail</b> 11oz tail, from warm Australian waters – grilled and	\$42
<i>served with drawn butter and roasted fingerling potatoes</i>	

## STEAKS & POULTRY

<b>Roast Prime Rib of Beef</b> “Au jus” roasted all night with fragrant herbs,			
<i>served with choice of potato (available Friday &amp; Saturday)</i>	16 oz	\$24	24 oz \$30
<b>Filet Mignon</b> 12 oz served with garlic mashed potatoes			
<b>“Classic”</b> grilled to your liking, finished with Shiraz wine butter			\$33
<b>“Flamed”</b> over mushroom ragout, flamed tableside with Booker’s bourbon			\$35
<b>Kansas City Strip</b> 18 oz bone in strip steak served with green peppercorn aioli			\$29
<i>and house made Pomme Frites</i>			
<b>Elk &amp; Prawns</b> grilled Elk French Chop, presented with two marinated grilled prawns,			\$38
<i>served with mashed potatoes and finished with a Lingonberry demi glaze</i>			
<b>Bayside Tournedos</b> bacon wrapped tenderloin of beef medallions topped with sautéed			\$32
<i>shrimp, artichoke hearts, on garlic mashed potatoes, presented with a Charon hollandaise sauce</i>			
<b>Smoked Porterhouse of Pork</b> 12 oz house maple smoke porterhouse of Pork, served with			\$24
<i>garlic mashed and sautéed cipoline onions, finished with a stone ground mustard demi glaze</i>			
<b>Tuscan Chicken</b> Roulade of chicken filled with sun-dried tomatoes, roasted peppers,			\$18
<i>portabella mushrooms, and provolone cheese, wrapped in pancetta served with rice pilaf</i>			
<b>Chicken Angelica</b> sautéed chicken breast stuffed with artichokes and Asiago cheese, finished			\$18
<i>with lemon garlic butter sauce, sprinkled with artichoke bits, served with angel hair pasta</i>			

Please consult our Waitstaff for our **DAILY SPECIALS**

Please accept an 18% Gratuity on all tables of 6 or more and on all split checks