Back Porch Bistro

Something to Start...

Bruschetta $11

Four toasted French bread with fresh tomato, mozzarella, and basil drizzled with olive oil and balsamic reduction

Chicken Wonton Tacos $14

Korean Bbq chicken with wasabi slaw

Bone In Wings gf Dozen $14

Sweet chili sauce, BBQ or buffalo served with your choice of ranch or bleu cheese dressing

Sesame Crusted Tuna gf $15

Pan seared sesame crusted tuna served on bed of greens, wasabi paste, ponzu, and fried wontons

Chilled Shrimp Cocktail gf

half pound $17 full pound $29.50

Chilled shrimp cocktail served with cocktail sauce and lemons

Salads...

Field Green Salad gf $6

Mixed greens with cucumber, radish, carrots, cherry tomato and red onion

Dressing Choices: *Caesar, ranch, bleu cheese, catalina, house balsamic vinaigrette, sesame ginger, raspberry vinaigrette all gf*

Wedge Salad gf $7

Iceberg wedge, bleu cheese crumbles, bacon, red onion, tomato, served with bleu cheese dressing

Caesar Salad $6 add Chicken or Shrimp $6

Romaine lettuce, croutons and parmesan cheese tossed with Caesar dressing

Soup Cup $4 Bowl $6

Chef's Choice of homemade soup

Entrees...

Grilled Steaks *Served with a veal demi sauce, garlic mashed potatoes and seasonal vegetable*

6 oz Seared Choice Center Cut Tenderloin gf **$31**

16 oz Choice Ribeye gf **$36**
     * Add Mushrooms and Onions $2 Add Shrimp or Scallops $8

Short Ribs gf $27

Braised tender short ribs with wild mushroom sauce, garlic mashed potatoes and seasonal vegetable

Pork Wienerschnitzel $21

Panko crusted loin cutlets with creamed spinach spaetzle and lemon caper beurre blanc

Dry Rub Baby Back Ribs gf $24

Grilled Dry Rub baby back ribs with potato salad and corn on the cob (ask your server for BBQ sauce on the side, if you prefer)

Grilled Chicken Breast gf $18

Grilled chicken breast with wild mushroom cream sauce, mashed potatoes and asparagus

Pan Seared Walleye $23

Pan fried fillet with chive potato pancakes, red grape sage brown butter and seasonal vegetable

Salmon $24

Grilled salmon with asparagus, mixed green, cucumber, tomato, and pomegranate balsamic glaze

Scallops gf $29

Pan seared scallops with risotto cakes, saffron tarragon cream, crispy prosciutto, and borage

Sauteed Shrimp gf $24

Sauteed Shrimp, portabella mushroom with lemon garlic butter, lobster risotto, and asparagus

Additional Sides $5

Mashed potatoes gf, creamed spinach spaetzle, sautéed spinach gf, seasonal vegetables gf coleslaw gf, potato pancake, potato salad, french fries, sweet potato fries, corn on cob, asparagus, fruit cup

Spaghetti Your Way *(gluten free spaghetti noodles add $2)*

Marinara $12	**Alfredo $12**
Bolognese $18	**Pesto $12**
Chicken Parmesan $19	**Add Vegetables $4 Chicken $6 or Shrimp $8**

Sandwiches…
all sandwiches are served with french fries and pickle on a pretzel bun, or exchange different side for $2

Burgers

Beef Single $9
lb ground beef

Chicken $9
Plain, BBQ, Buffalo, Blackened

Additional Toppings $1
cheddar, swiss, blue cheese, mushroom, bacon or avocado

BLT $9
Bacon, lettuce, tomato and mayo on croissant

Lobster Roll $18
Sauteed lobster in garlic butter served on garlic italian bread with french fries and coleslaw

Our Famous Thin Crust 10"Pizzas… *(gluten free crust add $3)*

Cheese Pizza $11
Marinara and mozzarella cheese

Four Cheese Pizza $12
Basil pesto sauce, parmesan, mozzarella, bleu and goat cheese

Pizza Margherita $12
Tomato Sauce, Fresh Mozzarella and Basil

Brat $12
Creamy mustard horseradish sauce, brats, onion, mushroom and mozzarella

Sausage and Pepperoni $13
Sausage and pepperoni pizza with marinara and mozzarella cheese

Extra Toppings $1 each: *Italian sausage, pepperoni, brat, bacon, onions, bell peppers, mushrooms, pineapple, jalapenos, spinach, basil, mozzarella cheese, bleu cheese, parmesan cheese, goat cheese, black olives.*

Ask about our daily specials, kids menu, and delicious dessert options. gf=Gluten Free
Parties of 10 or more no separate checks please