

Fahrenheit Two-Twelve

The Degree of Difference

APPETIZERS

SAMPLER ... \$16.99

Combination Of Our Spicy Chicken Rolls, Chicken Quesadillas, Potato Rolls & Fried Pickles.

SPICY CHICKEN ROLLS ... \$9.99

Fried Spring Roll Filled With Chicken, Roasted Jalapeno Peppers, Pepper Jack Cheese & Diablo Sauce. Served With Blue Cheese Dressing.

AHI TUNA ... \$13.99

Searred Sesame Encrusted Sashimi Grade Ahi Tuna, Honey Soy Garlic Sauce, Pickled Ginger, Wasabi Mayo & Edamame Slaw.

GOAT CHEESE BRUSCHETTA ... \$12.99

Panko Breaded Goat Cheese Served On Toasted Baguettes, Topped With Fresh Basil Salsa Cruda.

FRIED ZUCCHINI ... \$9.99

Fresh Lightly Breaded Fried Zucchini. Served With Garlic Dressing.

RIB TIPS ... \$8.99

½ lb. Tender, Slow Roasted Rib Tips With Our Signature Bbq Sauce.

TOMATO CAPRESE ... \$8.99

Beefsteak Tomatoes, Fresh Ovoline Mozzarella & Basil Pesto Sprinkled With Balsamic Reduction.

FRIED PICKLES ... \$8.99

Lightly Breaded Kosher Pickle Slices Served With Ranch Dressing.

WINGS ... \$10.99

(8) Fresh Breaded Wings Tossed With Buffalo, BBQ Or Asian Sauce.
Please Allow A Minimum Of 10 Minutes For Wings.

QUESADILLAS ... \$9.99

Diced Chicken, Caramelized Onion, Cilantro, Pepper Jack, Cheddar, Pico De Gallo & Sour Cream. *Sub Steak +1*

POTATO SKINS ... \$9.99

Filled With Cheddar & Pepper Jack Topped With Bacon Chives. Side Of Sour Cream.

CALAMARI ... \$10.99

Lightly Breaded Fried Rings & Tentacles. Served With Marinara & Chipotle Mayo.

POTATO ROLLS ... \$9.99

Fried Spring Roll Filled With Seasoned Potatoes, Bacon, Cheddar & Green Onions. Served With Sour Cream.

CHEESE CURDS ... \$9.99

Aged White Cheddar Breaded, Fried. Served With Marinara Sauce.

BEVERAGES

*Pepsi / Diet Pepsi / Mist Twist / Dr. Pepper / Raspberry Iced Tea
Mountain Dew/Lemonade \$2.99*

*Fresh Brewed Iced Tea/Herbal Hot Tea/Hot Chocolate/French Roast
Coffee \$2.99*

FLATBREADS

MARGHERITA FLATBREAD ... \$10.99

EVOO, Fresh Mozzarella, Basil Pesto, Tomatoes & Balsamic Glaze.
Add Chicken +\$5.25

SRIRACHA CHICKEN FLATBREAD ... \$11.99

Grilled Chicken Breast With Sriracha Sauce, Mozzarella, Roasted Red Peppers, Red Onion & Spinach.

MEATLOVER FLATBREAD ... \$12.99

Pepperoni, Italian & Andouille Sausage, Mozzarella & Marinara.

BBQ PULLED PORK FLATBREAD ... \$11.99

Our House Cooked Pulled Bbq Pork, Fresh Pineapple, Red Onions, Cilantro, Pepper Jack & Cheddar Cheese.

SALADS

***Served With A Cup Of Homemade Soup.*

Add Chicken +\$5.25 Or Shrimp +\$7.25 To Any Salad

CAESAR SALAD ... \$10.99

Crisp Romaine Topped With Croutons, Parmesan Cheese & Caesar Dressing.

BUFFALO CHICKEN SALAD ... \$15.99

Fried Buffalo Chicken, Greens, Tomato, Onions, Croutons, Blue Cheese Crumbles & Diced Bacon. Choice Of Dressing.

SPINACH & BERRY SALAD ... \$13.99

Spinach, Blueberries, Blackberries, Strawberries, Candied Pecans, Goat Cheese & Balsamic Glaze. Choice Of Dressing.

AHI TUNA SALAD ... \$16.99

Sesame Encrusted Sashimi Grade Ahi Tuna Served Rare On A Bed Of Iceberg Lettuce, Cucumber, Edamame, Tomato, Avocado, Crispy Wontons & Oriental Vinaigrette Dressing.

GRILLED CHICKEN CAPRESE ... \$15.99

Iceberg Lettuce, Fresh Mozzarella, Grape Tomatoes, Kalamata Olives, Red Onion & Balsamic Glaze. Choice Of Dressing.

CLASSIC COBB SALAD ... \$15.99

Iceberg Lettuce, Grilled Chicken, Avocado, Hard-Boiled Egg, Tomatoes, Bacon & Blue Cheese Crumbles. Choice Of Dressing.

CHOPPED SALAD ... \$15.99

Chopped Iceberg Lettuce & Romaine, Grilled Chicken, Tomatoes, Corn, Onions, Cheddar & Candied Pecans. Choice Of Dressing.

***18% Gratuity Will Be Added To Any Parties Of 6 Or More.
Please Let Your Server Know Of Any Allergies.
Menu Subject To Change Based On Product Availability.***

Join Our Email Club - See Your Server For Details.

Menu Subject To Change/While Supplies Last. Coupons Can Not Be Applied To Weekly Specials, Holidays or Promotion

STEAKS & CHOPS

For Your Dining Pleasure, Our Steaks Are Certified Angus Beef, The Tastiest, Juiciest Beef Available. All Steaks & Chops Topped With Garlic Butter. Served With Soup Or Salad & One Side (Not Responsible For Steaks Ordered Well Done)

FILET MIGNON ... 6oz ... \$25.99 or 9oz. \$31.99

Certified Angus Beef Brand Natural Filet. Incredible Flavor & Tenderness.

SIRLOIN ... 6oz. \$17.99 or 10oz \$20.99

Our House Favorites, These Aged Certified Angus Beef Brand Sirloins Are Sure To Please.

14 oz. NEW YORK STRIP ... \$32.99

Certified Angus Beef Brand Tender New York Strip Steak.

16 oz. BONE IN RIBEYE ... \$35.99

Well Marbled Certified Angus Beef Brand Bone In Ribeye .

12oz. CHOPPED SIRLOIN ... \$15.99

Certified Angus Beef Ground Beef Topped With Caramelized Onions.

SIGNATURE BABY BACK RIBS

Full Slab - \$25.99 Half Slab - \$18.99

Fall Off The Bone Baby Back Ribs Served In Our Sweet & Tangy BBQ Sauce.

RIB & CHOP COMBO ... \$25.99

½ Slab Of Our Signature Baby Back Ribs & One Thick Pork Chop

PORK CHOP DINNER ... \$22.99 or Single ...\$17.99

Two Thick Bone - In Pork Chops Marinated & Grilled To Perfection.

CHICKEN & PASTA

Served With Soup Or Salad

BRUSCHETTA CHICKEN ... \$21.99

Chicken Breaded Chicken Breast Stuffed With A Seasoned Cream Cheese Blend And Spinach, Served With Fresh Salsa Cruda Atop Fettuccine Alfredo.

SIGNATURE JAMBALAYA ... \$21.99

We Gather Up Andouille Sausage, Shrimp, Chicken, Tomatoes, Peppers, Rice And Stir In Cajun Spices.

CHICKEN & RISOTTO ... \$21.99

Creamy Spinach Risotto With Grilled Chicken Breast.

BAKED MAC & CHEESE ... \$19.99

Boneless Chicken Breast Atop Mac & Cheese With Bacon Bits.

GARLIC ROSEMARY CHICKEN... \$21.99

Grilled Chicken Breast, Sautéed Spinach & Mashed Potatoes With Roasted Garlic Wine Sauce.

CHICKEN TENDERS ... \$16.99

Classic Fried Chicken Tenders

TEQUILA LIME CHICKEN ... \$21.99

Chicken Breast Marinated In Fresh Lime Juice, Tequila, Cilantro & Garlic, Grilled & Topped With Pepper Jack Cheese, Pico De Gallo & Sliced Avocado Atop Wild Rice Blend.

CAJUN CHICKEN PASTA ... \$21.99

Grilled Chicken Breast, Red Onions, Bell Peppers and Penne Pasta in a Cajun Cream Sauce.

GNOCCHI WITH CHICKEN ... \$21.99

Grilled Chicken Breast, Spinach, Garlic, Mushrooms, Gnocchi and Parmesan Cream Sauce.

FETTUCCHINE ALFREDO ... \$16.99

Fettuccine Tossed In Parmesan Cream.

VEGGIE PASTA \$17.99

Penne Pasta, Spinach, Peppers, Eggplant, Squash, Mushrooms, Parmesan Cheese In Garlic Wine Sauce.

SEAFOOD

Served With Soup Or Salad & One Side ** Served With Soup or Salad

GRILLED SALMON ... \$22.99

Fresh Atlantic Salmon Grilled And Topped With Lemon Beurre Blanc. *Also available blackened upon request.*

BAKED TILAPIA ... \$19.99

Two Baked Tilapia Filets With Balsamic Roasted Tomatoes, Sautéed Spinach Garnish & Lemon Beurre Blanc.

AHI TUNA ENTRÉE ... \$22.99**

Sashimi Grade Ahi Tuna Filet Encrusted In Sesame Seeds, Seared Rare, Edamame Slaw, Pickled Ginger, And Wasabi Mayo.

BAKED WALLEYE ... \$26.99

Battered In Our Panko Bread Crumbs, Baked & Served With Beurre Blanc Sauce.

LAKE PERCH ... \$22.99

Lightly Breaded & Pan Fried Perch. Served With Dilled Tartar And Lemon.

FRIED SHRIMP ... \$21.99

Seven Black Tiger Shrimp, Breaded In Panko Bread Crumbs & Served With Cocktail Sauce.

Additional Item Available With Any Entree

½ Rack of Ribs ... \$13

Thick Pork Chop ... \$10

Chicken Breast ... \$5.25

4 Lake Perch ... \$9

4 Shrimp ... \$7.25 (Grilled Or Fried)

Sautéed Mushrooms ... \$3

Caramelized Onions ... \$3

Blue Cheese On Any Steak ... \$3

Add Any Two - Mushrooms, Onions or Blue Cheese ... \$5

SIDES

+ Fresh Vegetable Medley

+ Grilled Asparagus

+ Sautéed Broccoli

+ Garlic Mashed Potatoes

+ Wild Rice

+ Fries

+ Baked Potato

+ Fresh Fruit (Add \$2.50)

+ Sweet Potato Fries (Add \$2.50)

+ House Salad

+ Caesar Salad

+ Chicken Dumpling

+ Soup Of The Day

**Add Cup Of Soup or Salad \$1.99

THE SWEET SHOP

RICH DRUNK \$5.99

Homemade Kahlua Fudge Brownie With Pecans Topped With Vanilla Ice Cream, Whipped Cream & Fresh Berries.

PLAIN CHEESECAKE \$5.99

Cheesecake With Fresh Strawberries & Topped With Whipped Cream.

THE CRÈME DE LA CRÈME \$4.99

Homemade Vanilla Bean Bourbon Custard Topped With Caramelized Sugar & Fresh Berries.

BREAD PUDDIN' \$5.99

Good Ol' Fashioned Warm Bread Pudding Topped With Crème Anglaise & A Scoop Of Vanilla Ice Cream.