

COMBINATIONS

Baby Back Ribs & Chicken -

1/2 rack of ribs and 2 piece Four Seasons' pressure fried chicken

Baby Back Ribs & Shrimp

1/2 rack of ribs and 2 pieces jumbo shrimp lightly breaded deep-fried or sautéed in garlic and butter

***Surf & Turf -**

8 oz center cut USDA choice filet and 2 jumbo shrimp lightly breaded and deep-fried or sautéed in butter

- all dinners include bread stick, choice of potato or soup or salad unless otherwise stated -

WEEKDAY SPECIALS

Tuesday -

Full menu plus Chef's Choice meat loaf, potato of choice and vegetable

Wednesday & Friday -

Four Seasons' Famous Beer-Battered Alaskan Whitefish 3 piece dinner includes bread, coleslaw, baked beans and choice of potato

Thursday -

Chris' home-baked pot roast dinner with mashed potatoes, carrots and gravy

***Saturday -**

Four Seasons' slow baked, succulent prime rib served with a bread stick, soup or salad and your choice of potato - 2 options: 16 oz King or 12 oz Queen

Sunday -

1/2 baked chicken dinner with stuffing, cranberries, mashed potatoes and gravy - also includes a bread stick and soup or salad

SANDWICHES

***1/2 lb Charbroiled Angus Burger -**

On a Kaiser roll with lettuce and tomato

***Big Arb Sandwich -**

6 oz ribeye with sautéed mushrooms and Monterey Jack cheese on a toasted Kaiser roll

Grilled Organic Chicken Sandwich -

With regular or jerk seasoning served on a toasted Kaiser roll with lettuce, tomato and mayo

- the above burger and sandwiches are served with fries, coleslaw and a pickle -

**Add soup or salad and a breadstick to Tuesday or Thursday special for an additional cost.*

- all dinners include breadstick, choice of potato or soup or salad unless otherwise stated -

** Consuming raw or undercooked foods may increase risk of foodborne illness.*



Four Seasons Supper Club

"Fine Dining with a Breathtaking View"

Your Hosts

Chef Chris & Neal Kania

Arbor Vitae, WI 54568

(715) 356-5095

Please call for our current hours.

Prices are subject to change.

STARTERS

Mini Tacos with Salsa & Sour Cream -
Crunchy, bite-size chicken tacos - 14 pc

Onion Rings -
Sweet, thick-cut, crunchy

Calamari -
8 oz served with cocktail sauce, tartar sauce and lemon

Kahfold White Cheddar Cheese Nuggets -
Lightly breaded

Peel & Eat Shrimp -
One pound of shrimp served hot or cold with lemon and cocktail sauce or drawn butter

Escargot -
Parsley, butter and garlic served with Baguette bread

ENTRÉE SALADS

Dinner Salad -
(your choice of dressing)

- OR -

Fresh Spinach Salad -
(with hot bacon dressing)

Chicken Caesar Salad -
Crisp romaine, shredded Parmesan, croutons and zesty Caesar dressing topped with char-grilled organic chicken breast

A LA CARTE

Blue Cheese Crumbles

Sauteed Mushrooms

Vegetable

Potato

Hearty Grain & Wild Mushroom Blend

Soup -
(by the cup or bowl)

Coffee, Milk, Soda or Tea

IN-HOUSE SPECIALTIES

BBQ Baby Back Ribs -
Slow baked, tender baby back ribs, basted with our homemade BBQ sauce
2 options: 1/2 rack or full rack

Duck served Al la Orange -
Served on bed of hearty grain wild rice

Four Seasons' Pressure Fried Chicken -
Crisp, juicy, tasty and tender - 1/2 chicken served with cranberries, coleslaw and your choice of potato

Pork Chop Dinner 12 oz Broasted -
Choice of potato, apple sauce

SEAFOOD

Lake Perch Filets -
Wild caught Canadian lake perch breaded and deep-fried to a golden brown

Fantail Jumbo Shrimp -
Your choice lightly breaded and deep-fried or sautéed in garlic and butter

Canadian Walleye (wild-caught) -
10 oz-12 oz filet lightly breaded and deep-fried or broiled - served with tartar sauce or drawn butter and lemon

Salmon -
8 oz lemon dill poached

Lobster Dinner -
Sweet, cold water, fresh & firm - 12 oz

Poor Man's Lobster -
3 pieces of Atlantic cod broiled in white wine and paprika served with drawn butter and lemon - *also served deep-fried or omit butter for a healthy choice*

Scallops -
Seasoned, pan seared jumbo sea scallops on bed of hearty grain wild rice served with drawn butter

Peel & Eat Shrimp Dinner -
One pound of shrimp served hot or cold with lemon and cocktail sauce or drawn butter

Add a Lobster Tail -
You may add a lobster tail to any dinner for an additional cost

STEAKS

***8 oz Filet Mignon -**
USDA choice center cut filet, tender and flavorful cooked your way with Four Seasons' own steak sauce

***Rib Eye (14 oz bone-in) -**
USDA choice aged Angus with Four Seasons' own steak sauce

PASTA

Fettucini Alfredo Dinner -
Choice of grilled chicken breast or shrimp

Spaghetti & Meatball Dinner

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