

Dinner

Available 5 pm - 9 pm Sunday-Thursday
5 pm - 10 pm Friday - Saturday

Starters

Crab Cakes \$10

Jicama Slaw, Mustard Sauce, Wasabi

Calamari \$8

Served with Spicy Chili Sauce and Mint Lime Sauce

Shrimp Cocktail \$10

Served with Tomato Horseradish Sauce

Black and Tan Onion Rings \$7

Roasted Red Pepper and Feta Remoulade

White Cheddar Dippers \$7

Beer Battered White Cheddar Cheese Curds,
With a Bacon Shallot Sauce

Chicken Quesadilla \$6

Cilantro, Pepper Jack Cheese, in a Flour Tortilla
Served with Sour Cream and Fresh Salsa

5th Avenue Wings \$8 / Half \$5

Marinated Chicken Wings in your Choice of Barbecue,
Siracha, or Buffalo Sauce

Soup & Salads

Add Grilled Chicken Breast \$3 or Grilled Shrimp \$4

Soup of the Day \$4

Traditional Caesar Salad \$7

Romaine Lettuce, Parmesan Cheese, Crouton, and
Kalamata Olives

Chef's Salad \$7

Mixed Greens, Smoked Turkey, Grilled Chicken
Prosciutto, Gorgonzola, Cucumber, Red Onion,
Tomatoes, Balsamic Vinaigrette

House Salad \$7

Mixed Greens, Toasted Almonds, Mandarin Oranges
Shaved Manchego Cheese, in Pomegranate Vinaigrette

Greek Salad \$7

Mixed Greens, Tomatoes, Capers, Pepperoncini,
Kalamata Olives, Feta Cheese, Roasted Red Peppers,
In a Red Wine Vinaigrette

Sandwiches

The 5TH Avenue Burger \$10

Half Pound Certified Angus Beef, BBQ Sauce,
Pepper-Jack Cheese, Red Onion, Tomato,
Feta Cheese Spread, and Cucumber

Chicken Sandwich \$9

Grilled Chicken Breast, Feta Cheese Spread,
Pepper-Jack Cheese, and Salsa Verde

Deep Fried or Broiled Walleye Sandwich \$11

Lettuce, Tomato, and Lemon Black Pepper Aioli

Make Your Own Burger \$9

Half Pound Certified Angus Beef,
Choice of:
Bacon, Caramelized Onion, Mushrooms, Red Onion,
Cheddar, Pepper Jack, or Swiss Cheese

Steaks and Chops

Choose a Steak or Chop, Sauce, and an Accompaniment
All Entrées Served with your Choice of Featured Soup or House Salad

Entrees		Sauces	Starches
Filet Mignon - 8 oz	\$19	Brandy Peppercorn Sauce	Yukon Gold Mashed Potatoes
New York Strip - 10 oz	\$17	Roasted Garlic	Fennel Potato Ragout
Ribeye - 12 oz	\$18	Béarnaise	Baked Potato
Lamb Chops	Seasonal	Mushroom Tomato Demi Glaze	Rice Pilaf
			French Fries
			Cheddar Bacon Au Gratin

Other Selections

Grilled Salmon \$18

Fennel Fingerling Potato Ragout, Asparagus
With a Dill Remoulade

Deep-Fried Walleye \$18

Pearl Onion, Cheddar Bacon Potato Gratin
With a Citrus Butter Sauce

Portabella Mushroom Linguini \$12

Roasted Portabella, Roasted Red Pepper and Feta
Spread, and Arti chokes in Extra Virgin Olive Oil

St. Germain Scallops \$16

Seared Sea Scallops, Crimini Mushrooms,
Swiss Cheese, Rice Pilaf, in a White Wine Sauce

Seared Ahi Tuna \$17

Ahi Tuna, Grilled Beef-Steak Tomato, Fennel
Fingerling Potato Ragout, in Balsamic Vinegar

Roasted Chicken Breast \$15

Yukon Gold Mashed Potatoes with an
Andouille Sausage Cream Sauce

Chicken Penne \$12

Sautéed Chicken, Craisins, Walnuts, Toasted
Almonds, in a Thyme White Wine Sauce

Walleye Fish and Chips \$14

French Fries, Tartar Sauce
Tomato Horseradish Sauce, and Malt Vinegar

Desserts

Our signature Chocolate Bread Pudding \$6

Vanilla Bean Cheesecake \$6

Scoop of Vanilla or Chocolate Ice Cream \$3

Vanilla Crème Brulee \$6