

## Starters

Available 5 pm - 10 pm Daily

### **Stuffed Mushrooms \$ 9**

Crimini Mushrooms, Lump Crab  
Béarnaise Sauce, Grilled Asparagus

### **Calamari \$8**

Spicy Chili, Mint Lime Sauce

### **5<sup>th</sup> Avenue Wings \$8 / Half \$5**

Marinated Chicken Wings, Choice of Barbecue  
Siracha or Buffalo Sauce

### **Shrimp Cocktail \$10**

Tomato Horseradish Sauce

### **Grilled Spicy Shrimp \$10**

Red Curry, Ginger, Cucumber Rice Wine Vinegar  
Thai Basil, Chili

### **Lump Crab Cakes \$10**

Jicama Slaw, Mustard Sauce, Wasabi

### **White Cheddar Dippers \$7**

Beer Battered White Cheddar Cheese Curds,  
Bacon Shallot Sauce

### **Chicken Quesadilla \$9 / Half \$5**

Cilantro, Pepper Jack Cheese, Flour Tortilla  
Sour Cream, Fresh Salsa

### **Black and Tan Onion Rings \$6**

Roasted Red Pepper, Feta Remoulade

## Soup & Salads

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

### **Soup of the Day**

Cup \$4 / Bowl \$6

### **Classic French Onion Soup \$5**

### **House Salad \$8 / Half \$5**

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

### **Traditional Caesar Salad \$9 / Half \$5**

Romaine, Parmesan Cheese, Crouton  
Black Olive

### **Greek Salad \$9 / Half \$5**

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

### **Chef's Salad \$10 / Half \$5**

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

### **Caprese Salad \$9 / Half \$5**

Tomato, Mozzarella, Basil, Balsamic Vinegar  
Extra Virgin Olive Oil

## Sandwiches

### **The 5<sup>TH</sup> Avenue Burger \$10**

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

### **Make Your Own Burger \$9**

Half Pound Certified Angus Beef, Choice of:  
Bacon Caramelized Onion, Mushrooms, Red Onion

Cheddar Pepper Jack, Swiss Cheese

### **Fried or Broiled Walleye Sandwich \$9**

Lettuce, Tomato, Lemon Black Pepper Aioli

### **Chicken Sandwich \$9**

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

# Steaks and Chops

Choose a Steak or Chop, Sauce and an Accompaniment

All Entrées Served with Freshly Baked Corn Bread and your Choice of Featured Soup or House Salad

<b>Filet Mignon - 10 oz</b>	<b>\$24</b>	Brandy Peppercorn Sauce	Yukon Gold Mashed Potatoes
<b>New York Strip - 12 oz</b>	<b>\$22</b>	Mushroom Tomato-Basil	Fennel Fingerling Potato Ragout
<b>Ribeye - 14 oz</b>	<b>\$23</b>	Veal Reduction	Baked Potato
<b>Bone-in Pork Chops - 14 oz</b>	<b>\$20</b>	Roasted Garlic	Pearl Onion, Bacon Cheddar Gratin
<b>New Zealand Lamb Chops</b>	<b>\$25</b>	Béarnaise	Rice Pilaf
<b>Prime Rib</b>			French Fries
King Cut <i>Bone in</i>	<b>\$28</b>		Creamed Spinach
Queen Cut - 16 oz	<b>\$24</b>		
(Friday and Saturday Only)			

## ADD-ONS

Grilled Beef-Steak Tomato	\$5	Caramelized Onions	\$2
Burgundy Mushrooms	\$4	Feta Cheese	\$2
Crab Meat Oscar	\$8	Grilled Asparagus	\$6
Broiled Shrimp	\$10	Gorgonzola Cheese	\$2
Fried Eggs	\$4		

## Surf & Turf

Served with 6 oz Tenderloin, 8oz Lobster Tail

**Steak & Lobster Tail - Market**

**Steak & Shrimp \$22**

**Seafood Mixed Grilled Platter - Market**

Chef's seasonal Seafood Platter

**Grilled Salmon \$18**

Fennel Fingerling Potato, Asparagus  
Dill Remoulade

**Walleye Fish and Chips \$14**

French Fries, Tartar Sauce  
Tomato Horseradish, Malt Vinegar

**Pan-Fried Walleye \$18**

Pearl Onion, Cheddar Bacon Potato Gratin  
Citrus Butter Sauce

**St. Germain Scallops \$16**

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

## Other Selections

**Seared Ahi Tuna \$19**

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

**Roasted Chicken Breast \$15**

Mashed Potatoes, Andouille  
Sausage Cream Sauce

**Chicken Penne \$15 / Half \$9**

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

**Portabella Mushroom Linguini \$12**

Roasted Portabella, Red Pepper, Feta Spread  
Artichokes, Extra Virgin Olive Oil

**Veal Saltimbocca \$16**

Prosciutto, Sage, Gruyère Cheese, Fennel  
Fingerling Potato, Asparagus, Tomato Sauce