



# Appetizers

- Crawfish Tails** ..... \$12.69  
Cooked tails in butter, wine and Creole spice
- Crab Cakes** ..... \$12.99  
Two large homespun back fin crab cakes with key lime mustard sauce
- Shrimp Cocktail** ..... \$10.69  
Five jumbo gulf shrimp boiled and chilled to order
- Creole Chicken Wings** ..... \$8.99  
Five whole wings Creole spiced with Blue Cheese dressing and celery
- "Wrighteous" Cheese Curds** ..... \$5.99  
Kirby's creation of fresh curds battered and fried here...the BEST
- Jamaican Ribs** ..... \$9.69  
Meaty spare ribs with a honey/habañero sauce
- Kettle Cooked Creole Potato Chips** ..... \$2.69  
Homemade chips plain or seasoned with ranch dressing

# Beef

- Prime Top Sirloin** ..... \$19.49  
We mean PRIME GRADE, center cut and ten ounces
- New York Strip** ..... \$24.99  
USDA Choice 12 ounce "King" of sirloin
- Rib-eye** ..... \$24.99  
One pound hand cut here....a favorite
- Heiney Burger** ..... \$9.50  
Half pound of FRESH ground beef from our local meat market with fries

**"It's a great life if you don't weaken."  
Anita Biddick, Livingston, WI**

- Tenderloin** ..... \$28.50  
Eight ounce USDA choice center cut tender
- Ground Sirloin Steak** ..... \$13.99  
With grilled onions and mushrooms au jus
- Chicken Fried Steak** ..... \$15.99  
Biggest and best in the county

## *Poultry*

- Blackened Chicken Creole** ..... \$16.99  
Grilled chicken, grilled Andouille sausage on rice
- Blackened Chicken** ..... \$16.99  
Pan blackened with Creole spice and topped with hollandaise and capers
- Grilled Chicken Breast** ..... \$14.39  
For a light appetite char grilled with a side of honey mustard
- Chicken Tenderloins** ..... \$11.29  
Five breaded and fried whole chicken tenderloins
- Fried Chicken** ..... \$12.99  
Two half breasts with first wing joint breaded and fried

## *Seafood*

- Cod Fish** ..... \$14.99  
Center cut loins from the North Atlantic
- Catfish Filets** ..... \$14.99  
Two filets broiled or fried with sauces
- Great Lakes Perch** ..... \$18.99  
The very best around....
- Canadian Walleye** ..... \$18.99  
Broiled or fried

**Fresh Salmon** ..... \$16.99

Fresh salmon filet served with hollandaise and lemon  
(Great blackened)

**Gulf Shrimp** ..... \$18.99

We buy the best and prepare them grilled, fried or  
blackened

## *Pork*

**Pork Chops** ..... \$18.99

Two center cut chops char grilled

**Blackened Pork Chops** ..... \$19.99

Pan blackened with hollandaise sauce

**Rack of Spareribs** ..... \$15.99 or 19.99

Our version of "fall off the bone" goodness, full or half  
rack

**Greek Style Pork Chops** ..... \$19.99

Two center cut chops seasoned with Greek spices,  
served sizzling with fresh oregano sprig, lemon au jus

**Wisconsiana Pork chops** ..... \$19.99

Two blackened chops set on a plate sauce of maple  
syrup and balsamic vinegar topped with blue cheese  
crumbs

## *Lamb*

**Grilled Lamb Chops (TWO)** ..... \$18.99

The very best center cut chops from our friends at  
UW-Provisions. Two four ounce chops served with  
mint jelly

**Grilled Lamb chops (FOUR)** ..... \$28.69

Great presented either blackened or Greek Style!!

**Groups of six or more will be charged a taxable service charge of 18%**  
**We reserve the right to refuse service to intoxicated/unruly/not nice people**

# House Specials

**Devil's on Horseback** ..... \$21.99  
Gulf Shrimp wrapped with bacon and served on rice with hollandaise

**Spaghetti and Meatballs** ..... \$9.50  
We use top quality sauce and make homemade meatballs

**The Big Angry** ..... \$22.49  
Our blackened Prime Sirloin on Habañero and Creole rice (HIGH HEAT!)

**Shrimp Biloxi** ..... \$23.69  
Whole shrimp with the heads on (most of the flavor of the shrimp is in the head) together with unsalted butter, garlic, onions, Creole spices, Worcestershire, dark beer served in a skillet with crusty bread for dipping

**Jumbo Stuffed Shells** ..... \$14.99  
Four jumbo pasta shells stuffed with Italian cheeses and topped with quality red sauce and more cheese....then baked bubbly

**Steak Wisconsin** ..... \$21.99  
Prime top sirloin topped with sautéed mushroom and Maytag Blue Cheese

**Catfish Atchafalaya** ..... \$23.99  
Blackened catfish on creole rice with grilled andouille sausage

**Catfish Herrling** ..... \$23.99  
Blackened catfish filet on creole rice topped with crawfish tails and hollandaise sauce

**Rib-eye Elegante** ..... \$26.99  
Pan blackened steak topped with hollandaise and capers

**Dressings include: Ranch, French, 1000 Island, Hot Bacon, Honey Curry, Raspberry, Maple Balsamic , Blue Cheese, Italian**

**Baked, French Fries, Cajun Fries, Galley Fries, Creole Rice  
Garlic Mashers, Vegetable of the Day**