

Welcome to Green Acres Supper Club

Daily Specials

INCLUDES BREAD, HOUSE SALAD AND CHOICE OF SIDE, EXCEPT TUESDAY AND FRIDAY FISH FRY.

WEEK DAY SPECIAL CUT PRIME

9 OZ. PRIME RIB DINNER 18

Available Monday thru Thursday only

MONDAY

STUFFED ORANGE ROUGHY FULL 19

Broiled filets with shrimp, scallop, mushroom and onion stuffing, topped with alfredo or hollandaise sauce HALF 14

TUESDAY

FISH FRY BEER BATTERED 14

Haddock served with BROILED 15

french fries or baked potato and coleslaw (No substitutions. Salad not included. Add salad \$4.)

WEDNESDAY

NORTHWOODS CHICKEN 18

Char-grilled 8 oz. chicken breast served with harvest blend rice and cumberland sauce

THURSDAY

HALF ROAST DUCK 19

Wild rice and traditional orange sauce or port wine sauce

FRIDAY

FISH FRY BEER BATTERED 14

A Wisconsin tradition! BROILED 15

Haddock served with french fries or baked potato and coleslaw (No substitutions. Salad not included. Add salad \$4.)

POTATO & CHEDDAR CRUSTED COD 19

Baked cod with potato, cheddar & herb crust

FRESH FISH *Fresh fish of the day.* 28

SATURDAY & SUNDAY

***PRIME RIB** PETITE 12 OZ. 24

Slow roasted and flavorful QUEEN 16 OZ. 28

Horseradish sauce upon request KING 18 OZ. 30

SUNDAY

FROG LEGS 18

Deep-fried or sautéed in garlic butter

Appetizers

GREEN ACRES SUPPER CLUB PLATE 11

Sweet butter made with Wollersheim Press House Brandy, 18 mo. cheddar slices by The Cheese Maker of Plain WI, Carr Valley cheese spread, Wyttenbach beef stick bites, pickled asparagus, four deviled egg halves, assorted crackers

SHRIMP COCKTAIL 14

Five jumbo shrimp served with house made cocktail sauce

BACON-WRAPPED JUMBO SHRIMP 9

Two jumbo shrimp wrapped in Wyttenbach bacon and served with apricot chili pepper dipping sauce

CRAB CAKES 11

Two 3 oz. housemade crab cakes with horseradish-sriracha remoulade

SAUSAGE STUFFED MUSHROOM CAPS 10

Jumbo caps stuffed with Wyttenbach ground sausage & Carr Valley smoked gouda, with sriracha remoulade

SWISS CHEESE & BACON DIP *Served with warm french bread* 12

FRESH JUMBO WINGS *10 wings. Naked or Broasted. Plain, Hot or Barbecue.* 9

CHEESE CURDS *Deep fried yellow & white curds* 9

DEVILED EGGS *Four mustard style deviled egg halves* 3

DEEP FRIED MUSHROOMS 9

CALAMARI 9

ONION RINGS 9

CHICKEN STRIPS *Hand cut and battered chicken breast strips* 4-PIECE 6 8-PIECE 9

Sandwiches & Salad

SANDWICHES INCLUDE CHOICE OF SIDE. ADD CHEESE 50 CENTS.

FRENCH DIP *Prime Rib, served with au jus* 14 ***HAMBURGER** *1/2 lb lean beef* 11

***STEAK SANDWICH** *8 oz. ribeye open-faced on toast* 16 **HOUSE SALAD** 4

CHICKEN BREAST *4 oz. grilled chicken breast* 9 **LARGE SALAD** 7

Kid's Menu

INCLUDES CHOICE OF SIDE.

CHICKEN STRIPS *4-piece* 8 **MACARONI & CHEESE** 6

FOOT LONG HOT DOG 7 **PEANUT BUTTER & JELLY** 4

QUARTER POUND BURGER 7

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

6/1/2020

— ENTRÉES INCLUDE BREAD, HOUSE SALAD AND ONE CHOICE OF SIDE —
 SIDES: BAKED POTATO, FRENCH FRIES, HASH BROWNS, WILD RICE, FRESH VEGETABLE. ADD SECOND SIDE: \$3.

Steak Specialties

"THE PLACE FOR STEAKS"

OUR STEAKS ARE FRESH, COOKED TO ORDER & SERVED WITH OUR FAMOUS AU JUS
 ADD: SAUTÉED MUSHROOMS \$4. FRIED ONIONS \$3. BLUE CHEESE \$4. SHRIMP \$3/PIECE

* PRIME RIB <i>Slow Roasted and flavorful (Not available Fridays)</i>	PETITE 12 OZ.	24
<i>Horseradish sauce upon request</i>	QUEEN 16 OZ.	28
	KING 18 OZ.	30
<i>Special Cut Prime - 9 oz. cut (Mon-Thurs only)</i>	SPECIAL 9 OZ.	18
* RIBEYE <i>14 oz. well-marbled and full of flavor</i>		29
* PORTERHOUSE <i>20 oz.</i>		30
* NEW YORK STRIP <i>14 oz.</i>		28
* TOP CUT SIRLOIN <i>10 oz.</i>		21
* TOP CUT SIRLOIN <i>20 oz. sirloin for two (split for different temperatures add \$2)</i>		36
* FILET MIGNON <i>8 oz.</i>		30
FILET & SHRIMP <i>includes 3 Jumbo Shrimp</i>		39
FILET & LOBSTER <i>includes 6 oz. Lobster Tail</i>		48
* GROUND SIRLOIN <i>12 oz.</i>		15

Chicken & Pork

BBQ RIBS <i>Grilled pork back ribs with Memphis style sweet Bbq sauce</i>	1/2 RACK 18	FULL-RACK 28
* PORK CHOP <i>Char-grilled and served with applesauce</i>	ONE CHOP 15	TWO CHOPS 21
BROASTED CHICKEN <i>Authentic Broaster chicken</i>	1/4 CHICKEN 12	1/2 CHICKEN 16
CHICKEN BREAST <i>Char-grilled 8 oz. breast served with wild rice or choice of side</i>		15

Seafood Selections

FRESH FISH <i>ask your server for details</i>		28
SALMON <i>broiled and served with choice of sherry tarragon butter or hollandaise sauce</i>		21
SALMON OSCAR <i>broiled salmon with crab, asparagus and hollandaise</i>		26
POTATO & CHEDDAR CRUSTED COD <i>baked cod with a potato, cheddar and herb crust</i>		19
WALLEYE PIKE <i>broiled or deep-fried</i>		21
LAKE PERCH <i>beer battered</i>		19
ICELANDIC HADDOCK <i>beer battered or broiled, with tartar or butter</i>		19
STUFFED RAINBOW TROUT <i>skin-on fillet with cornbread shrimp stuffing & sliced almonds</i>		19
JUMBO SHRIMP <i>deep fried or broiled</i>	3-PIECE 16	5-PIECE 25
SCALLOPS <i>1/2 lb jumbo sea scallops: pan-seared, broiled or deep-fried</i>		25
ALASKAN RED KING CRAB LEGS <i>one pound split jumbo crab legs</i>		42
LOBSTER TAIL <i>6 oz. cold water lobster tail, the sweetest available</i>	ONE TAIL 25	TWO TAILS 45
SEAFOOD PLATTER <i>whole lobster tail, scallops, shrimp and haddock</i>		42

Pasta

INCLUDES HOUSE SALAD. NO SIDE CHOICE.

PASTA OF THE DAY <i>ask your server about tonight's special</i>	PRICE VARIES
FETTUCCINI ALFREDO	14
FETTUCCINI WITH CHICKEN	16
FETTUCCINI WITH SHRIMP & SCALLOP	21

— WE ACCEPT ALL MAJOR CREDIT CARDS AND PERSONAL CHECKS —

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