Green Acres Sunday through Thursday Specials

Our classic supper club favorites with special Sunday through Thursday pricing

Includes bread & cheddar, choice of soup or house salad, and one side, unless otherwise noted.
Sides: Baked Potato, Mashed, Fries, Hash Browns, Herbed Wild Rice, Fresh Vegetable.
Wedge salad upgrade: $10. Add second side: $7.
Substitutions or add-on requests may be subject to additional charge.

Half Rack Ribs *grilled pork back ribs with Memphis style sweet barbecue sauce* 25

* **Pork Chop** *one 12 oz. chop, char-grilled or broasted, served with applesauce* 21

Cumberland Chicken *roasted 6 oz. breast, cumberland sauce, herbed wild rice, vegetable (no side choice)* 20

Broasted Chicken *authentic Broasted® (all white Half, add $4)* quarter 17 half 21

Stuffed Orange Roughy *seafood stuffed orange roughy with lemon caper butter* 32

* **French Dip** *shaved prime rib, sautéed mushrooms and onions, with au jus. One side choice. (no soup/salad)* 18

* **Hamburger** *half pound burger with lettuce, tomato & onion. One side choice. (no soup/salad)* 16

* **Olive Burger** *half pound burger topped with sautéed green olives & cream cheese. One side choice. (no soup/salad)* 17

Fish Fry – Friday & Tuesday

(No substitutions. Soup or Salad not included, add for $5)

Fish Fry *Haddock with french fries or baked potato & coleslaw*
A Wisconsin tradition!
beer battered 21
broiled 25

Appetizers & Shareables

Green Acres Supper Club Platter 19
Cheese spread from Carr Valley Cheese, sweet butter made with Wollersheim Press House Brandy, aged cheddar slices, local beef stick bites, four deviled egg halves, pickled asparagus, and assorted crackers

Crab Cakes 24
Two pan-seared lump crab cakes served with béarnaise sauce

Crab Stuffed Bacon Wrapped Jumbo Shrimp 24
Three jumbo shrimp with crab stuffing wrapped in bacon, served with orange sauce

Shrimp Cocktail *five jumbo shrimp served with house cocktail sauce* 19

Swiss Cheese & Bacon Dip *served with warm french bread, great for sharing* 20

Onion Rings *crispy beer battered deep fried onion rings* 12

Cheese Curds *deep fried white curds* 14

Chicken Tenders *four breaded tenders* 12

Deviled Eggs *four mustard style deviled egg halves* 7

Sandwiches & Salads

Sandwiches include choice of side. Add cheese $1.

French Dip *with sautéed mushrooms & onions, au jus* 19

***Steak Sandwich** *10 oz. ribeye, open face on toast* 24

Chicken Breast *6 oz. grilled w/ lettuce & tomato* 16

***Hamburger** *½ lb burger with lettuce, tomato, onion* 17

***Olive Burger** *½ lb burger topped with sautéed green olives & whipped cream cheese* 18

Soup cup 6 bowl 7

House Salad side 7 large 9

Wedge Salad *bacon, blue cheese, tomato* 14

Soup & Salad *house salad & bowl of soup* 14

Little Supper Clubbers – Kids Menu

Includes choice of side

Chicken Tenders *2-piece* 12

Grilled Cheese 12

Macaroni & Cheese 12

Fettuccine: Marinara or Alfredo 12

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

11/12/2026

Dinners Include: Bread & Cheddar, Soup or House Salad, and One Side
Sides: Baked Potato, Mashed, Fries, Hash Browns, Herbed Wild Rice, Fresh Vegetable
Wedge Salad Upgrade: $10. Add second side: $7.
Substitution or other add-on requests may be subject to additional charge.

Entrée Enhancements

Sautéed mushrooms $5. Fried onions $4. Blue cheese $4. Béarnaise sauce $4.
Shrimp $4/each. Scallop $8/each. Oscar-style (crab, asparagus & béarnaise) $18

Steak Specialties

Our steaks are fresh, char-grilled to order, and served with au jus

*Prime Rib	*Slow roasted and flavorful, available 7 nights a week* Horseradish sauce upon request	Petite 12 oz	38
		Queen 16 oz	46
		King 20 oz	54
*Filet Mignon	*8 oz.*		52
Filet & Shrimp	*3 Jumbo Shrimp*		59
Filet & Lobster	*6 oz. Lobster Tail*		79
*Ribeye	*14 oz.*		48
*New York Strip	*14 oz.*		48
*Top Cut Sirloin	*12 oz.*		37
*Ground Sirloin	*12 oz.*		22

Seafood

Stuffed Orange Roughy	*baked roughy filet wrapped around seafood, shrimp, and crab stuffing topped with lemon caper butter*			38
Salmon	*roasted salmon with choice of sherry tarragon butter or béarnaise sauce*			34
Potato & Cheddar Crusted Cod	*baked cod with potato cheddar herb crust*			30
Walleye	*beer battered, or broiled*			37
Lake Perch	*beer battered, or dusted in seasoned flour and fried golden*			29
Icelandic Haddock	*our classic fish fry: beer battered, or broiled with melted butter*			31
Jumbo Shrimp	*deep fried, broiled, or scampi*	3-piece 24	5-piece	31
Scallops	*large sea scallops: pan-seared or beer battered*			42
Lobster Tail	*6 oz. broiled cold water lobster tail*	one tail 40	two tails	70

Poultry & Pork

Half Roast Duck	*roasted half duck, traditional orange sauce, herbed wild rice (no side choice)*			36
Cumberland Chicken	*roasted 6 oz. breast, cumberland sauce, herbed wild rice, vegetable (no side)*			22
Broasted Chicken	*authentic Broasted® (all white Half, add $4)*	quarter 18	half	22
BBQ Ribs	*grilled pork back ribs with Memphis style sweet bbq sauce*	half 28	full	38
*Pork Chop	*one 12 oz. chop, char-grilled or broasted, served with applesauce*			24

Pasta

Includes house salad. No side choice.

Pasta of the Day *ask your server about tonight's special*	Price Varies
Fettuccine with Alfredo or Marinara	20
Add chicken	26
Add shrimp & scallop	38

— We accept all major credit cards and personal checks —

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