



## ENTREES

*All entrees include house salad or cup of soup, chef's selection of seasonal vegetables, and Portuguese Corn Bread*

### Pesto Pasta Chicken

Panko-breaded chicken breast served with cheese-stuffed tri-colored tortellini and nestled in pesto cream sauce. (Wine pairing: Chardonnay) \$26

### Grilled Aged Rib Eye\*

Chef-cut 14 oz. rib eye full of marbling and flavor, char-grilled, garnished with fresh horseradish crisps and served with baked potato. (Wine pairing: Red Zinfandel) \$36

### Filet Mignon\*

Herb marinated 7 oz. filet char-grilled to your preference. Served with sautéed mushroom/port wine reduction, fresh horseradish crisps and garlic mashed potatoes.

(Wine Pairing: Merlot) \$35

### Classic Stroganoff

An old-world dish of tender morsels of beef tips lightly seasoned, sautéed with garlic, shallots, and mushrooms, deglazed with Marsala wine and demi-glaze. Accompanied by herbed egg noodles. (Wine pairing: Cabernet Sauvignon) \$25

\*WISCONSIN FOOD SAFETY AGENCIES ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE. BUT ESPECIALLY TO THE ELDERLY, CHILDREN UNDER 4, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS.



## Entrees (continued)

### Shellfish Medley

A delectable trio of twin grilled scallops, paired shrimp, and an oven-roasted petite lobster tail. Served with creamy roasted tomato risotto. (Wine Pairing: Pinot Grigio) \$46

### Atlantic Salmon

Fresh-caught salmon lightly seasoned, pan seared, topped with cranberry citrus glaze and served with creamy roasted tomato risotto. (Wine pairing: Sauvignon Blanc) \$34

### Osso Bucco

This old-world classic starts with lightly floured pork shank. It's then seared and roasted with mirepoix and herbs; served in natural pan juices with roasted butternut squash ravioli.

(Wine pairing: Pinot Noir) \$38

### Schnitzel und Spaetzle

This ethnic dish pairs hand-pounded seasoned pork cutlets with Austrian-style egg dumplings and braised red cabbage. Served with our chef's own rich and flavorful sauce.

(Wine Pairing: Pinot Noir) \$29

### Braised Short Ribs

Succulent fork-tender beef short ribs, slowly roasted with rich beef demi-glaze; Accompanied by oven-baked carrots and garlic mashed potatoes.

(Wine pairing: Cabernet Sauvignon) \$26



## Entrees (continued)

### Sea Scallops or Shrimp

Your choice of crustaceans grilled, basted with lemon and wine, or hand dipped and batter fried to golden perfection. Served with potato au gratin. (Wine Pairing: Sauvignon Blanc) \$34

### Wisconsin Walleye

This classic Wisconsin fare is served one of three ways: Herb-marinated & oven fired; panko-breaded; or seafood-stuffed (seasoned fresh breadcrumbs, morsels of shrimp & scallops).

Topped with beurre blanc sauce & served with creamy roasted tomato risotto.

(Wine Pairing: Chardonnay) \$34

### Roast Duckling

Tender half duckling, semi de-boned, seasoned with thyme & rosemary and accompanied by cranberry marmalade. Served with The Cabin's wild rice blend and braised red cabbage.

(Wine Pairing: Shiraz) \$29

### Enhance Any Entrée

Sautéed or Battered Shrimp: \$12

Sautéed or Battered Scallops: \$12

5 oz. Lobster: \$13 per Tail

Blackening: \$4

Sautéed Mushrooms or Grilled onions: \$4

Gorgonzola Bleu Cheese Encrusted: \$5

Please, no separate checks. An 18% gratuity will be added to all parties of 8 or more. Split plate charge: \$5