



The Fox

Friday, April 16th

FEATURES

GF STEAK & CHICKEN KABOBS 21
Marinated Chicken & Tenderloin, Zucchini, Squash, Bell Peppers, Red Onion, Portobello Mushrooms, Garlic-Spinach Rice Pilaf, Hot Bacon Barbecue Glaze

SEAFOOD ALFREDO 24
House Made Fettuccini, Pan Seared Shrimp & Lobster, Blue Crab-Parmesan Cream, Broccoli & Tomatoes

SOUP

CREAMY SPINACH SEAFOOD OR BEEF VEGETABLE CUP 3 | BOWL 4

STARTERS

v CHEESE CURDS 8
Wisconsin White Cheddar, Buttermilk Ranch

GF WINGS 8
Bone In or Boneless, Choice of Buffalo, Sesame Orange, Foxy Fire or Honey Barbecue, Celery, Choice of Bleu Cheese or Buttermilk Ranch

FRIED SHRIMP 9
Coconut or Panko Breaded Shrimp, Sesame Orange

v VEGETABLE POTSTICKERS 9
Crispy Vegetable Dumplings, Sweet Chili

All entrees served with Warm Rolls, Soup or Garden Salad, and Choice of Side.

Sides | Baked Potato, French Fries, Sweet Potato Fries, Tater Tots, or Fresh Vegetable

LAND

GF GRILLED CHICKEN 18
Balsamic & Herb Marinated Chicken Breast, Applewood Smoked Bacon, Sautéed Onions, Mushrooms, Cheddar & Mozzarella Cheeses, BBQ Demi Glace

GF BABY BACK PORK RIBS 19
Half Rack, Hickory Smoked, Honey Barbecue Glaze

GRILLED TENDERLOIN* 22
8oz. Choice Angus, Haystack Onions, Demi Glace

SEA

GF HADDOCK 14 | 19
Lemon Pepper-Dill Broiled or Crispy Breaded

PERCH 15 | 17
Pan Fried, Beer Battered or Blackened

STUFFED SHRIMP 15 | 18
Seafood and Cheese Stuffing

SHRIMP 18
Grilled, Crispy Panko or Coconut Breaded, Sesame Orange or Cocktail Sauce

GF ATLANTIC SALMON 19
Grilled or Pan Seared, House Butter

SEAFOOD PLATTER 20
Stuffed Shrimp, Lemon Pepper-Dill Broiled or Crispy Breaded Haddock, Pan Fried Perch

WALLEYE 21
Pan Seared or Crispy Breaded

DESSERTS

ICE CREAM COOKIE SANDWICH
Vanilla Ice Cream, Chef's Choice Cookies 3

BANANAS FOSTER CHEESECAKE
Graham Crust, Banana Spice Cheesecake, Brown Sugar Rum Bananas, Whipped Cream 6

BLUEBERRY LEMON CURD TART
Shortbread Crust, Candied Lemon 5

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS