

Friday at The Fox

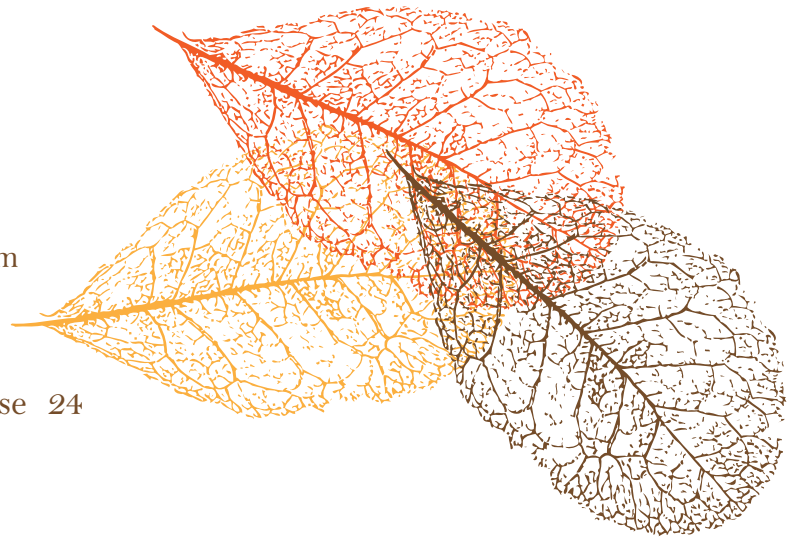
Features

GF Grilled T Bone*

Cheesy Potatoes, Sautéed Asparagus, Mushroom
Pan Sauce 22

Crab Cake Stuffed Lobster Tail

Baked Potato, Asparagus, Lemon Hollandaise 24



Soup

Tomato & Herb Bisque

Cup 3 | Bowl 4

Starters

v Cheese Curds

Wisconsin White Cheddar,
Buttermilk Ranch 8

GF Wings

Bone In or Boneless
Choice of Buffalo, Sesame Orange,
Honey Dijon or Barbecue Sauce, Celery Sticks
Choice of Bleu Cheese or Buttermilk Ranch 8

v Spinach & Artichoke Dip

White Corn Tortilla Chips 7

Coconut Shrimp

Crispy Breaded Shrimp, Sesame
Orange Dip 9

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**

Sea

GF Haddock

Lemon Pepper-Dill Broiled or
Crispy Breaded 14 | 19

GF Perch

Pan Fried, Beer Battered or Blackened
14 | 16

Stuffed Shrimp

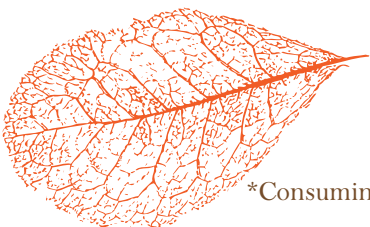
Seafood and Cheese Stuffing 15 | 18

Shrimp

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

GF Atlantic Salmon

Grilled or Pan Seared, House Butter 19



*Consuming raw or undercooked food may increase your risk for food borne illness 09-25-20

Seafood Platter

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

GF Walleye

Pan Seared or Crispy Breaded 21

Land

GF Grilled Chicken

Balsamic & Herb Marinated Chicken Breast,
Applewood Smoked Bacon, Sautéed Onions,
Mushrooms, Cheddar & Mozzarella Cheeses,
BBQ Demi Glace 17

GF Char Grilled Tenderloin*

8oz. Choice Angus, Haystack Onions,
Demi Glace 20

GF Baby Back Pork Ribs

Half Rack, Hickory Smoked, Honey
Barbecue Glaze 19

Dessert

Ice Cream Cookie Sandwich

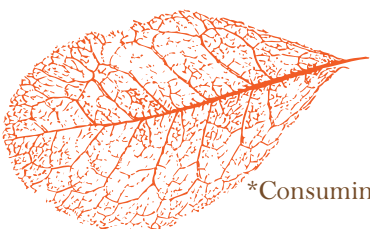
Vanilla Ice Cream, Chef's Choice Cookies 3

Pumpkin Bundt Cake

Brown Sugar Glaze, Vanilla Bean
Ice Cream 5

Chocolate Bread Pudding

Served Warm, Coffee Crème Anglaise 5



GF - Gluten Friendly v - Vegetarian

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