



FRIDAY FISH FRY



EVERY FRIDAY DURING LENT 4-8PM

APPETIZERS

FRIED CALAMARI

FRESH CALAMARI, HAND BATTERED & FRIED TO A GOLDEN BROWN WITH FRESH LEMON WEDGES, SERVED WITH YOUR CHOICE OF MARINARA OR COCKTAIL SAUCE [14]

COCONUT SHRIMP

FRESH SHRIMP BATTERED & FRIED TO A GOLDEN BROWN IN OUR COCONUT TEMPURA. SERVED WITH OUR DELICIOUS SWEET CHILI & COCKTAIL SAUCE [14]

ENTREES

ALL ENTREES INCLUDE SOUP & SALAD BUFFET, HOT DINNER ROLLS, AND WHIPPED BUTTER

ALL YOU CAN EAT COD FILLET DINNER

MOUThWATERING, CRISPY HEFEWEIZEN BEER BATTERED COD FILLET. SERVED ALONGSIDE OUR CREAMY HOUSE COLESLAW & YOUR CHOICE OF FRESH CUT POTATO FRIES OR HOUSE KETTLE CHIPS, GARNISHED WITH A LEMON WEDGE [22]

HERB-ROASTED FAROE ISLAND SALMON

A SUCCULENT, WILD NORTH ATLANTIC SALMON FILET, COATED IN OUR HOUSE HERBS & THEN ROASTED TO PERFECTION. SERVED ALONGSIDE OUR WILD RICE & SEASONAL ROASTED VEGETABLES [26]

GRILLED SHRIMP SALAD

CRISP ROMAINE & ICEBERG LETTUCE, HOT JUMBO GRILLED SHRIMP, FRESH ROMA TOMATOES, CREAMY AVOCADOS, PERSIAN CUCUMBERS & SWEET CORN BREAD CROUTONS TOSSED IN A SCRATCH MADE SWEET THAI CHILI VINAIGRETTE, SERVED WITH LEMON [18]

CRISPY BAKED WALLEYE

WILD CAUGHT, FRESHWATER WALLEYE COATED IN OUR CRISPY PANKO CRUST & THEN BAKED TO A PERFECT GOLDEN BROWN. SERVED ALONGSIDE OUR IDAHO RUSSET BAKED POTATO & SEASONAL ROASTED VEGETABLES [24]

CADDY BURGER

1/2 LB. ANGUS BEEF, MELTED AMERICAN CHEESE, ZESTY DILL PICKLES, VIDALIA ONIONS, SAUTEED MUSHROOMS, SAVORY "SIGNATURE SAUCE" FINISHED WITH CRISPY CAJUN LEEKS, SERVED ON FRESH BAKED BRIOCHE BUN AND WITH YOUR CHOICE OF FRESH CUT POTATO FRIES OR HOUSE KETTLE CHIPS [16]

JUMBO SHRIMP OREGANATA

LIGHTLY BREADED & PAN SEARED TO PERFECTION, TOPPED WITH A RUSTIC TOMATO BASIL SAUCE, CRISP SPINACH, FINISHED WITH FRESH SHAVED PARMESAN CHEESE [20]

PESTO PASTA

PENNE TOSSED IN PESTO AND LOADED WITH SEASONAL ROASTED VEGETABLES [16]

DESSERT

FRESH MADE HOT N' FRESH DOUGHNUT SUNDAE

CHOICE OF "OG GLAZED" OR "HELLA NUTELLA"... TOPPED WITH A GIANT SCOOP OF VANILLA BEAN ICE CREAM & FLUFFY WHIPPED CREAM [6]

HOUSE WINE BY THE GLASS [9]

WHITE

PINOT GRIGIO | SAUVIGNON BLANC | CHARDONNAY | ROSE | REISLING | MOSCATO

RED

CABERNET SAUVIGNON | MERLOT | PINOT NOIR

CRAFT BEER [7]

312 | GOOSE ISLAND IPA | REVOLUTION IPA | PAULANER HEFEWEIZEN | FOUNDER'S ALL DAY IPA | HAZY BEER HUG

DOMESTIC BEER [6]

BUD LIGHT | MILLER LITE | BUDWEISER | COORS LIGHT | MICHELOB ULTRA

DOCKTAILS

MULLIGAN MARGARITA

A TIME-HONORED DOCKTAIL MADE WITH TEQUILA, TRIPLE SEC, AND LIME JUICE FINISHED WITH A SALT RIM AND LIME [12]

THE OUT OF BOUNDS OLD FASHIONED

THIS DOCKTAIL IS MADE WITH BOURBON, LIGHTLY SWEETEND WITH CHERRIES, ORANGE SLICE, AND ORANGE BITTERS THAT'LL KEEP YOU IN THE FAIRWAY ALL DAY [12]

THE BUNKER BUSTER BOURBON MANHATTAN

A DELICIOUS MIX OF BITTER & SWEET THAT WILL KEEP YOU OUT OF THE SAND [11]

THE SWEET SPOT SANGRIA

A PERFECT SEASONAL DOCKTAIL SERVED WITH YOUR CHOICE OF RED OR WHITE WINE PACKED WITH FRESH SEASONAL FRUIT [9]

THE HOLE-IN-ONE TRANSFUSION

A GOLFERS CLASSIC DOCKTAIL MADE WITH TITO'S VODKA, GRAPE JUICE, LIME JUICE, AND TOPPED WITH GINGER ALE. A PERFECT DRINK FOR A PERFECT SCORE [13]

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PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS

JOIN OUR EMAIL CLUB OR FOLLOW US ON SOCIAL MEDIA FOR SPECIAL OFFERS



EATING RAW OR UNDERCOOKED ITEMS, AND CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS EGGS, MEATS COOKED TO ORDER, SHELLFISH AND POULTRY MAY INCREASE RISK FOR FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.