

Menu

Welcome to our Inn. Sit, sip, chat, relax and partake in the finer pleasures of life.

Chanticleer[®] inn..

Begin your evening with a special selection of our fine wines or your favorite cocktail.

Appetizers

Shrimp Cocktail	8.95
Seared Tuna Tartar	8.95
with sauce	
Calamari	6.25
Spinach & Artichoke Dip	6.95
Creamy Spinach & Artichoke	
with a hint of Jalapeno peppers, topped	
with Asiago cheese.	
Mozzarella Sticks	6.25
Golden Onion Rings	5.95
Chicken Strips	5.95
Stuffed Portabella Mushrooms... 6.95	
With crab stuffing and Provolone cheese.	
Baked French Onion Soup	4.25
Rich, hearty broth brimming with sweet	
onions, croutons and topped with a layer	
of melted Provolone cheese.	

Salads

House Salad	
Mixed greens with tomato, cucumber,	
sesame dots.No Charge with Dinner	
One Trip Salad Bar	3.95
(in season) with Entrée or Appetizer.	
Classic Caesar with Entrée	3.50
Hearts of Romaine tossed with our house	
Caesar dressing, topped with croutons and	
Parmesan cheese. Add Anchovies	1.50
Tossed Spinach & Romaine	
small	6.50
large	8.50
with strawberries, candied pecans,	
red onion and croutons with a balsamic	
vinaigrette.	
Fresh Spinach Salad	6.95
with sliced red onions, egg, and croutons	
with a hot crumbled bacon dressing.	

Friday Fish Fry

Assorted Fish Platter	10.95	Cod Platter	10.95
Walleye Platter	14.95	Perch Platter	13.95

All include our zesty sauce, cole slaw, rolls, German potato salad, french fries or potato pancakes.

Saturday & Wednesday

Slow Roasted Prime Rib of Beef Properly Aged USDA Choice Black Angus

Experience a tender premium of beef served with Au Jus and a house horseradish sauce.

Petite Cut	18.95	Regular Cut	21.95	Large Cut	23.95
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Try one of the following with any cut of Prime Rib

3 Deep Fried Shrimp add	6.00	Broiled Jumbo Shrimp add	9.00
Lobster:	market		

Your dinner will include a dinner salad, rolls and your choice of potato, seasoned rice or pasta with marinara sauce or garlic butter Parmesan or vegetable.

U.S.D.A. Choice Steer Filets

Broiled 8 oz. Filet Mignon Properly aged for tenderness and flavor	23.95
Pepper Steak 'Sue's favorite' (above 8 oz. Filet Mignon)	
Green Pepper, mushrooms, onions, peppercorns in a brandy cream sauce add....	4.00
Surf & Turf Add to any steak: Lobster	market
Jumbo Boiled Shrimp Brushed with butter or garlic butter	9.00
Rib Eye Steak Juicy, tender and flavorful. 10 oz.....	18.95
14 oz.....	21.95
New York Strip The beef eater's favorite. 10 oz.....	20.95
Tenderloin Gorgonzola - Alfredo Pan seared medallions, drizzled with Balsamic	
glaze, served over fettuccine and spinach with Gorgonzola - alfredo sauce.	18.95
A Flat Iron Steak 8 oz. grilled and finished with a demi glaze sauce and topped	
with spicy onion petals.	14.95

Any steak topped with sautéed mushrooms add 2.50
with Melted Bleu cheese crumbles add 1.50

We are not responsible for appearance or tenderness of meats ordered well done.
Weights are determined before cooking.

~ Award winning chef of over 30 years ~

~ 'Restaurant of the Month' by Discover Wisconsin ~

~ 'Property of the Year' by WI Innkeepers ~

We use only zero trans-fat oil for frying. • No separate checks. Thank you. • Prices subject to state and local sales tax. • Extra plate charge \$3.00

CONSUMER ADVISORY: The Wisconsin Department of Public Health advises that eating raw or undercooked meat, poultry or seafood poses a health risk to everyone.

Your dinner will include a dinner salad, rolls and your choice of potato, seasoned rice or pasta with marinara sauce or garlic butter Parmesan or vegetable.

Favorites of the Inn

- Roast Duckling** Half a Roasted Rotisserie duck, rubbed with a blend of oregano, garlic and thyme served with sweet & sour red cabbage and brandied orange marmalade sauce19.95
- Pork Chops** One or two broiled seasoned boneless pork chops, or try them Jamaican style. Served with sweet & sour red cabbage, on a bed of fresh spinach and marinated vegetables. One 7 oz. Chop13.95 Two 7 oz. Chops15.95
- BBQ Back Ribs** Slow roasted pork ribs, baked with a honey and maple glaze, served with a mild barbecue sauce. 1/2 Rack17.95 Full Rack21.95
- Jambalaya** An enchanting dish of spicy Cajun shrimp, chicken, Andouille sausage, peppers and onions blended together with our special seasoned rice 18.25
- Grilled Lamb Chops** Brushed with olive oil and rubbed with a garlic and herb mixture on a bed of fresh spinach with marinated red onion, cucumber and tomato, with fresh black pepper and sea salt. One Chop ...16.25 Two Chops ...19.25

Chicken

- Chicken Kiev** A chicken breast stuffed with a seasoned garlic butter on a bed of seasoned rice with Hollandaise sauce and vegetable15.50
- Sherry Chicken** `Jake's favorite' Chicken breasts done in a sherry cream sauce with Roma tomatoes, mushrooms and spinach over Fettuccine, dusted with Parmesan cheese. 1/2 Order15.25 Full Order18.50
- Chicken Gorgonzola** A herb Balsamic chicken breast with Gorgonzola cheese melted over the top, with walnuts. Served over Fettuccine Alfredo and vegetable. 1/2 Order15.50 Full Order18.50
- Chicken & Seafood Au Gratin** A sautéed chicken breast, layered with shrimp and crab, blended with Alfredo sauce and smothered in two cheeses over Fettuccine. 18.95
- Garlic Chicken** Chicken breasts on a bed of Fettuccine with garlic and Parmesan butter sauce, topped with shredded Parmesan cheese. 1/2 Order15.50 Full Order18.50

Seafood

- Norwegian Salmon** Seasoned, grilled and finished with a creamy lemon dill sauce served over seasoned greens18.75 Topped with a crab meat stuffing, add....3.00
- Cod** A mild, delicate flavor, broiled, Cajun style, garlic or butter. 14.75
- Walleye Pike Fillet** From the deep, clear lakes, seasoned with lemon butter, deep fried, broiled or Cajun style. 18.95
- Crab Cakes** Chesapeake Bay blue crab meat, spices, onions celery and bell peppers, pan fried and served with Dijon Ranch sauce over seasoned roasted corn and peppers. 18.25
- Seafood Fettuccine** A combination of shrimp, scallops, Surimi crab and mussels blended with a creamy Alfredo sauce with Fettuccine noodles and dusted with Parmesan cheese. 19.25
- Yellow Fin Tuna** Broiled and dusted with white and black sesame seeds, with a teriyaki glaze, served on a bed of seasoned greens. 18.50
- French Fried Shrimp** Done to a golden brown and served with our own cocktail sauce. 1/2 Order14.75 Full Order18.75
- Stuffed Shrimp** A combination of crab meat and cheese, wrapped around shrimp, breaded and deep fried. 18.25
- Tiger Shrimp** Brushed with lemon butter or garlic butter.19.75
- Lobster** A cold water delicacy, served with drawn butter. 8 oz. Tail - 1 or 2 tailsmarket
- Tilapia** Tortilla crusted with Chipotle and lime, finished with a Red Pepper Pesto and resting on a bed of seasoned roasted corn and peppers.17.25

Pasta, Vegetarian and Lighter Fare

- Baked Cheese Ravioli**
In a zesty Marinara or Alfredo sauce with your choice of Italian sausage, meatballs or plain with sauce, mothered in Mozzarella cheese. 15.75
- Rigatoni Pasta**
Tossed with marinara sauce, Parmesan cheese and meatballs and topped with shredded Provolone cheese.19.95
- Deep Fried Cheese Ravioli**
Finished with a vodka cream and tomato sauce. Topped with Asiago cheese....13.95 with grilled chicken strips add.....3.00
- Dinner Caesar Salad**
Crisp Romaine lettuce tossed with shredded Parmesan cheese, seasoned croutons & Caesar dressing. 8.95 with Chicken....11.95 add Anchovies..1.00
- Chanti Burger** 1/2 lb. of juicy burger, served on a Kaiser bun. Includes French fries or tossed salad.8.95 with melted Cheddar, Swiss or Bleu crumbles, add..1.50
- Pesto Chicken Breast**
A grilled chicken breast brushed with a basil Pesto sauce, roasted red peppers and melted Provolone cheese, served on toasted garlic bread. 9.95

Children's Menu

For children 10 years and under.

- Hamburger**6.75
- Chicken Strips**6.75
- Above items include French fries and apple sauce.
- Rigatoni Pasta** served with Marinara sauce and meatballs. 7.50
- Deep Fried Cheese Ravioli** with Marinara sauce. 6.50

Beverages

- Coffee or Decaffeinated** 1.50
- Hot Tea or Ice Tea**1.50
- Milk**1.75

Desserts

Ask to see our Famous Dessert Tray

Chanticleer Inn, now in its second generation management since May 1972, has been owned by the Alward family since August 12, 1951. "Chanticleer" comes from the Canterbury Tales written by Chaucer — a story about a red rooster. Enjoy your visit and do come again.

The Alwards and Staff

VILLAS – ROOMS – CONDOS
PONTOON BOAT RENTALS

Reservations:

(715) 479-4486

or (800) 752-9193

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