



↓ **STARTERS...**

- X-COUNTRY CALAMARI** Grilled calamari tubes stuffed with capers, parmesan & bread crumbs, with bold chorizo Bolognese sauce & pita points. **\$18**
- CHATEAU SHOOTERS** 5 Brine-poached jumbo shrimp, perfectly chilled then served with our zingy signature cocktail sauce & a lemon twister. **\$17**
- COMIN'-IN-HOT (or not!)** 8 Expertly smoked bone-in jumbo chicken wings & your choice of wing-lovers' hot, mild, or BBQ sauce, or garlic parmesan dust. **\$15**
- DOE EYES** Salted soft pretzel bites with bodacious beer cheese dip. **\$13**
- KROUSE KURDS** Gently breaded & fried WI cheese curds with a side of ranch. **\$10**

↓ **ENTREES...Served with veggie & choice of roasted redskins/wild rice/sidewinders/baked potato (+\$1 for loaded).**

- RAFT OF RIBS** A half-rack of slow-smoked, oven-roasted, fall-off-the-bone, pork baby-backs with our memorable moonshine BBQ glaze. **\$25**
- SNOWBIRD's SEAFOOD*** Linguine bursting with shrimp, julienned calamari steak, fresh spinach, tomato, a rich white wine cream sauce & parmesan. **\$25**
*No veg/starch choice
- DUCK ON THE DOCK** One, or two 5oz savory-rubbed seared duck breasts, moist & rendered to medium, enhanced with a European berry compote. **\$23/\$29**
- PADDLER'S PERCH** 4 Fillets in our secretly-seasoned batter, golden-fried until irresistibly flaky, served with fresh lemon & house tartar sauce. **\$23**
- TRAILHOPPER FROGLEGS** 4 Breaded saddles, crispified, tender & moist, served with tangy cocktail sauce & marmalade dip for diverse dunk-ability. **\$23**
- GONE FISHIN'** 12oz of lightly-battered walleye, a delicately-flavored favorite, fried to ensure crispy bites, teamed with zesty herb dip & lemon. **\$23**
- SIDE-BY-SIDE STEAK** A 7oz USDA choice top sirloin beef, aged with a savory robust rub, then expertly charbroiled to juicy, tender perfection. **\$20**
- FIRE TOWER TENDERLOIN** Rosemary-infused, bacon-wrapped, charbroiled pork finished with our decadent 5-star apricot bourbon glaze. **\$20**

MORE DELICIOUSNESS ON THE FLIPSIDE

↓ **HEALTHY CHOICES...** *Served with pita points.*

BLACK MOUNTAIN BOWL Herb-infused quinoa topped with steamed Asian vegetables & **\$23**
miso teriyaki, with your choice of chicken, steak, shrimp or tuna.

GRANT's GARDEN** Rice noodles accompanied by artichoke hearts, fresh spinach, **\$20**
***Vegan* roasted red pepper coulis, glazed mushrooms & braised carrots.

THE LOON's NEST A half, or full salad of mixed greens paired with smoked beets, **\$7/\$14/\$21**
goat cheese, candied nuts & berry vinaigrette, served with a soft,
gently boiled egg. Optional add-on: chicken, steak, shrimp or tuna.

↓ **HAND-HELDS...** *Served with chips & pickles. +\$5 for a side salad, sidewinders, or onion rings.*

TWIN LAKES TACOS 3 Hard-shell tacos with slow-smoked beef brisket, pickled **\$15**
red cabbage, feta cheese, lettuce & mayo-with-a-kick.

RICH's REUBEN Shaved corned beef with sauerkraut, Thousand Island **\$15**
dressing & holier-than-thou Swiss cheese on grilled rye.

THE TALON WRAP Crispy chicken tangled with bacon strips, fresh spinach, ripe **\$15**
tomato, pepper-jack cheese & ranch, all cozied-up in a wrap.

BEAVER TAIL PIZZA Herb-baked flatbread layered with basil pesto, Canadian **\$15**
bacon 'eh?, fresh arugula, smoked gouda & a balsamic drizzle.

STU's SMASH STACKER 1, 2, or 3 charbroiled lean beef patties on a brioche bun with **\$11/\$13/\$15**
cheese, lettuce, tomato & onion. +\$3 for bacon or 'shrooms.

↓ **4-SEASON SIDES...**



- Truffle-dusted sidewinders **\$9**
- Parmesan-dusted sidewinders **\$7**
- Chef's signature lobster bisque, cup or bowl **\$6/\$9**
- Onion rings **\$6**
- Sidewinders **\$6**
- Soup-of-the-day, cup or bowl **\$5/\$8**
- Side salad **\$5**
- Cottage cheese **\$3**
- Coleslaw **\$3**

↓ **DELECTABLE DESSERTS...**

PAUL's PICK Our "Destination Dessert" is a golden-baked French toast **\$9**
pudding with pecans, plump cranberries & warm rum lava.

CHEF's PICK Please ask your server to describe Chef's seasonal dessert. **\$6**



THANK YOU FOR JOINING US AT THE EAGLE'S NEST





EAGLE'S NEST ~ KID'S MENU



↓ **AGE 10 & UNDER...** Served with choice of sidewinders or apple sauce.

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| CAMPSITE | >>> | * crispy chicken bites | \$8 |
| LILYPAD | >>> | * grilled cheese on white | \$5 |
| PONTOON | >>> | * corndog | \$5 |
| SCRAMBLE | >>> | * cheese quesadilla | \$5 |
| | >>> | * cheese w/chicken quesadilla | \$8 |

