

# Starters and Sides

Basket Onion Rings #3
Hummus with Pita Chips #7
Chicken Wings - Mild, Hot or Bourbon BBQ #7

Chicken Fingers #5
Spinach & Artichoke Dip #7
Basket Waffle Fries #3

# Burgers, Sandwiches and Wraps

~All Served with Waffle Fries or Potato Chips and Pickle Spear ~ ~Burgers are 8 ounces of Fresh Ground Certified Angus Beef Cooked to your Liking~

### House Boat Burger #9

Plain or Your Choice of American, Swiss, Cheddar, Pepper Jack, or Mozzarella Cheese ~Lettuce, Tomato, and Sliced Raw Onion Available at No Charge upon Request ~

### Kentucky Bourbon Burger #9

Seasoned to Perfection with our own Bourbon Sauce and topped with Crisp Onion Rings on an Onion Roll

### Blackened Cajun Burger ~ Chef Richard's Favorite #9

Pan Seared Spices Blackened to Perfection and Topped with Mozzarella Cheese. This is one of a kind!

## BBQ Bacon Cheddar Burger #9

A Classic! Slices of Crispy Bacon and Wisconsin Cheddar Cheese, Topped with Chef's Own BBQ Sauce

### Bratwurst and Sauerkraut #8

Delicious! Fresh Bratwurst cooked in Beer and topped with Sauerkraut on a Hoagie Roll

### 1/4 Pound All Beef Hot Dog #7

Chicago Style with Mustard, Relish, Onion, Tomato, Celery Salt, Sport Pepper, and Pickle Spear or Topped as You Like!

#### Pulled Pork Sandwich \$9

Slow Roasted Pork Shredded and Blended with Chef Richard's Personal Recipe BBQ Sauce, Topped with Crispy Onion Rings, a Little More BBQ Sauce and served on a Pretzel Roll

### Malibu Chicken #8

Charbroiled Chicken Breast Topped with Sliced Ham, Avocado, Swiss Cheese and Tomato with a spread of Honey Dijon Mustard on a Kaiser Roll

### Tasty Turkey Wrap #8

Thinly Sliced Turkey Breast with Shredded Romaine, Diced Tomato, and a Spread of Chipotle Mayonnaise Rolled in a Spinach Tortilla

### Tuna Wrap \$8

Chef Richard's Own Fresh Alb<mark>acore Tuna Salad with Shredded Romaine and Diced Tomato Rolled in a Spinach Tortilla</mark>

# Salads

~All Salads Served with Fresh Roll and Butter~

**Geneva Caesar Salad** \$8 (Add Grilled Chicken Breast or Grilled Shrimp for \$3)

Crisp, Fresh Romaine with Grape Tomatoes, Fresh Toasted Herb Croutons, and Asiago Cheese Dressed with Creamy Caesar Dressing

### Spinach Salad #8

Baby Spinach Leaves Topped with Bacon Pieces, Hard Boiled Egg and Red Onion Slices Dressed with your choice of Hot Bacon or Chilled Balsamic Dressings

### Firecracker Salad #9

Chunks of Crispy, Breaded, Chicken Tenderloins Tossed with Buffalo Sauce on a bed of Buttermilk Ranch Dressed Mixed Greens

### Blackened Atlantic Salmon #10

Pan Seared Atlantic Salmon Filet with Chef Richard's Perfected Blend of Cajun Spices and Served on Mixed Greens with Grape Tomatoes and Red Onion, Dressed with Dijon Vinaigrette

Yacht Club Salad \$6 (Add Grilled Chicken Breast or Grilled Shrimp for \$3)

Fresh Blend of Mixed Greens, Grape Tomatoes, Red Onion, Cucumbers and Fresh Toasted Herb Croutons and your choice of Dressing

~Salads are Dressed with Chef Richard's Selection unless otherwise Requested~
~Dressing choices are: Buttermilk Ranch, Creamy Blue Cheese, Dijon Vinaigrette,
Parmesan Peppercorn, Italian, and Balsamic Vinaigrette~

# Dinner Entrees (Add Side Salad for \$3)

## Char-Grilled Center Cut Boneless Pork Chops #14

Lightly Seasoned, Served with a Fluffy Baked Potato and Medley of Sautéed Fresh Vegetables

## New York Strip Steak #18

10 – 12 oz Hand Cut Certified Angus Choice and Cooked to your Liking and served with a Fluffy Baked Potato and Medley of Sautéed Fresh Vegetables

### Classic Fettuccini Alfredo #11

Fettuccini Pasta tossed with Sautéed Garlic and a Creamy Asiago Cheese Sauce served with Chef's Homemade Garlic Bread

### Grilled Atlantic Salmon \$15

Char-Grilled Salmon Filet served with Fluffy Baked Potato and Medley of Sautéed Fresh Vegetable

Kids' Selections

Pasta Marinara, Alfredo or Butter \$5

Grilled Cheese #5

Desserts

# Cheesecakes by the Slice #3

Ask your server for today's choices

### Frozen Gelato Fruit Bars \$3

Ask your server for today's choices

Vanilla Ice Cream #3

Seas<mark>onal Fresh Fruit Plate #3 /</mark> Homemade Mini Cream Pies #3

Banana, Lemon, or Chocolate Served With Whipped Cream

**Chef Richard prefers his beef cooked rare but warns:** Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs may Increase Your Risk of Food-Borne Illness, Especially if you have a Medical Condition