

Latitudes & Steelheads-NMG

Our Burgers and Sandwiches Come With House Made Chips, You Can Substitute House Cut Fries, Steak Fries or Onion Rings for a Buck or You Can Load Them up with Cheddar Cheese, Bacon and Scallions for 2 Bucks. You Can Also Add a House Salad for 2.95

Apple Wood Smoked Bacon-.75, Bleu Cheese-.75, Caramelized Onions-.50, Sautéed Mushrooms-.75, American, Pepper Jack and Swiss-.50, Wisconsin Smoked Cheddar Cheese-1, Artisan Lakeview Truffle Cheese-1, British Stilton-1, Haystack Onion-.50

Winter Root Chips Nice Assortment of Root Vegetable Chips including Michigan Potatoes Nicely Fried in our Zoe Zero Transfat Soy Bean Oil, Chipotle Crème and Three Cheese Fonduta for Dipping...8

This is Not a Race But You Can Start Here!

Seafood Fonduta A Spicy Mixture of Shrimp, Crayfish and Crab Meat in a Creamy Asiago Cheese Sauce, Garlic Toast Points...8

Black Mussels Prince Edwards, Local Beans, Chorizo, Roasted Garlic, Cream Sherry, Garlic Toast Points....8.9

Spinach & Artichoke Fonduta Artichokes, Baby Spinach, Three Cheeses, Garlic Toast Points...8

Calamari Crispy Fried Squid Rings and Tentacles, Marinara and Smoked Lime Crème...8.5

Portobella Fries Thick cut Portabella Mushrooms, Flash-Fried Crispy, Hand Crafted Caribbean Ketchup..7

Golden Onion Rings Fresh Cut White Onions, Battered Nicely and Fried Golden, Buttermilk Ranch Dressing...5

Wings Bone-In or Bone-less-Buffalo, Bourbon, Asian Ginger, Bleu Cheese and Celery Sticks....8

Bang Bang Shrimp Crispy Tiger Shrimp, Asian ginger Sauce..8

Chicken Quesadilla Seasoned Grilled Chicken, Pepper Jack Cheese, Scallions, Roasted Tomato Salsa, Sour Cream...7.9

Bacon Wrapped BBQ Tiger Shrimp on a Skewer...8

Pork Egg Rolls Roasted Pork, Shredded Cabbage, Carrot, Flash Fried Crispy, Peanut Reduction and Sweet and Spicy Teriyaki Sauce...7

Local Carlson Arbogast Cranberry Bean Hummus A Twist on the Traditional Hummus Made From Local Carlson Arbogast Beans, Sundried Tomato Pesto, Grilled Flat Bread...7.5

Burgers and Such!

***Build your own burger** 7 ounces of Fresh Ground Beef and grilled the old fashion way, on the flat top...7.50

***British Stilton Cheeseburger** Fresh Ground Beef seared with our Louisiana Cajun Seasoning, Melted Rogue Creamery Smokey Bleu Cheese, Cabernet Drizzle on a toasted brioche bun..8.9

***Bison Cheeseburger** 1/3rd Pound of American Buffalo Grilled nicely on our Seasoned Grille with two slices of American Cheese served with lettuce and tomato and mayo...8.9

***Wisconsin Smoked Cheddar Burger** Fresh Ground beef with Wisconsin Aged Smoked Cheddar, Apple Wood Smoke Bacon and Haystack Onions on a toasted brioche bun...8.9

Hand Crafted Vegetarian Burger Carlson Arbogast Cranberry and Black Beans with Fresh Vegetables and Portobella Mushrooms hand blended to make a delicious Vegetarian Burger, Swiss Cheese, Marinated Tomatoes, Zucchini and Red Onions, fresh lettuce and tomato, Dijonnaise.....7.5

River boat-Shaved Prime Rib, Swiss Cheese, Caramelized Onions and Sautéed Mushrooms, Horseradish Cream, Jus, Ciabatta...7.9

Yacht Club-Smoked Turkey and Ham, Apple Wood Smoke Bacon, Melted Swiss, mayo, lettuce and tomato, Ciabatta..7.9

Perch BLT-Perch Fillets Light Leiny Beer Battered with Apple-Wood Smoked Bacon, mayo, lettuce and tomato, grilled Ciabatta...8

Chicken Breast-6 ounce Grilled Chicken Breast, fresh lettuce, tomato and mayonnaise on a grilled Ciabatta...7

Spicy Ranch Chicken-A fresh 6 ounce Chicken Breast pounded thin, then breaded in a Cajun Rub with bread crumbs and Fried Crispy, Scratch Made Buttermilk Ranch, lettuce, tomato on a grilled Brioche bun...8

Soups and Salads

Caramelized Onion A House Specialty for 8 years, Caramelized Onions, Beef Jus, Garlic Crouton, Cheese Crust...4.25

Caesar's Traditional with Garlic Croutons and Parmesan...5...Add Grilled Chicken..7.9...Seared Salmon..8.9...Sautéed Tiger Shrimp...8.9

***Black & Bleu** 5 ounces of Sirloin Blackened, cut thin and Encrusted with Gorgonzola over a bed of Mixed Field Greens...9.5

Chicken Gorgonzola 6 ounces of Chicken Breast Grilled and Encrusted with Gorgonzola over a bed of Mixed Field Greens...8.5

Wedge An Iceberg Wedge with Crispy Apple Wood Smoked Bacon, Grape Tomatoes, Cucumbers, Shallots and Creamy Artisan Buttermilk Stilton...5

Roasted Pear & Nyblad Farms Apple Roasted Pear and Local Apples, Mixed Field Greens, Spinach and Roasted Almonds, Artisan Stilton, Champagne Pomegranate Vinaigrette...8.9

*NOTICE— THE MAIN MAN AT THE ESTABLISHMENT WANTS US TO INFORM YOU THAT THESE ITEMS ARE PREPARED TO ORDER AND CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

Love the Water!

Walleye-Traditional Lightly Breaded and Pan-Seared in EVOO, Lemon, Garlic, Chardonnay Sauce.....14.9

Add Sautéed **Tiger Shrimp** for 2.5 **Cedar Plank Walleye**...15.9

Walleye Etouffée

Roasted Walleye with Sautéed Tiger Shrimp, Crayfish, Fresh Garlic, Crushed Red Pepper, Cream Sherry and Parmesan cream....18.9

Lake Perch

An Alternative to European Pike Perch or Fresh Great Lakes Perch, this Perch is Farm Raised in the Great Lakes Region, has great flavor without all the Mercury or Pesticides and is Sustainable, Traditional Light Batter....15

Fish & Chips

Real North Atlantic Cod, Lightly Battered in our Hand Crafted Leiny Beer Batter, House Slaw and Fries....10.9

Seared New Brunswick Farm Raised Salmon Local Carlson Arbogast Farm Beans, Chorizo, Roasted Garlic, Spinach, Cream Sherry..16

Salmon Fusion

Grilled New Brunswick Salmon, Teriyaki Vinaigrette, Local Black Beans, Spanish Rice, Lime Crème, Siracha....16

Tiger Shrimp

Crispy Leiny Batter-Fried, Lemon, and Cocktail Sauce....14.9

Seafood Etouffée

Tiger Shrimp, Crayfish, and Mussels sautéed with Fresh Garlic and Crushed Red Pepper, Sherry Reduction, Saffron Rice....16

Latty's Classic Seafood Bake

A Half Grilled Lobster Tail, Old Bay Steamed Half Pound of Snow Crab, Tiger Shrimp, Mussels and Spicy Italian Sausage with Red Skin Potatoes and Cabbage....22

Queen Crab Pot

A Full Pound of Alaskan Snow Crab Steamed in Old Bay, Spicy Italian Sausage, Red Potatoes, and Cabbage... 18.9

Field & Ribs

Wisconsin Quail

Juicy Grilled Wisconsin Quail then Roasted on a Cedar Plank, Duchesses Potatoes, Fresh Vegetable Garnish, Cabernet Drizzle...18.9

Pork Baby Back Ribs

Slow Braised, Fall off the Bone, Homemade BBQ Sauce...Half Rack....14.....Full Rack.....17.9

What is Meat Without Potatoes?

NO CHARGE : Whipped Potatoes, Baked Potatoes, Pasta Marinara, Saffron Rice, and Black Beans and Rice

1.5 up charge for the following; Twice Baked Potatoes or Loaded Baked Potatoes

2 up charge for a Broccoli, Cheddar, Bacon, Scallion Stuffed Baked Potato

Winter Hearty Pasta

Chicken Fettuccine Alfredo

Traditional Hand Crafted Parmesan Cream Sauce, Garlic Toast Points...13.9....Substitute Shrimp....15

Blackened Chicken Fettuccine Alfredo with Fresh Mushrooms, Crushed Red Pepper and Scallions....14.9

Parmigiana Chicken Scallopini

Medallions of Chicken, Parmesan Crust, Asparagus, Sundried Tomatoes, Mushrooms, Roasted Garlic, Spinach, Scallions, 25 Year Aged Balsamic, Angel Hair....15

Mediterranean Seafood Linguini

3 ounces Cold Water Lobster, Tiger Shrimp, Crayfish and Black Mussels, Fresh Garlic, Sundried Tomatoes, Artichoke Hearts in a Refreshing Lemon Chardonnay Sauce, Garlic Toast Points...18.9

Pasta Asiago Lagostino-Tiger Shrimp Sautéed with Crayfish with Fresh Garlic, Mushrooms and Crushed Red Pepper, Scallions, Creamy Asiago Sauce Tossed with Fettuccine..16

Stuffed Chicken Cordon Bleu-Tender Breast of Chicken Stuffed with Smoke Ham, Swiss Cheese, Breaded and Flash Fried Crispy, Saffron Rice, Parmesan Cream Sauce....15

Best of Beef

A Nice Accoutrement-Cabernet Reduction...2, Au Poivre with Cabernet Reduction...2.5, Sautéed Mushrooms....1.7, Sautéed Onions...1.7, Both Sautéed Mushrooms and Onions..2.5, Crispy Haystack Onions....1.5, Half Canadian Coldwater Lobster Tail...7.5, Full Tail...15

***Beef Tenderloin Sous Vide** Beef tenderloin Skewered with Fresh Vegetables, Vacuum Sealed in a Hand Crafted Marinade, Char-Grilled, Mushroom Marsala Sauce....15.9

***Kobe Beef Sirloin** From the Japanese Strain of Cattle, this Highly Touted Beef is Tender and Delicious, Full of Omega 3 Fatty Acids and Lower In Cholesterol, Local Black Beans, Spanish Rice, and Asian Ginger Sauce....18.9

***12 ounce New York Strip** Choice Aged New York Strip, Grilled Perfectly to Order...16....**With Batter-Fried Shrimp**..18.9

***10 ounce Top Sirloin** Choice Aged Top Sirloin, Grilled to Order...14...**With Batter-Fried Shrimp**....16.9

***6 ounce Sizzler** Aged 6 ounce Chunky Cut Sirloin, Grilled to Order, Baked Potato....9

***Prime Rib** Herb crust and slow roasted over 8 hours so it is perfectly tender. **Queen** cut 10 to 12 ounces...15 **King** cut 14 to 16 ounces..18.9

***Blackened Prime Rib** Blend of Zesty Seasonings, Seared Hard, Dueling Compound Butter-Cabernet and Horseradish...18