

Reservations always welcome!
715-934-4411
www.steakhouseandlodge.com



15860 T-Bone Lane
1 mile south on Hwy 27 South
Hayward, WI 54843

~~~ APPETIZERS ~~~

BLOOMIN' ONION 8.95
Huge deep-fried onion with honey-dijon sauce.

CRABCAKES 9.95
Lump crabmeat mixed with onions, peppers and spices, pan seared, served atop a creamy seafood sauce.

SHRIMP COCKTAIL 9.95
Iced jumbo shrimp with cocktail sauce and lemon.

STUFFED MUSHROOMS 9.95
Fresh mushrooms with our homemade spicy Sausage stuffing, topped with shredded parmesan, and served over marinara sauce.

CHEESE CURDS 6.95
State fair style cheese curds served with a side of marinara sauce.

~~~ Fresh... From the BUTCHER BLOCK ~~~

All of our steaks are U.S.D.A. choice or higher grade selected each week by our chef for their exceptional quality.

THE STEAKHOUSE'S ~ SLOW ROASTED PRIME RIB

Lightly smoked and slow cooked for eight hours.

12 oz. 19.95 16 oz. 24.95
20 oz. 27.95 36 oz. 39.95

Suggested Wine: *Lindemans Pinot Noir*

RIBEYE STEAK
Full of flavor, well marbled.
12 oz. 19.95 16 oz. 24.95
Suggested Wine: *Louis Martini Cabernet*

NEW YORK STRIP
The traditional choice of many steak eaters.
12 oz. 19.95 16 oz. 24.95
Suggested Wine: *Louis Martini Cabernet*

FILET MIGNON
The most tender of all cuts.
6 oz. 19.95 10 oz. 25.95
Suggested Wine: *Louis Martini Cabernet*

STEAKHOUSE BLACK & BLUE
Blackened filet mignon served with a creamy bleu cheese dressing.
6 oz. 20.95 10 oz. 26.95
Suggested Wine: *Louis Martini Cabernet*

PORTERHOUSE
24 ounces! 26.95
The best of two loins – the strip loin and the tenderloin.
Suggested Wine: *Louis Martini Cabernet*

BBQ BABY BACK RIBS
Steakhouse Rack 19.95
Lightly smoked and slow cooked for several hours.
Suggested Wine: *Rawsons Retreat*

STEAKHOUSE GROUND ROUND

16 oz 14.95
Chopped New York strip & ribeye grilled and topped with wild mushroom cabernet sauce.
Suggested Wine: *Rodney Strong Pinot Noir*

Add to any steak: **3 Jumbo Shrimp - 8.95** or **1 Lobster Tail - 22.95**
Add: Sautéed Mushrooms – 2.50 Sautéed Onions – 1.00 Sautéed Mushrooms & Onions – 2.50

~~~ SEAS & LAKES ~~~

CANADIAN WALLEYE PIKE 18.95
Seasoned fillet prepared deep-fried, broiled, or pan-fried.
Suggested Wine: *Placido Pino Grigio*

SALMON FILLET 17.95
Baked with garlic cheese crust or char-grilled.
Suggested Wine: *Lindemans Pinot Noir*

LOBSTER TAIL 29.95
7 ounce cold water tail served with drawn butter.
Suggested Wine: *LaCrema Chardonnay*

JUMBO SHRIMP
6 shrimp 20.95 3 shrimp 14.95
Your choice.....broiled, deep-fried, or dejonghe style (baked in garlic cheese crumbs).
Suggested Wine: *Thomas Hyland Chardonnay*

CRAB-STUFFED WALLEYE 21.95
Served with lemon-dill sauce.
Suggested Wine: *Thomas Hyland Chardonnay*

FRIDAY FISH FRY 12.95

A northern Wisconsin tradition – an all-you-can-eat fish fry!
Enjoy deep-fried or broiled cod with your choice of baked potato, fries or wild rice blend, coleslaw, and freshly baked rolls.

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**Our dinners are served with choice of soup or mixed green salad, choice of potato (baked, twice baked, fries or wild rice blend) and freshly baked rolls.**

Extra Plate Charge \$5.95

Add Bleu Cheese Crumbles to your salad for \$.50

Substitute with our **SIGNATURE SALADS - HOUSE BALSAMIC** or **HOUSE CAESAR SALAD** for an additional \$1.50

Substitute our **HOMEMADE BAKED FRENCH ONION SOUP** for an additional \$2.00

## ~~~ CHICKEN & PORK ~~~

### **PORK NAMEKAGON** 16.95

Pork tenderloin sautéed with field greens, raisins and bleu cheese and served with a peach zinfandel sauce.

Suggested Wine: *McWilliams Shiraz*

### **CHICKEN PARMESAN** 16.95

Lightly breaded chicken breast topped with marinara, mozzarella, and parmesan cheese, and served over linguini noodles.

Suggested Wine: *Louis Martini Cabernet*

### **BOURBON STREET PORK OR CHICKEN** 16.95

Medallions of pork tenderloin or boneless chicken breast sautéed with onions and mushrooms, served in a Cajun cream sauce.

Suggested Wine: *LaCrema Chardonnay*

## ~~~ PASTA ~~~

Pasta selections are served with soup or salad and veggie.

### **CHICKEN FETTUCCINI ALFREDO** 17.95

Chicken breast sautéed in garlic butter with mushrooms and tossed with fettuccini in a light Alfredo sauce.

Suggested Wine: *Thomas Hyland Chardonnay*

### **SEAFOOD FETTUCCINI ALFREDO** 20.95

Shrimp, crabmeat and scallops sautéed in garlic butter with mushrooms and tossed with fettuccini in a light Alfredo sauce.

Suggested Wine: *Thomas Hyland Chardonnay*

### **PASTA PRIMAVERA** 13.95

A delightful blend of fresh vegetables tossed with a light Alfredo sauce and fettuccini noodles.

Suggested Wine: *Kenwood Sauvignon Blanc*

### **PASTA DEL MAR** 20.95

Shrimp, crabmeat and scallops sautéed in garlic butter and tossed with linguini noodles.

Suggested Wine: *Placido Pinot Grigio*

### **TENDERLOIN TIPS OVER NOODLES** 14.95

Fresh cut tenderloin sautéed with onions, red wine and demi-glaze sauce and served over fettuccini noodles.

Suggested Wine: *Lindemans Pinot Noir*

## ~~~ SALADS ~~~

Salad selections are served with freshly baked rolls.

### **CHICKEN CAESAR SALAD** 12.95

Romaine, homemade croutons, and shredded parmesan cheese tossed with classic Caesar dressing and topped with grilled chicken breast.

### **BLACK AND BLEU SALAD** 12.95

Grilled New York steak strips, bleu cheese crumbles with sliced red onions, peppers, grape tomatoes and homemade croutons tossed with our own creamy bleu cheese dressing.

### **SIGNATURE HOUSE BALSAMIC SALAD** 8.95

Mixed greens with candied walnuts and raisins tossed with our own creamy balsamic dressing. Bleu cheese crumbles optional.

### **SIGNATURE HOUSE CAESAR SALAD** 8.95

Romaine, homemade croutons, and shredded parmesan cheese tossed with classic Caesar dressing.

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Items may be cooked to order; however, many state health codes require us to inform you that raw, under-cooked meats, or seafood may increase your risk of food borne illnesses.

**18% gratuity added for groups of 10 or more**

***Ask us about banquets, weddings, special party arrangements,  
and off-site catering events at The Steakhouse & Lodge.  
We offer one-on-one consultation with your plans!***

Visit us at our website [www.steakhouseandlodge.com](http://www.steakhouseandlodge.com)