

Appetizers

*Jumbo Sea Scallops

Three fresh day boat scallops pan seared and served over arugula with a champagne vinaigrette 19

*Jonathan's Shrimp De Jonghe

Wedges of creamy Brie cheese paired with 4 jumbo wild gulf shrimp in a garlic butter and panko breading topping with toasted almonds and served with a baguette 18

*Fire Cracker Shrimp

Crispy gulf shrimp coated in a creamy spicy chipotle sauce served over organic garden greens with tropical fruit salsa 16

*Blackened Sashimi Grade Tuna

Seared rare with crispy wontons, wakame seaweed salad, mango, papaya, pineapple chutney, wasabi aioli and Asian sesame glaze 16

*Seafood Stuffed Mushrooms

Stuffed with real red crab, shrimp & Italian 3 cheese blend topped with Saffron Royale Sauce 16

Homemade Cheese Curds

Hand battered Wisconsin white cheddar cheese served with Ranch dressing 8

*Blackened Pork Medallions

4 medallions served with Chardonnay Shitake Cream Sauce 15

*Prince Edward Island Mussels

A generous portion of sautéed mussels prepared either Provencal style or with white wine beurre blanc 14

*Flash Fried Calamari

Served with homemade marinara sauce 13

*Oysters Rockefeller

Fresh east coast oysters topped with our house spinach, cherry wood smoked bacon and 3 cheese blend 3.25 per oyster (minimum of 6)

Side Garden Salad 6

Baked French Onion Crock 7

Soup of the Day

Cup 4 / Bowl 6

Entrée Salads

*Sesame Seared Ahi Tuna Salad

Sushi Grade sliced Tuna served rare over organic mixed greens, crispy wonton strips, toasted almonds, Wakame seaweed salad, mandarin oranges and tropical fruit salsa with Asian sesame ginger vinaigrette 19

Classic Caesar Salad

Crisp romaine lettuce, shredded parmesan cheese, red onion, anchovies, hard-boiled egg and croutons. Tossed in our Caesar dressing 13 small 8 / *Add chicken 6 / *Add shrimp 8

Fire Roasted Fuji Apple Arugula Salad

Arugula and fire roasted Fuji Apples topped with fresh goat cheese, grape tomatoes, Spanish red onion, raisins, candied pecans with a tropical fruit champagne vinaigrette 17 *Add chicken 6 / *Add shrimp 8

Hot Bacon Spinach Salad

Fresh baby spinach, with red Spanish onion, hard-boiled egg, bacon lardons and topped with hot cider dressing 14 / small 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Butchers Block

***6 oz. Angus Tenderloin topped with a Garlic & Herb Stuffed Mushroom 39**

***14 - 16 oz. Center Cut Angus New York Strip 36**

***14 - 16 oz. Center Cut Angus Ribeye 36**

Add On

Add 3 jumbo gulf shrimp (Grilled, scampi or fried) 12 / Add 3 Pan Seared Scallops 18 /

Add 9 oz. warm water Brazilian Lobster Tail 38

Steak Enhancers

Ala Oscar (Fresh Asparagus, Red Crab, Saffron sauce) 12 / Cajun Blackened 4 / Pepper Corned and Black River Gorgonzola Cheese 6 / Chardonnay Shiitake Cream Sauce 4 / Sautéed Mushrooms 4 / Grilled Onions 2

***Chicken Ala Jonathan**

7 oz. fresh chicken breast lightly breaded in seasoned panko bread crumbs and sautéed, finished with Chardonnay Shiitake cream sauce 24

***Fresh Chicken Breast Ala Oscar**

8 oz. fresh chicken breast topped with asparagus, red crab and saffron sauce 27

***Center Cut Duroc 14 oz. Pork Chop**

Chargrilled and served with a Fuji Apple bacon Bourbon Walnut Chutney 32

***Fresh Australian Lamb Loin**

Seasoned with herbs, chargrilled and served with Drambuie demi-glace 29

Surf Side Seafood Selections

***Fresh Cashew Encrusted Halibut**

Finished with a citrus lemon beurre blanc 34

***Parmesan Encrusted Scottish Salmon**

With dill cucumber sauce 29

***Seafood Stuffed Jumbo Gulf Shrimp**

Four jumbo gulf shrimp topped with our fresh seafood stuffing and finished with saffron Royale' sauce 29

***Day Boat Jumbo Scallops**

Four lightly seasoned pan seared scallops served over sautéed arugula, bacon lardons, capers garlic and grape tomatoes 36

***Seafood Stuffed Walleye**

Fresh Canadian Walleye stuffed with our house crab and shrimp stuffing set atop Saffron Royale Sauce 31

***Chilean Seabass**

A generous portion of pan seared Chilean seabass served with a dill cream sauce 39

***Fresh Florida Grouper**

Seafood topped and finished with saffron Royale' sauce 38

***Pan Seared Ahi Tuna**

Sushi grade ahi tuna seasoned in sesame Japanese spice and pan seared rare set atop a tropical fruit salsa and Wakame seaweed salad 28

***Fresh Pan Seared Mahi Mahi**

Bourbon sriracha cilantro glazed Mahi served over lobster bisque, mashed potatoes, topped with flash fried parsnips and turnips 32

***Seafood Cioppino**

Clams, fish, scallops, squid, mussels and shrimp in a delightful Italian red sauce 29

Build a Pasta Bowl

Your choice of pasta (cavatappi or fettuccini), sauce (marinara or alfredo) 16, with vegetables 18, chicken 21, shrimp 24 or all of the above 29

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