



## *Appetizers/Starters*

Add a side salad to any menu item for \$2

**Spinach & Artichoke Dip** - dip served with a chewy baked sour dough bread. \$7

**Walleye Fingers** - cold water walleye, batter dipped, and breaded; then deep fried to a golden brown and served with our special cocktail sauce or tartar if you'd prefer. \$8

**Onion Petals** - served on a bed of green leaf and a side of ranch dressing. \$6

**Mozzarella Sticks** - plump and juicy beer battered and served with marinara sauce. \$7

## *Salads*



**Chicken Caesar** - grilled chicken breast with mushrooms and black olives; served on a bed of crisp romaine lettuce, tossed in a creamy Caesar dressing, then topped with parmesan cheese and croutons. \$8

**House** - fresh variety of baby lettuces served with Parmesan cheese and croutons, then garnished with fresh vegetable. \$7

**Taco** - seasoned ground beef or chicken served with fresh lettuce, cheese, tomatoes, onions, and black olives, served over quesadilla strips; Sour cream and salsa served on the side. \$8



## *Sandwiches*

All sandwiches are served with french fried potatoes

**Hamburger** - half pound of USDA choice ground beef. \$8

with cheese \$8.50

with bacon and cheese \$8.95

**Grilled Chicken Breast** - 8 oz chicken breast grilled to perfection. \$8

with cheese \$8.50

with cheese and bacon \$8.95

*To add incredible flavor to your steak, burger, or chicken ask to have our chef add one of these house specialty seasoning blends to your entrée.*

**Louisiana** - a cajun blend of cayenne and red chili peppers, garlic, onion, Worcestershire sauce, and paprika.

**Chicago** - roasted garlic, peppercorn, onion, and a hint of hickory and molasses.

**Southwest** - red chili peppers, chipotle peppers, ancho peppers, caramel, onion, and natural mesquite smoke flavor.

**San Francisco** - a bit of California, Ginger, teriyaki, sun-dried tomato, garlic, red chili, and wasabi horseradish.

# Cattails' Dinners

All dinners served with your choices of soup or salad, choice of baked, twice, or french fried potato, and bread.



## Steak

**6 oz Top Sirloin** - petite USDA choice six ounce center cut sirloin steak broiled the way you ask for it. \$14

**12 oz Top Sirloin** - larger twelve ounce USDA choice Top Sirloin, also broiled to your specifications. \$17

**Rib-eye** - ten ounce USDA choice beef grilled the way you like it. \$16

**Burgundy Pepper Steak** - cut from the second most tender portion, marinated to perfection, and grilled to your specifications. \$16

*Add a jumbo shrimp tail to any steak dinner for \$3*

**Prime Rib--A Cattails Specialty** - USDA choice and oven baked to the degree you prefer, two sizes to choose from (Available on Fridays and Saturdays)

## Pasta



**Chicken and Broccoli Alfredo** - A tender chicken breast served on a bed of fettuccini pasta with a parmesan cream sauce. \$15

**Chicken Parmesan** - fettuccini pasta tossed with our marinara sauce and breaded chicken breast with Italian seasoning and parmesan cheese. \$15

**Shrimp Diane** - shrimp sautéed in a garlic butter served on bow tie pasta with black olives, mushrooms, and fresh tomatoes. \$15



## Chicken and Seafood

**Walleye Dinner** - northern walleye pike served broiled or deep fried with our own breading and served with tartar or cocktail sauce. \$15 (Two fillets \$20)

**Chicken Breast** - we start with a full eight ounce double lobe chicken breast then broil it until it's moist and juicy. \$14

**Shrimp Dinner** - four large, plump, and tender shrimp broiled or deep fried to perfection, choose either cocktail or tartar sauce to accompany your shrimp. \$20

**Salmon** - two pacific red salmon fillets finished with a lemon dill sauce. \$18

*Add a Top Sirloin steak to any of the above selections for \$5*