



## Cabin at Connors Lake Restaurant ~ Entrees

*All entrees include your choice of potato, house salad, or a cup of our soup, chef's selection of seasonal vegetables and Portuguese Corn Bread*

### Rib Eye

Chef cut 16 oz. Rib Eye full of marbling and flavor, char-grilled to perfection. **\$25**

Wine Pairing: Red Zinfandel

### Bacon Wrapped Filet Mignon

Apple wood smoked bacon embraces a succulent 7 oz. Filet grilled to your preference served with Choron sauce. **\$29**

Wine Pairing: Merlot

### Osso Buco

This classic starts with lightly floured pork shank. Seared and sautéed with mirepoix and herbs; served in natural pan juices with creamy mushroom risotto. **\$27**

Wine Pairing: Pinot Noir

### Roast Duckling

Tender half duckling, semi-deboned; seasoned with thyme, rosemary, with a blend of forest mushrooms and cranberry glaze. Served over The Cabin's own wild rice pilaf and accompanied with braised red cabbage.

**\$26** Wine Pairing: Shiraz

### Alaskan King Crab Legs

Sweet Alaskan Crab Legs steamed in white wine court bouillon and served with clarified butter. **\$39**

Wine Pairing: Gewurztraminer

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### Glazed Salmon

Rich Wisconsin maple syrup infused with orange and toasted almonds creates a citrus glaze that enhances this seared Fillet. **\$26**

Wine Pairing: Sauvignon Blanc

### Pasta Extravaganza

Pair pasta al dente with either a rich tomato Marinara or creamy Alfredo sauce.

Vegetarian **\$19**      Chicken Breast **\$21**

Breaded Pork Loin **\$20**      Shrimp **\$27**

### Walleye Amandine

Freshly caught Walleye fillet, hand dipped in egg batter, lightly tossed in breadcrumbs and almonds. Pan-fried and served with a lemon Beurre Blanc sauce. **\$29**

Wine Pairing: Chardonnay

### Schnitzel und Spaetzle

This ethnic dish pair's hand pounded seasoned pork cutlets with Austrian style egg dumplings and braised red cabbage. Served with our chef's own rich and flavorful sauce. **\$24**

Wine Pairing: Pinot Noir

### Fresh Scallops in Puff Pastry

Seasoned and pan seared fresh scallops (4), wrapped in puff pastry and baked until golden brown.

Accompanied with penne pasta and Vodka marinara cream sauce. **\$27**

Wine Pairing: Riesling

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### Prawns

These (3) GIANT Shrimp will astound you in size and taste. Your choice of flambéed with sherry, garlic and lemon, or hand dipped in seasoned batter and deep-fried until golden brown. **\$29** Wine

Pairing: Sauvignon Blanc

### Add to Any Entrée

(3) Sautéed or Fried Shrimp **\$9**

Blackening: **\$2**

Gorgonzola Bleu Cheese Encrusted: **\$5**

Sautéed Mushrooms or Onions: **\$4**

WISCONSIN FOOD SAFETY AGENCIES ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, CHILDREN UNDER 4, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS.

**No separate checks for parties of six or more. An 18% gratuity will be added to all parties of eight or more. Split plate charge: \$5**