

COACHMAN'S INN

Appetizers

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| BRUSCHETTA | \$6 | HERB GARLIC SHRIMP | \$9 |
| fresh tomatoes, onions and basil tossed with oil and balsamic vinegar, served on grilled baguettes (Add Cajun, jerk-spiced or mesquite shrimp for \$2 more!) | | four shrimp charbroiled, served in herb garlic butter | |
| SPINACH ARTICHOKE DIP | \$8 | BACON-WRAPPED SHRIMP | \$9 |
| warm, rich cheese sauce, spinach and tender artichokes, served with fried pita chips | | five bacon-wrapped Tiger shrimp, served with bacon honey tartar sauce | |
| COCONUT SHRIMP | \$9 | BLACK 'N BLEU CROSTINI | \$10 |
| five coconut-breaded shrimp, deep fried, served with a curry cream dipping sauce | | thin sliced, seasoned beef tenderloin with roasted red peppers caramelized onions and bleu cheese on toasted French baguette crostini then drizzled with balsamic reduction | |
| BEER BATTERED SHRIMP | \$9 | ASIAN-GLAZED CALAMARI RINGS | \$10 |
| four shrimp deep fried until golden brown in our beer batter, served with cocktail sauce | | lightly-breaded calamari rings, deep fried and finished with sweet chili soy glaze, green onions, Kalamata olives and sesame wontons | |
| ASIAN BBQ SHRIMP | \$9 | | |
| four shrimp grilled with Asian glaze, served with Asian mustard | | | |

Salads

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| *BUFFALO CHICKEN SALAD | \$9 |
| fresh romaine and iceberg with buffalo-spiced grilled chicken, cheddar cheese, tomatoes, served with ranch or bleu cheese dressing | |
| CHEF SALAD | \$9 |
| chopped romaine and iceberg lettuce mix with turkey, ham, cheddar cheese, tomatoes, cucumber, red onions, carrots, served with choice of dressing | |
| *ASIAN CHICKEN SALAD | \$13 |
| fresh romaine and iceberg tossed with Asian-cut vegetables, topped with sweet chili soy-glazed grilled chicken and sesame wontons, almonds, and mandarin oranges served with roasted sesame dressing | |
| *STEAKHOUSE SALAD | \$14 |
| fresh romaine and iceberg tossed with garden vegetables, topped with hard-boiled egg, bacon and bleu cheese, topped with either charred beef tenderloin or blackened chicken, served with choice of dressing | |
| CAESAR SALAD | \$9 |
| fresh romaine and iceberg tossed with house croutons, shaved parmesan, rich Caesar dressing and topped with sweet red onion, hard boiled egg and cherry tomatoes | |
| | *add grilled chicken \$4 |
| | *add blackened chicken \$4 |
| | *add charred beef tenderloin \$5 |
| | add garlic herbed shrimp \$6 |

Pasta

- served with fresh-baked rolls and choice of soup or salad

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| *CHICKEN WITH SPINACH AND ARTICHOKE | \$16 |
| marinated grilled chicken breast in a rich Swiss cheese, spinach and artichoke cream sauce tossed with bow tie pasta and topped with green onions and herbed tomatoes, served with garlic herb toasted French bread | |
| *CHICKEN PARMESAN | \$16 |
| Italian-breaded chicken breast crusted with mozzarella & parmesan set on top of linguini pasta with a rich basil marinara sauce and served with toasted cheesy garlic French bread | |
| SHRIMP SCAMPI LINGUINI | \$18 |
| eight pan-seared garlic herb shrimp in a rich white wine, lemon cream sauce topped with green onions and herbed tomatoes served with toasted cheesy garlic French bread | |
| SHRIMP & LOBSTER MAC | \$25 |
| garlic herb shrimp and 5 oz broiled lobster tail topped over baked macaroni with four-cheese mornay and panko parmesan crust | |

Pork

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

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| *TWIN PORK CHOPS | \$18 |
| two pork chops charbroiled to perfection and smothered with steak butter | |
| *BACON WRAPPED PORK TENDERLOIN | \$18 |
| two tender pork medallions, broiled to perfection, served with a light mustard cream sauce | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

Chicken

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

- *FRIED CHICKEN** **\$16**
two pieces of chicken dipped in Coachman's own beer batter recipe
- *BLACKENED CHICKEN** **\$16**
two blackened-spiced chicken breasts seared in cast iron pan for a crisp charred crust
- *ASIAN BBQ GRILLED CHICKEN** **\$16**
charbroiled with Asian BBQ, served with Asian sweet chili sauce and topped with crispy sesame wontons

FRIDAY FISH FRY

*Served with fresh-baked rolls, vegetable of the day,
choice of potato or rice, and choice of soup or salad or coleslaw*

BEER BATTERED COD \$14

Coachman's own beer batter recipe, two pieces deep fried and served up with tartar sauce

OVEN BAKED COD \$14

two large cod loins seasoned and baked until tender and flaky, served with drawn butter

CITRUS CRUSTED COD \$15

two large cod loins topped with a citrus panko crust and served with citrus herb butter

FRIED YELLOW PERCH \$16

six lightly dusted fillets fried golden brown, served with lemon and tartar sauce

PANKO CRUSTED WALLEYE \$20

two panko crusted walleye fillets fried golden brown, served with lemon and tartar sauce

SEAFOOD PLATTER \$32

broiled lobster tail, fried cod, baked cod, fried perch, and deep fried beer-battered shrimp

Add an extra piece of fried or baked cod for just \$2!

BRANDY OLD FASHIONED SPECIAL!!

Shrimp & Lobster

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

- *COCONUT SHRIMP** **\$18**
ten coconut-breaded shrimp, deep fried, served with a curry cream dipping sauce
- *BACON-WRAPPED SHRIMP** **\$18**
ten bacon-wrapped Tiger shrimp, served with bacon honey tartar sauce
- *BEER BATTERED SHRIMP** **\$18**
eight shrimp deep fried until golden brown in our beer batter, served with cocktail sauce
- *ASIAN BBQ SHRIMP** **\$18**
eight grilled shrimp with Asian glaze, served with Asian mustard
- *HERB GARLIC SHRIMP** **\$18**
eight shrimp charbroiled, served in herb garlic butter
- *SHRIMP SAMPLER** **\$25**
five deep fried fantail, five coconut and five bacon wrapped shrimp, served with dipping sauces
- *BROILED LOBSTER TAIL 5 OZ** **\$25**
served with drawn butter and lemon
- *TWIN BROILED LOBSTER** **\$38**
make it a pair with drawn butter and lemon

ADD A LOBSTER TO ANY ENTRÉE \$15

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Automatic gratuity added to parties of 8 or more.
Prices and availability subject to change.

Fish

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

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| PRETZEL CRUSTED WALLEYE | \$20 |
| dipped in Coachman's own beer batter then pressed in a pretzel panko breading, deep fried until golden, then oven finished for a tender flaky fillet, served with a grilled lemon half and bacon honey tartar | |
| SEARED SALMON FILLET WITH CITRUS CREAM | \$20 |
| pan seared for a golden crust, served with a citrus cream sauce | |
| ASIAN BBQ GRILLED SALMON | \$20 |
| charbroiled with Asian BBQ, served with grilled lemon and Asian sweet chili sauce and topped with crispy sesame wontons | |
| BLACKENED SALMON | \$20 |
| cast-iron seared, blackened-spiced salmon fillet, served with citrus butter | |

Beef

- served with fresh-baked rolls, vegetable of the day, choice of potato or rice, and choice of soup or salad

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| *SMOTHERED NEW YORK STRIP STEAK – 10 oz | \$25 |
| 10-ounce New York strip grilled to your liking, topped with onions, mushrooms, and Swiss cheese | |
| *NEW YORK STRIP – 16 oz | \$32 |
| 16-oz New York strip charbroiled to perfection, topped with Coachman's steak butter and haystack onion rings | |
| *RIBEYE | \$32 |
| 14-oz ribeye grilled to your liking, topped with Coachman's steak butter | |
| *CHARBROILED TENDERLOIN FILET – 10 oz | \$40 |
| 10-ounce choice cut grilled to your liking, most tender of beef cuts | |

~ SATURDAY PRIME RIB SPECIALS ~

***SLOW ROASTED GARLIC HERB PRIME RIB ROAST**

Served with tarragon au jus and horseradish cream sauce
Add \$3 for Cajun spiced and bleu cheese crusted

ENGLISH CUT – 10 oz \$18

-brings out the true flavor of the roast

QUEEN CUT – 14 oz \$23

-tender and flavorful

KING CUT – 18 oz \$28

-thick and hearty

PRIME RIB BUFFET \$26

All you can eat buffet featuring a salad bar, prime rib, BBQ ribs, chicken, pasta, desserts and more!

Side Orders

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| MIXED GREEN SALAD | \$3 | ONION RINGS | \$3 |
| FRENCH FRIES | \$3 | LOADED BAKED POTATO | \$4 |
| SWEET POTATO FRIES | \$3 | CAESAR SALAD | \$4 |
| WILD RICE | \$3 | CUP OF SOUP | \$3 |
| VEGETABLES | \$3 | BOWL OF SOUP | \$4 |
| BAKED POTATO | \$3 | CHEESE CURDS | \$5 |
| MASHED POTATOES | \$3 | | |

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