

APPETIZERS

CHEESE CURDS	\$10.5	COCONUT SHRIMP	\$12.5
Fresh Buttermilk battered Curds from clock shadow, served with house Marinara sauce.		Lightly breaded Shrimp, deep fried until golden, served with Mustard-Passion Fruit or Curry cream sauce.	
CHEESE QUESADILLA	\$8	JALAPENO POPPERS	\$9
Grilled flour tortilla stuffed with blend of Mozzarella Cheese, served with Avocado, Salsa, and Sour Cream.		Bacon breaded stuffed with Cream Cheese and served with Spicy Honey Mustard sauce.	
WISCONSIN LOVERS	\$15	CHICKEN WINGS	SIX \$9 TWELVE \$14
Cheese Quesadilla, Cheese Curds, Onion Rings, Chicken Tenders, and French Fries served with Ranch and Marinara sauce.		Applewood smoked tossed with your choice of Buffalo sauce, Korean BBQ or Sweet Habanero sauce.	
		FAMOUS BEER BATTERED SHRIMP	\$14.5
		Coachman's homemade secret beer batter shrimp, deep fried until golden, served with Cocktail sauce.	

SALADS

CAESAR SALAD	\$10
Fresh Romaine and Iceberg lettuce tossed with House Croutons, Shaved Parmesan, Red Onion, Hard-Boiled Egg and Cherry Tomatoes served with Caesar Dressing.	
CALIFORNIA COBB SALAD	\$13
Mixed Green Lettuce, with Hard-Boiled Egg, Carrots, Cucumbers, Onion, Bacon, Blue Cheese, Cherry Tomato, Avocado, and Croutons, served with Blue Cheese or Ranch.	
BABY ICEBERG WEDGE SALAD	\$11
Topped with Bacon, Sundried Tomato, Cucumbers, and tossed with Blue Cheese dressing.	

*add grilled or blackened chicken	\$4
*add charred beef tenderloin	\$5
*add garlic herbed shrimp	\$6
*add salmon	\$6

VEGETARIAN

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

EGGPLANT PARMESAN	\$13
Thick sliced and lightly breaded on Asian bread crumbs, and Parmesan Cheese, deep fried until golden served over Marinara sauce, and topped with Mozzarella cheese.	
GRILLED VEGETABLES AND HUMMUS	\$11.5
Grilled Zucchini-Squash, Carrots, and Peppers served with our homemade Cilantro Hummus and Pita chips.	

TASTE OF ITALY

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

CHICKEN ALFREDO	\$15
Fettuccine Noodles tossed with Creamy Parmesan roasted garlic Alfredo sauce, and grilled Chicken, paired with garlic bread.	
CLASSIC ITALIAN CHICKEN PARMESAN	\$16.5
Italian-breaded Chicken breast, crusted with Mozzarella-Parmesan cheese over a bed of Fettuccine Noodles topped with our Basil homemade Marinara sauce, paired with garlic bread.	
SHRIMP AND LOBSTER RAVIOLI	\$24
Lobster stuffed Ravioli tossed in white wine creamy sauce topped with jumbo Shrimp, paired with garlic bread.	
CAVATAPPI MEDITERRANEAN	\$13.5
Pasta tossed on olive oil, garden vegetables, grape tomatoes, olives, onions, artichokes, green onions and Feta cheese on robust tomato sauce, sprinkled with oregano and basil, paired with garlic bread.	

CHICKEN

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

CHAMPAGNE CHICKEN	\$18
Pan sautéed Chicken breast cooked in sparkling champagne cream sauce.	
CHICKEN CORDON BLEU	\$18
Tender Chicken breast rolled and lightly breaded, then baked to crispy perfection and stuffed with Ham & Swiss Cheese in our Supreme Cream sauce.	

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 \$15

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

OVEN BAKED COD \$15

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

CITRUS CRUSTED COD \$16

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!!

SEAFOOD

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

CRAB-STUFFED LOBSTER TAIL

\$28.5

Baked saddleback Lobster stuffed with Lump Crab meat in a mix of bread crumbs, mayonnaise, shallots, egg and Old Bay seasoning topped with lemon butter.

SCALLOPS OVER POTATO CAKES

\$24.5

Pan seared Scallops over cheesy potato cakes covered with Honey-Lime Mango salsa and topped with Prosciutto.

SPRING SEARED SALMON

\$22

Pan seared Salmon crusted with Honey-Citrus cucumber relish over a bed of rice pilaf and seasonal vegetables.

TASTE OF THREE OCEANS

\$36

Pan seared Scallops, broiled Lobster Tail, and garlic butter Shrimp served with drawn butter and cocktail sauce.

TUSCAN BUTTER SHRIMP

\$20

Garlic butter sautéed shrimp topped with cherry tomatoes and fresh basil, served over fresh spinach tossed with Tuscan lemon butter cream sauce and parmesan cheese.

ALMOND-PRETZEL CRUSTED WALLEYE

\$23

Dipped in Coachman's own beer batter, then pressed in Almond-Pretzel panko breading, deep fried until golden brown, oven finished for a crisp crust served with grilled lemon citrus dill butter.

PORK

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

COACHMAN'S BBQ RIBS

½ \$20.5

FULL 28.5

Fall off the bone tender baby back ribs with our special seasoning, slow cooked and fire, grilled for extra flavor and glazed with BBQ sauce.

BACON WRAPPED PORK LOIN

\$18.5

Pork loin wrapped in Applewood smoked bacon, seared and cooked to perfection covered with white truffle butter and steak sauce.

BEEF & LAMB

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

SMOTHERED FILET MIGNON – 10 oz

\$42

Grilled Beef Filet Mignon seasoned with cracked black pepper and fresh Rosemary topped with grilled Spanish onion and melted Blue cheese crumbles and drizzled with delicious mustard balsamic sauce.

RIBEYE WITH RED WINE SAUCE – 14 oz

\$38

Thick, juicy and tender Ribeye steak seared in an iron skillet pan until all the all the incredible flavors are concentrated, served with a great combination of Thyme-Rosemary and garlic red wine sauce. Topped with Dill white truffle butter.

LAMB CHOPS SIZZLED WITH GARLIC

\$42

Marinated Lamb chops in a delicious combination of fresh herbs, and condiments, grilled to order and served over a parsnip puree topped with crispy prosciutto.

~ 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

HOUSE SALAD	\$3.5	MASHED POTATOES	\$3
CAESAR SALAD	\$4.5	ONION RINGS	\$5
FRENCH FRIES	\$4	LOADED BAKED POTATO	\$4.5
SWEET POTATO FRIES	\$4.5	CUP OF SOUP	\$4
WILD RICE	\$3.5	BOWL OF SOUP	\$6.5
VEGETABLES	\$3.5	CHEESE CURDS	\$5
BAKED POTATO	\$3		

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