

TOASTS

Turtle



DOCKSIDE STARTERS

Reuben Egg Rolls

Stuffed with smoked corned beef, sauerkraut and swiss cheese served with creamy horsey sauce

\$14

Alligator Tail

Fried, cajun marinated wild caught alligator served over roasted corn relish finished with creole aioli

\$16

Red Crab Dip

Red crab and claw meat in a three cheese blend served warm with house chips

\$17

Clam Chowder

A cozy bowl of comfort, made from scratch loaded with Atlantic clams, smoked bacon & potatoes in a creamy broth

\$15

Crab Rangoons

Red crab and cream cheese stuffed wonton fried golden, served with sweet chili sauce

\$16

Tennessee Whiskey Filet Tips

Cast iron seared Filet Mignon steak tips, Tennessee whiskey steakhouse dipping sauce, toasted crostinis

\$22

Mavyn's Meatball

House blend Italian sausage, ground brisket and ribeye slow baked in marinara

\$14

Speared Chicken

Fresh chicken tenderloins, hand breaded on a stick tossed in garlic buffalo.

\$14

Bison Meatloaf

Ground bison stuffed white cheddar and spinach, topped with wild mushroom gravy, mashed potatoes and seasonal veggies

\$24

LAKEHOUSE FAVORITES

Argentina Shrimp & Grits ^{GF}

Pan seared Argentina red shrimp, parmesan and white cheddar grits topped with a blackened cream. Served with seasonal veggies

\$24

Butter Basted Cod ^{GF}

Lightly dusted, sautéed and finished in Grassland creamy butter. Served with choice of two sides.

\$24

North Atlantic Beer Battered Cod

Coors Banquet beer battered wild caught North Atlantic cod. Served with choice of two sides and tarter sauce

\$22

Crab Stuffed Walleye

Canadian caught, stuffed with red crab, topped with lobster cream sauce. Served with mashed potatoes and veggies

\$34

Filet Mignon ^{GF}

Cast iron seared Angus choice Filet Mignon, compound garlic butter. Choice of two sides.

\$39

Chicken & Waffles

Pearl Waffles, crispy fried chicken tenderloins topped with blackened maple syrup

\$18

Mills' Chop ^{GF}

Locally sourced smoked pork chop topped with an apple chutney served with choice of two sides.

\$18

SIDES

Crinkle Fries

Broccoli Salad

Mashed Potato

Cheesy Grits

House Veggies

Hashbrown Casserole

Fresh Fruit

Side Salad \$4

Sweet Potato Fries \$2

GF indicates Gluten Free Menu Items

*Allergy Notice: Please notify your server of any food allergies before ordering. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

GET TURTLE FAST FOOD

SOUPS

- Tavern Irish Stew Cup \$5
Bowl \$8
Italian Wedding Cup \$5
Bowl \$8

HANDCRAFTED SANDWICHES

Dockside Reuben

Smoked corned beef brisket, sauerkraut, swiss on marble rye with Russian dressing **\$18**

served with choice of one side. Gluten free bun \$2
Sub black bean burger \$2

Italian Sausage Sammie

House blend Italian Sausage topped with Sunday sauce, sauteed peppers & onions, mozzarella, provolone on a toasted hoagie bun **\$15**

T-Bar Burger

Brisket, ribeye and chuck steak patty, Swiss cheese, smoked corned beef, tavern ham, bbq and horsey mayo, crispy onion straws on a brioche bun **\$18**

Pub Burger

Brisket, ribeye and chuck steak patty, sharp cheddar, sautéed onions, peppered bacon, turtle sauce and garlic dill pickles on a brioche bun **\$16**

Meatball Sammy

House blend Italian sausage, ground brisket and ribeye with marinara and melted mozzarella, provolone on a toasted Italian roll **\$18**

Tavern BLT

Peppered bacon, romaine lettuce, sliced tomato, toasted brioche bread & garlic herb mayo **\$14**

Lakehouse Brisket Melt

Smoked corned beef brisket, scrambled egg, Swiss & American cheese on buttered brioche finished with chipotle mayo **\$14**

Filet Salad ^{GF}

Filet Mignon, romaine & arugula, roasted tomato, blue cheese crumbles, pickled onions, avocado & cucumbers

LEAFY LEGENDS

Grilled Chicken Tavern Salad ^{GF}

Grilled chicken, organic mixed greens, romaine, bleu cheese crumbles, parmesan, walnuts & apples

Caesar Wedge ^{GF}

Peppered bacon, romaine, hard boiled egg, bleu cheese crumbles, cherry tomato and parmesan cheese with caesar dressing

Lakehouse Crab & Avocado ^{GF}

North Atlantic red crab, fresh avocado, cucumber, hard boiled egg, mandarin oranges & pineapple on a bed of mixed greens with a lemon vinaigrette

FLATBREADS

Traditional Pepperoni Flatbread

Cup pepperoni, Sunday sauce, mozzarella & provolone

Hawaiian Flatbread

Tavern ham, peppered bacon, Sunday sauce, pineapple, mozzarella & provolone

Argentina Shrimp Flatbread

Argentina red shrimp, citrus cream sauce, fresh garlic, spinach

Chicken Caprese Flatbread

Grilled chicken, rosemary infused olive oil, fresh garlic, cherry tomatoes, and mozzarella drizzled with balsamic and topped with fresh arugula

DESSERTS

Turtle Cheesecake \$9

Double decker Vanilla cheesecake topped with salted caramel, chocolate ganache & toasted pecans

Fair Donuts \$7

Mini dessert donuts covered in cinnamon sugar

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