

APPETIZERS

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| <p>BAKED ARTICHOKE DIP
BOURSIN HERB CHEESE,
GRILLED PITA WEDGES 8</p> <p>BLACKENED SCALLOPS
CUCUMBER RELISH, RÉMOULADE 13</p> <p>CRISPY FRIED CALAMARI
BREADED & FRIED PEPPADEWS,
ARTICHOKE PESTO RANCH, PARMESAN 11</p> <p>SEARED RARE TUNA
SUSHI-GRADE, WASABI AIOLI 13</p> | <p>CRAB CAKE
LUMP CRAB, SLAW,
HONEY MUSTARD 12</p> <p>RASPBERRY BBQ SHRIMP
WRAPPED IN SMOKED NEUSKIE BACON 11</p> <p>BUFFALO SPRING ROLLS
"BUFFALOED" CHICKEN,
BLEU CHEESE DIP 8</p> <p>SHRIMP COCKTAIL
11 (5) OR 19 (10)</p> |
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★ **APPETIZER PLATTER** ★
CALAMARI, BUFFALO SPRING ROLLS, BBQ SHRIMP 22

SOUPS, SALADS, SANDWICHES

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| <p>LOBSTER BISQUE 8</p> <p>FRENCH ONION SOUP 6</p> <p>ICEBERG WEDGE 7
SMOKED BACON, RED ONION,
1000 ISLAND
★ WITH LUMP CRAB MEAT 13 ★</p> <p>CABIN BURGER 12
CERTIFIED ANGUS BEEF®,
BABY SWISS CHEESE, MUSHROOMS, STEAK FRIES</p> <p>MARINATED CHICKEN MELT 10
CHEDDAR, CARAMELIZED ONIONS, BABY SPINACH,
TOMATO RELISH, FIRE-ROASTED MAYO,
RUSTIC FRENCH BAGUETTE, STEAK FRIES</p> | <p>CABIN SALAD 6</p> <p>CAESAR SALAD 6</p> <p>SPINACH SALAD 8
SHAVED RED ONION, DRIED CHERRIES, WALNUTS,
MACKENZIE GOAT CHEESE, CIDER VINAIGRETTE
★ WITH SLICED CAB® 6 OZ. SIRLOIN 18 ★</p> <p>BEER BATTERED ATLANTIC COD 12
FLAKY WHITEFISH W/HOUSE SLAW,
RÉMOULADE & STEAK FRIES</p> <p>KNIFE 'N FORK FRENCH DIP 16
SLOW ROASTED RIBEYE, BABY SWISS,
CARAMELIZED ONIONS ON A "BREADSMITH" ROLL,
STEAK FRIES, AU JUS</p> |
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SEAFOOD

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

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| <p>CEDAR PLANKED SALMON 23
OVEN-ROASTED FAROE ISLAND SALMON, WILD RICE PILAF, BROCCOLI</p> <p>CAJUN SHELLFISH TRIO 28
TIGER SHRIMP, DIVER SCALLOPS, LOBSTER MASHERS, SPINACH, CHAMPAGNE BUERRE BLANC</p> <p>WALNUT CRUSTED GREAT LAKES WALLEYE 26
SMOKED GOUDA ROASTED REDSKINS, GARLIC GREEN BEANS, PORT CHERRY BUERRE BLANC</p> <p>ALASKAN RED KING CRAB 44
ONE POUND LEGS, STEAMED, CLARIFIED BUTTER, HOUSE MASHERS, ASPARAGUS</p> <p>TWIN COLDWATER LOBSTER TAILS 38
BROILED, DRAWN BUTTER, REDSKIN MASHERS, STEAMED BROCCOLI</p> | <p>WILD RICE PILAF4</p> <p>REDSKIN MASHED POTATOES5</p> <p>LOBSTER MASHED POTATOES.....8</p> <p>LOADED BAKER - BACON, CHEDDAR & SOUR CREAM5</p> <p>LOBSTER RISOTTO - BLACK TRUFFLE OIL AND PARMIGIANO REGGIANO8</p> <p>SPINACH SAUTÉ - ROASTED GARLIC5</p> <p>STEAMED ASPARAGUS - SAUCE BÉARNAISE6</p> <p>SWEET CORNBREAD - JALAPEÑO HONEY BUTTER.....4</p> |
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SIDES

OUR GIFT CERTIFICATES NEVER EXPIRE AND ARE ALWAYS IN GOOD TASTE!

CABIN CLUB FAVORITES

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

STEAK CHRISTOPHER	28
A CABIN CLUB CLASSIC - GRILLED TWIN Tournedos of Filet Mignon topped with sautéed shrimp, asparagus, sauce béarnaise, served with garlic mashed redskins	
SLOW BRAISED BEEF SHORT RIB	24
Boneless, buttermilk bleu cheese roasted potatoes, tarragon green beans	
"SMOKEHOUSE" T-BONE	39
22 oz. CAB®, proprietary spice blend, garlic spinach, buttermilk fried onions	
BABY BACK RIBS	21
One pound fall off the bone ribs, cole slaw, cabin chips, sweet cornbread with honey-jalapeño butter	
CAJUN CHICKEN ZITI	18
Tasso ham, artichoke hearts, crushed tomatoes, mushrooms, cream sauce	
BLACKENED BLEU DELMONICO	39
House spices, bleu cheese crust, garlic mashers, buttermilk fried onions	
CHAMPAGNE SURF & TURF	36
Char-grilled twin medallions with cabernet reduction, broiled lobster tail with champagne beurre blanc, garlic mashers, asparagus	
CHICKEN MARSALA	19
Button mushrooms, caramelized onion mashers, grilled asparagus, house sauce	

SIGNATURE STEAKS



WE PROUDLY SERVE ONLY THE FINEST
USDA PRIME AND CERTIFIED ANGUS BEEF®

	SIMPLY A LA CARTE	SOUP OR SALAD & CHOICE OF SIDE
CENTER-CUT FILET MIGNON - 7 oz	26	33
THICK CUT FILET MIGNON - 10 oz	32	39
CABIN CLUB STRIP STEAK - 9 oz	21	28
NEW YORK STRIP STEAK - 14 oz	30	37
T-BONE STEAK - 22 oz	32	39
USDA PRIME		
 DELMONICO - 14 oz	28	35

★ ADD A BROILED LOBSTER TAIL TO ANY STEAK 15 ★

SIGNATURE STEAK PRESENTATIONS

CLASSICS ~ PEPPERCORN STYLE OR BLACKENED BLEU	4
OSCAR ~ TOPPED WITH ALASKAN KING CRAB, ASPARAGUS SPEARS & SAUCE BÉARNAISE.....	7

★ CABIN CLUB'S FAMOUS SIZZLING SKILLET OF MUSHROOMS 6 ★

GUESTS WITH KNOWN FOOD ALLERGIES SHOULD ALERT THEIR SERVER PRIOR TO ORDERING.
THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING
RAW OR UNDERCOOKED MEATS OR SEAFOOD PRODUCTS.

