

M ywards

CELEBRATING 20 YEARS
1998 - 2018

Appetizers

Basil Pesto Tomato Flatbread	11.95
Nachos - Chicken, Beef or Both	13.95
Steak Quesadilla	12.95
Szechuan Green Beans	9.95
Lobster Guacamole	14.95
Steak Bites	13.95
Halibut Fingers	18.95
Romaine Wraps	9.95
House Breaded Chicken Tenders - with honey mustard	10.95
Shrimp Cocktail	11.95

Sautee

Shrimp Scampi	16.95
Lobster Mac & Cheese	21.95
Butternut Squash Ravioli	14.95
Tortellini <i>with prosciutto, tomato, peas & mushrooms</i>	16.95
Chicken Stir Fry	14.95
Pasta Pavarotti <i>prosciutto ham, grilled chicken, zucchini, tossed with penne noodles in a garlic cream sauce</i>	15.95

Entrees

Choice of baked potato, herb mashed potatoes, rice pilaf or veggies
American Fries - add \$1.50 Loaded Baker - add \$1.50

Twin Cold Water Lobster Tails <i>two 5oz cold water tails</i>	29.95	Teriyaki Sirloin - 10oz	19.95
Prime Rib - 14oz	22.95	Pan Fried Walleye <i>Canadian walleye fried in cracker crumbs - also available broiled</i>	22.95
Baby Back Ribs half slab 19.95 full slab 23.95		Battered Shrimp	19.95
Bone-In New York - 16oz	24.95	Parmesan Crusted Halibut - with a greek garnish	25.95
Ribeye Al Forno <i>16 oz choice ribeye with garlic mushrooms & parmesan cheese</i>	26.95	Grilled Atlantic Salmon <i>with a spicy orange honey glaze</i>	21.95
Cajun Pork Chop one 15.95 two 19.95		Tenderloin Medallions <i>wild mushroom gravy, mashed potatoes and grilled asparagus</i>	29.95
		Filet - 7oz. choice and well marbled add 3 battered fried shrimp \$5 add 5oz. cold water lobster tail \$10	27.95

Salads

Frannie's Chicken Salad	14.95
Marine Salad <i>jumbo gulf shrimp, tender baby shrimp & other seafood with louie dressing</i>	17.95
Cobb Salad	14.95
Ahi Tuna Poke Bowl <i>marinated diced raw ahi tuna, avocado and cucumbers over jasmine rice topped with a thai chili vinegar sauce, toasted sesame seeds and scallions</i>	11.95
Salmon Asparagus Salad	17.95

Dessert

Brown Cow Cheesecake	6.50
Sticky Bananas	7.50
Carrot Cake	12.95
Chocolate Cake	12.95