

Welcome to Fish Tales Restaurant, established in 2000. Where old friends gather and new friends meet.

Appetizers

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Coconut Shrimp with Piña Colada Sauce – three coconut crusted jumbo shrimp with pineapple chutney Calamari & Banana Peppers – deep fried calamari & banana pepper slices served with creole remoulade Stuffed Mushrooms – large mushroom caps filled with crab and cheese, topped with hollandaise Fresh Jumbo Chicken Wings – 10 wings, naked or broasted. Choice of plain, hot or barbecue Cheese Curds – battered and deep fried white cheddar curds	15 14 10 14 9 9				
Soup and Salad					
Add loaf of fresh baked bread \$3. Add grilled chicken to any salad \$6. Anchovies \$2. Blue cheese crumbles \$3.					
Homemade Soup of the Day - cup 3 / bowl 4 Clam Chowder (Friday only) - cup 4 / bowl 5					
Caesar Salad – romaine, tomato, pepperoncini, black olives, onion, croutons with Caesar dressing Chicken Caesar Salad – a double portion of our Caesar Salad with grilled chicken	7 7 14 14				
Sandwiches					
All sandwiches include french fries. Add a cup of soup for \$2. Add any cheese, bacon or mushrooms for \$2. Our hamburgers are half-pound ground sirloin charbroiled to your temperature.					
*Cowboy Burger – with cheddar cheese, chef's barbecue sauce, bacon and onion ring *Steakhouse Burger – chef's steak seasoning, creamy garlic cheese sauce & mushrooms on a brioche bun Prime Rib French Dip – shaved prime rib with sautéed mushrooms & onions and blue cheese Reuben Sandwich – stacked slices of corned beef, sauerkraut, swiss cheese, and chef's special dressing Grilled Chicken Sandwich – grilled chicken topped with lettuce, tomato and mayo	11 14 14 14 12 13				
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	-2				
Vegetable Pizza – artichoke, spinach, tomato, onion, green pepper, black olives & mozzarella 16 2	21				
Pasta of the Day Served with fresh baked bread. Today's Pasta – tossed with chef prepared sauce & fresh ingredients. Ask you server for today's special. Minnow Menu	22				

For the kids. Add fries for \$2.

Homemade Mac & Cheese	6	Chicken Tenders (2)	6
Mini Pepperoni Pizza	6	Grilled Cheese Sandwich	5
Kid's Burger (add cheese \$1)	6		

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 4/17/2021

Chef's Features

Menu items that change throughout the year using local flavors with fresh and seasonal ingredients. Currently featuring products from Carr Valley Cheese (LaValle) and Wollersheim Distillery (Prairie du Sac)

Shrimp & Strawberry Salad – grilled shrimp, fresh spring mix, sliced strawberries & apples, crispy bacon, toasted walnuts and Carr Valley Billy Blue cheese tossed with strawberry pomegranate vinaigrette. Served with fresh baked bread.

King Crab & Shrimp Linguini – King crab meat and shrimp tossed with fresh tomatoes and asparagus in lemon brandy cream sauce made with local Wollersheim Distillery brandy. Served with fresh baked bread.

22

38

12

Strawberry Basil Chicken – 8 oz. chicken breast, fire-grilled and marinated in a sweet red sauce, served over rice pilaf and seasonal vegetables, topped with fresh strawberries, basil and balsamic reduction. Served with choice of a cup of soup or house salad and fresh baked bread.

Surf Dinners & Turf Dinners are served with choice of salad or cup of soup, potato, and fresh baked bread. Upgrade to bowl of soup \$1 (clam chowder \$2). Add 50ϕ for cheese, onion, sour cream or applesauce with potato.

Surf

Jumbo Shrimp – choice of beer battered, scampi, or broiled with drawn butter 28 **Prawns** – butterflied and broiled prawns in shell, served with drawn butter 32 Pan-seared Scallops – pan-seared jumbo scallops served with drawn butter or creamy lemon butter sauce 30 Alaskan Red King Crab Legs – one pound of split legs and claws served with drawn butter 58 Seafood Platter - 3/4 lb King crab, 1/2 lb lobster tail, two scallops and two jumbo shrimp – broiled 68 Potato & Cheddar Crusted Cod – two piece baked cod with potato and cheddar crust 19 Walleve Pike – beer battered or broiled 23 Deep Fried Lake Perch – lightly hand-breaded and deep fried 19 Deep Fried Bluegill – lightly hand-breaded and deep fried 20 Icelandic Haddock – 3 piece (12 oz.) beer battered 19 2 piece (8 oz.) beer battered 14 **Broiled** (12 oz.) (Add toasted almonds & hollandaise over rice for \$2. No potato.) 19

Turf

Our steaks are fresh, never frozen, and charbroiled to your temperature.

Add: Fresh sliced mushrooms sautéed in butter & garlic \$5. Sautéed onions \$4. Onion rings \$4. Blue cheese \$3. Add: Jumbo Shrimp \$4/ea. Prawn \$6/ea. Crab Leg ½ lb, \$14/ea. Scallop \$4/ea.

Chef's Steak - Blackened Ribeye with Creamy Garlic Shrimp - pan-seared 14 oz. ribeye with our blackened seasoning rub, topped with grilled shrimp and a creamy garlic sauce

*Filet Mignon – 8 oz. filet charbroiled to your temperature	32
*Ribeye – 14 oz. ribeye charbroiled to your temperature and served with garlic parsley butter	30
*Sirloin Steak – 10 oz. sirloin charbroiled to your temperature	22
*Pork Chops – two grilled 10 oz. pork chops	21
Baby Back Pork Ribs – flame broiled, slow roasted and marinated in our BBQ sauce Full 29	/ Half 18
Broasted Chicken – 4-niece includes breast thigh wing and leg	16

Sunday thru Thursday Dinner Specials

2-piece, dark meat (white meat add \$2)

All Sunday through Thursday dinner specials served with fresh baked bread. Any substitutions add \$1.

Broasted Chicken – with mashed potatoes and vegetable (all white meat add \$2)	2pc dark 9 / 4pc 15
*6 oz. Sirloin Steak – with mashed potatoes and vegetable	15
*10 oz. Pork Chop – grilled chop with cup of soup or salad and potato choice	12
2 Deep Fried Shrimp – with cup of soup or salad and potato choice	11