

Fish Tales

Welcome to Fish Tales Food & Spirits, where old friends gather and new friends meet.

Established in 2000, we are proud to offer exceptional dining and cocktails in the Lake Wisconsin area.

Relax and enjoy fresh ingredients and delicious flavors in our old fashioned, friendly Wisconsin supper club style.

— Substitutions or add-ons may be subject to extra charge —

Soup and Salad

Add loaf of fresh baked bread \$4. Add grilled chicken to any salad \$8. Blue cheese crumbles \$3.

Homemade Soup of the Day – cup 5 / bowl 6	
Clam Chowder (Friday only) – cup 5 / bowl 6	
House Salad – mixed greens, tomato, cucumber, onion, croutons, shredded cheddar cheese	7
Caesar Salad – romaine, tomato, pepperoncini, black olives, onion, croutons with Caesar dressing	10
Chicken Caesar Salad – a double portion of our Caesar Salad with grilled chicken	18
Soup and Salad – a bowl of soup and a double-sized portion of our house salad	18

Sandwiches

All sandwiches include french fries. Add any cheese \$2. Add bacon or mushrooms \$3.

Our hamburgers are half-pound ground sirloin chargrilled to your temperature.

* Classic Burger – with lettuce, onion & tomato	12
* Olive Burger – with whipped cream cheese and sautéed green olives	15
* Black & Blue Burger – blackened burger with sautéed mushrooms & onions, topped with blue cheese	18
Prime Rib French Dip – shaved prime rib, sautéed mushrooms & onions, with blue cheese and au jus	18
Grilled Chicken Sandwich – grilled chicken topped with lettuce, tomato and mayo	14
BLT – bacon, lettuce and tomato on thick cut toast served with mayo	12

Pizza

	<u>10 inch</u>	<u>14 inch</u>
Thin Crust Cheese Pizza	10	14
Meat toppings: sausage, pepperoni, Canadian bacon, bacon, chicken	+3	+5
Other toppings: onion, green pepper, fresh mushrooms, tomatoes, black olives, green olives, pepperoncini, jalapeño, pineapple	+2	+3
Vegetable Pizza – tomato, onion, green pepper, black olives, spinach & mozzarella	18	26

Pasta of the Day

Featured Pasta – chef prepared with fresh ingredients. Served with fresh baked bread.

Sunday thru Thursday Dinner Specials

Dinners served with cup of soup or salad, potato choice, and fresh baked bread. Substitutions or add-ons extra.

Broasted Chicken – authentic Broaster® chicken (all white meat add \$4)	2pc dark 16 / 4pc 20
* 10 oz. Sirloin Steak – chargrilled to your temperature	24
* Ground Sirloin Steak – 10 oz. ground fresh sirloin with sautéed mushrooms and onions	22
* 10 oz. Pork Chop – one grilled pork chop	19
2 Deep Fried Shrimp – two jumbo shrimp served with cocktail sauce	16

Minnow Menu

For the kids. Add fries for \$2.

Homemade Mac & Cheese 9	Chicken Tenders (2) 9	Mini Pepperoni Pizza 9
Spaghetti Marinara 9	Kid's Burger (add cheese \$1) 9	Grilled Cheese Sandwich 8

— Substitutions or add-ons subject to extra charge —

Appetizers

Tequila Shrimp – four jumbo shrimp, sautéed with tequila, garlic, butter and a touch of lime	16
Calamari & Banana Peppers – deep fried calamari & banana pepper slices served with creole remoulade	16
Stuffed Mushrooms – large mushroom caps filled with crab and cheese topped with hollandaise sauce	16
Chicken Wings – 8 wings, choice of plain, hot or barbecue	12
Cheese Curds – battered and deep fried white cheddar curds	13
Onion Rings – battered onion rings with chipotle ranch dipping sauce	12

Chef's Features

Cajun Shrimp & Strawberry Salad – cajun grilled shrimp on a bed of fresh mixed greens with sliced strawberries, crispy bacon, toasted walnuts and blue cheese, tossed with balsamic vinaigrette. Served with fresh baked bread.	24
Shrimp & Crab Linguine with Lemon Brandy Sauce – shrimp and snow crab sautéed with tomato, onion and spinach, tossed in lemon brandy cream sauce with linguine. Served with fresh baked bread.	30
Roasted Duck with Berry Bacon Glaze – oven roasted half duck topped with chef's berry and bacon glaze over jasmine rice pilaf, served with sautéed fresh vegetable. Includes fresh baked bread and choice of a cup of soup or house salad.	32

Surf Dinners and Turf Dinners are served with salad or cup of soup, one side, and fresh baked bread.

Side choices: baked potato, hash browns, french fries, potato pancake, vegetable of the day.

Upgrade to bowl of soup \$2 (clam chowder \$5). Add 50¢ for cheese, onion, sour cream or applesauce with potato.

Surf

Jumbo Shrimp – choice of beer battered, scampi, or broiled and served with drawn butter	29
Pan-seared Scallops – pan-seared jumbo scallops served with drawn butter	40
Lobster Tail – one 7 oz. cold water lobster tail, broiled and served with drawn butter <i>(add a 2nd tail, \$35)</i>	40
Seafood Platter – one 7 oz. lobster tail, two scallops and two jumbo shrimp – broiled	69
Potato & Cheddar Crusted Cod – two piece baked cod with potato and cheddar crust	29
Walleye – beer battered, or broiled <i>(almondine - add toasted almonds & hollandaise over rice for \$7, no potato)</i>	33
Lake Perch – lightly hand breaded and deep fried	27
Bluegill – lightly hand breaded and deep fried	28
Icelandic Haddock – beer battered and deep fried	3 piece (12 oz.) \$28 or 2 piece (8 oz.) 22
	broiled (12 oz.) <i>(almondine - add toasted almonds & hollandaise over rice for \$7, no potato)</i> 29

Turf

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

Add: Fresh sliced mushrooms sautéed in butter & garlic \$5. Sautéed onions \$4. Onion rings \$4. Blue cheese \$4.

Add: Jumbo Shrimp \$4/ea. Scallop \$8/ea. Lobster Tail \$35/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 garlic cream sauce	49
*Filet Mignon – 8 oz. filet chargrilled to your temperature	45
*Ribeye – 14 oz. ribeye chargrilled to your temperature and served with garlic parsley butter	44
*Sirloin Steak – 10 oz. sirloin chargrilled to your temperature	28
*Pork Chops – two grilled 10 oz. pork chops	28
Baby Back Pork Ribs – flame broiled, slow roasted and marinated in our barbecue sauce	Full 37 / Half 27
Broasted Chicken – authentic Broaster® chicken <i>(white meat add \$4)</i>	2-piece , dark meat 18 / 4-piece 22

Saturdays Only (while supplies last) — **Prime Rib** — King 20 oz. / Queen 16 oz. / Petite 12 oz.
Slow roasted fourteen hours for ideal tenderness and flavor.
(See nightly feature menu sheet for pricing.)