



# Dinner Menu

## Holiday Inn - Manitowoc

Entrees include your choice of roasted garlic risotto, potato wedges, baked potato, potato salad, French fries, or coleslaw.

### Starters

<b>Cajun Chicken Nachos</b> Corn Chips Covered with Diced Cajun Chicken, Jalapeños, Tomatoes, Roasted Red Peppers, Black Olives, Cheddar, & Pepper Jack Cheese.	\$8.95
<b>Gulf Shrimp Cocktail</b> Six Jumbo Shrimp Cooked to Perfection in an Aromatic Blend of Spices, Chilled, & Served with a Horseradish Chili Sauce.	\$9.95
<b>Hand Rolled Mozzarella Sticks</b> Mozzarella Sticks are Rolled in Herbs & Parmesan Cheese, Enveloped in a Won Ton Wrapper, Fried Golden, & Served with Marinara Sauce.	\$6.50
<b>Onion Rings</b> Thinly Sliced Onion Rings Dipped in Butter Milk & Seasoned Flour, Lightly Fried, & Served with a Side of Southwestern Mayo.	\$6.50
<b>New England Style Crab Cakes</b> Jumbo Lump Crab Meat Mixed with Aromatics & Flakey Breadcrumbs, Sautéed to Golden Brown, & Topped with a Chili Lime Aioli.	\$9.95
<b>White Cheddar Cheese Puffs</b> Wisconsin White Cheddar Cheese Curds Dipped in Tempura Batter & Fried Golden Brown.	\$6.50

### Lighter Side

<b>Baked French Onion Soup</b> Rich Caramelized Onion Broth Topped with House-Made Croutons & Provolone Cheese. Broiled to Melted Perfection.	\$5.25
<b>Soup of the Day</b> Cup \$3.25 or Bowl \$4.50	
<b>Caesar Salad</b> Romaine Lettuce Tossed with House-Made Croutons, Parmesan, Red Onion, & Caesar Dressing. Add Chicken for an Extra	\$6.95 \$2.95
<b>Greek Salad</b> Mixed Greens, Kalamata Olives, Red Onions, Pine Nuts, Pepperoncini, & Feta Cheese Drizzled with a Red Wine Vinaigrette or Your Choice of Dressing.	\$6.95

### Desserts

Please ask your server about our dessert selection.

*\*\*Consuming undercooked meats, poultry, seafood, shell fish or eggs may increase risks of foodborne illness, especially if you have certain conditions.*

### Entrees & Pastas

<b>8 Oz. Filet Mignon</b> Filet Mignon, Seasoned, & Grilled to Your Liking. Add Sautéed Mushrooms Add Sautéed Mushrooms & Onions	\$23.95 \$2.95 \$3.95
<b>14 Oz. on Bone in Ribeye</b> Bone in Ribeye Grilled to Your Liking.	\$24.95
<b>BBQ Ribs</b> Braised for Tenderness & Slathered with a Sweet & Smokey House-Made Barbecue Sauce.	Half \$15.95 or Full \$18.95
<b>Chicken Almondine</b> Chicken Breast Dredged in Almond Flour, Sautéed, & Flamed with Sherry.	\$14.95
<b>Chicken Tortellini</b> Chicken Tossed with Tortellini, Roasted Red Peppers, Mushrooms, Scallions, & Covered with Tarragon Sherry Cream Sauce & a Three Cheese Blend, & Baked.	\$14.95
<b>Chicken Caprese</b> Chicken Breast Grilled & Topped with Artichoke Hearts, Sun Dried Tomatoes, Kalamata Olives, & a Dusting of Mozzarella & Parmesan.	\$14.95
<b>Ginger Citrus Wild Salmon</b> Salmon Fillet Braised & Seasoned with Ginger, Lemon, Lime, and Orange with a Touch of Honey & Topped with Sesame Seeds.	\$19.95
<b>Haddock En Papillote</b> Haddock Fillet, White Wine, Lemon, Butter, Peppers, Mushrooms, Onions, & Tomatoes Wrapped in Parchment Paper & Baked.	\$17.95
<b>Pecan Walleye</b> Walleye Tossed in Crushed Pecans, Pan Fried, & Topped with a Light Buerre Blanc Sauce.	\$16.95
<b>Pork Tenderloin</b> Premium Tenderloin Stuffed with Door County Cherries, Grilled, Sliced into Medallions, & Glazed with a Sweet Tangy Apricot Sauce.	\$16.95
<b>Portobello Mushroom Ravioli</b> Sautéed Portobello Mushrooms in a Tomato Cream Sauce & Tender Mushroom Stuffed Ravioli.	\$14.95
<b>Shrimp Dijon</b> Jumbo Shrimp Sautéed with Garlic Flamed with White Wine & a Touch of Dijon Mustard. Served on a Bed of Roasted Garlic Risotto & Finished with Fresh Tomatoes & Scallion.	\$17.95
<b>Friday Perch Plate</b> Served with Rye Bread, Cole Slaw, & Your Choice of Potato. Price Changes with Market.	

