

Starters

SMOKED FISH AND BRAUNSCHWEIGER BOARD

Smoked fish, Braunschweiger sausage, relish, grilled baguette, onion, and sriracha mayonnaise

CLASSIC COLD SHRIMP COCKTAIL

Four jumbo shrimp in spicy cocktail sauce

LONDON INN ONION RINGS

Original recipe, hand-battered onion rings deep fried to perfection

CALAMARI

Lightly seasoned and fried squid served with a sweet chili sauce

MEAT & CHEESE BOARD

Chef selection of meats and cheeses, quince paste, and smoked tomato jam

CRAWFISH DIP

Onion, peppers, cream cheese, parmesan and crawfish in a creamy dip served with fried pita

BEEF CARPACCIO

Grilled baguette topped with cold spiced beef and smoked tomato jam



Salads and Soup

Garden, Caesar, Walnut Gorgonzola, or Fresh Fruit Plate Soup Du Jour cup, French Onion cup, or Squash Bisque cup Add: choice of chicken, steak, or scallops

to any salad to make it entrée size

Chef Inspired

KGC PORK SCHNITZEL AND SPÄTZLE

Pork cutlet breaded and fried with red onion and gruyere spätzle smothered in gruyere béchamel

SCALLOPS AND SQUASH

Seared scallops over butternut squash risotto with pumpkin powder and toasted rye bread crumbs

CRAWFISH ÉTOUFÉE

White rice, cajun seasoning, onions, peppers, and crawfish tails

VEGETARIAN GNOCCHI

Roasted garlic, cherry tomatoes, fresh parsley, sautéed onions and peppers served over potato gnocchi Add: scallops, chicken, or steak

LOBSTER THERMIDOR

Onions, peppers, and mushrooms topped with lobster, mornay sauce, and parmesan gratin



Club Classics

8 OZ FILET

Garlic mashed potatoes, green beans, espagnole sauce

Add: lobster tail or 2 scallops

BACON CHEESEBURGER & FRIES

Half pound burger topped with cheddar, bacon, lettuce, tomato and red onion

Add: truffle parmesan fries

Make it a veggie burger

WALLEYE SANDWICH

STEAK SANDWICH

50z grilled walleye with red onion marmalade, tartar sauce, bacon lettuce and

tomato on griddled potato bread served with chips

Sliced beef tenderloin served over toast points with lettuce, tomato, and red onion served with chips

WALLEYE

Broiled, grilled, or deep fried, served over cabbage white rice with fall vegetables



KING CRAB LEGS

King crab legs served with clarified butter and boiled baby red potatoes

CHATEAUBRIAND FOR TWO

Beef Tenderloin flamed and carved table-side with duchess potatoes, roasted mushrooms, asparagus and béarnaise sauce

CROWNED RACK OF LAMB

Kings crowned lamb stuffed with squash, green beans, and garlic mashed potatoes served with mint jelly and espagnole sauce