



## APPETIZERS

### **JUMBO SHRIMP COCKTAIL**

5 shrimp, served with lemon, cocktail sauce and fruit garnish. \$8.95

### **MUSHROOMS**

Fried mushrooms, with ranch dressing. \$5.95

### **ONION RINGS**

Large cut and battered, deep fried to a golden brown. \$3.95

### **\*OYSTERS IN THE HALF SHELL**

Fresh blue points, chilled. \$8.95

### **CALAMARI**

Deep fried served with a soy ginger sauce. \$7.95

### **BAKE BREE**

Served with fresh baked rolls. \$7.95

### **CRAB CAKES**

Served with corn relish \$7.95

### **CHICKEN WINGS**

8 spicy wings, served with bleu cheese dressing. \$6.75

### **MOZZARELLA STICKS**

6 breaded sticks fried till golden, served with ranch dressing. \$5.25

### **OYSTERS ROCKEFELLER**

Fresh blue points, baked spinach in a pernod cream sauce, topped with asiago cheese. \$8.95

### **BBQ SHRIMP**

Sautéed shrimp in a Cajun butter, served over rice. \$8.95

## SOUPS

### **TODAY'S SOUP**

Made daily. \$2.50 Cup \$3.50 Bowl

### **CLAM CHOWDER**

\$2.95 Cup \$3.95 Bowl

### **BAKED FRENCH ONION SOUP**

Baked with two cheeses and croutons. \$3.95

## SALADS

### **\*CAESAR SALAD**

Romaine lettuce, tossed with parmesan cheese, sliced red onions, croutons and Caesar dressing.  
Small \$4.95 Large \$6.95  
With grilled chicken \$13.95

### **HOT CHICKEN SALAD**

Sliced breast of chicken seasoned and grilled, served on a fresh bed of garden greens, served with your choice of dressing. \$13.95

### **FRUIT PLATE**

Served with a today's cup of soup, an assortment of fresh seasonal fruit, and cottage cheese. \$12.95  
With a cup of clam chowder \$1.50 extra, with baked French onion \$1.50 extra.

### **SEAFOOD SALAD**

Tossed greens, fresh vegetables, topped with shrimp, scallops and krabmeat. Served with your choice of salad dressing. \$15.95

All entrees include: Tossed salad, or today's soup, vegetable and choice of potato: baked redskins, rice pilaf, French fries, hash browns, whipped potatoes. PLEASE NOTE: WE HAVE A SPLIT PLATE CHARGE OF \$3.00  
\*Consuming raw or undercooked meats or seafood's may increase your risk of food illness. \*Salad dressing may contain raw eggs.  
\*Consuming raw or undercooked eggs may increase your risk of food borne illness.

## **LAND FOODS**

### **\*PETIT FILET**

(6oz.) Small tenderloin broiled to perfection, and topped with onion rings. \$17.95

### **\*NEW YORK STRIP STEAK**

(12oz.) Broiled to perfection. \$16.95

### **\*ROASTED PRIME RIB**

Our own special seasoning and slow roasted. \$17.95

### **\*LAND & SEA**

Prime rib with your choice of frog legs, scallops or shrimp. \$21.95

### **PORK CHOPS**

Two 8 oz. center cut chops broiled to perfection. \$15.95

### **ROASTED TURKEY**

Baked with our own homemade sage dressing, mashed potatoes, gravy, served with a side of cranberry sauce. \$14.25

### **CHICKEN OSCAR**

Sautéed chicken breast with fresh broccoli and crabmeat, topped off with béarnaise sauce. \$15.95

### **\*TENDERLOIN FILET**

Tender (8oz.) specially seasoned and flame broiled. \$20.95

## **SEA FOODS**

### **SEAFOOD PLATTER**

A generous portion of broiled salmon, perch, frog legs, shrimp, and scallops. Served with a seafood sauce. \$19.25

### **SHRIMP & SCALLOPS**

You have a choice of shrimp, scallops or both as a combo. Served with lemon, cocktail sauce and/or tartar sauce. \$17.95

### **FROG LEGS**

Breaded and deep fried or sautéed in garlic butter. \$16.95

### **WHITE FISH**

Fresh Lake Superior whitefish, broiled or sautéed. \$15.95

### **WALLEYE PICKEREL**

Fresh pickerel, broiled, fried or pan fried. Served with lemon and tartar sauce. \$16.25

### **PICKEREL PESTO**

Fresh pickerel brushed in pesto, topped with bread crumbs and baked to perfection. \$16.25

**LAKE PERCH**

Fresh lake perch, breaded and deep fried, or sautéed. Served with lemon and tartar sauce. \$15.95

**FRESH BROILED SALMON**

Broiled to perfection and topped with champagne dill sauce. \$16.25

**FISH & CHIPS**

Deep fried and served with lemon and tartar sauce. \$11.95

**FRIED SHRIMP**

French fried shrimp breaded and deep fried. Served with lemon and hot sauce. \$16.95

**PICKEREL FINGERS**

Fresh pickerel fried, and served with fresh lemon and tartar sauce. \$16.95

**CRAB CAKES**

4 grilled crab cakes with scallions, peppers and served with a mayo sauce. \$17.95

**LOUISIANA STYLE SHRIMP**

Sautéed shrimp in Cajun butter, served over rice, topped with scallions and cheese. \$16.95

## **PASTA CREATIONS**

**SHRIMP & PASTA**

Available in traditional alfredo or marinara sauce. \$16.95

**CHICKEN ALFREDO**

A boneless chicken breast with fresh vegetables and alfredo sauce, topped with asiago cheese. \$14.95

**CHICKEN MARSALA**

Boneless chicken breast sautéed with green onions, mushrooms and marsala sauce, served over fettuccine pasta, and topped with asiago cheese. \$14.95

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