

SOUPS/APPETIZERS

Today's Soup \$3 Cup, \$4 Bowl
 Made daily by our kitchen.

Clam Chowder \$4cup, \$5 bowl

Baked French Onion Soup \$6 Crock
 Baked with provolone cheese and croutons.

Coconut Shrimp \$8
 4 deep fried coconut shrimp served with a Pina Colada dipping sauce and fresh lemon.

Pickrel Fingers \$13
 Fresh pickrel fried and served with lemon and tartar sauce.

Mozzarella Sticks \$7
 6 breaded mozzarella sticks fried to perfection. Served with ranch dressing. *Marinara sauce \$.50

Crab Cakes \$10
 2 crab cakes served with rice and three cheese sauce.

Onion Rings \$8

House made fresh onion rings breaded and fried to perfection. Served with ranch.

Oysters Rockefeller \$15

6 fresh half shell blue points, topped with a baked spinach cream sauce and Asiago cheese.

Raw Oysters \$12

6 fresh, chilled, blue point oysters. Served with cocktail sauce.

Jumbo Shrimp Cocktail \$13

5 jumbo shrimp. Served with lemon, cocktail sauce, and fresh fruit garnish.

Calamari \$9

Deep fried and tossed in our special seasoning. Served with Teriyaki sauce for dipping.

Chicken Wings \$11

10 breaded on-the-bone chicken wings. Served with your choice of dipping sauce.

Portabella Mushroom \$12

Pan seared and stuffed with crab and wild mushroom. Topped with lobster bisque and provolone cheese.

SALADS

***Caesar Salad** \$10

Romaine lettuce with Asiago cheese, sliced red onions, and croutons. Tossed in Caesar dressing.

*Small side Caesar \$5 *Add broiled chicken \$15

*Add broiled Salmon \$19

Asian Chicken Salad \$16

Tossed mixed greens, mandarin oranges, almonds, peppers, water chestnuts, and wontons. Topped with a broiled chicken breast. Served with Asian dressing.

Hot Chicken Salad \$16

Sliced chicken breast, seasoned and broiled on a bed of garden greens with a blend of fresh vegetables. Served with your choice of dressing.

Seafood Salad \$19

Mixed greens and fresh vegetables topped with shrimp, scallops, and Crab. Served with your choice of dressing.

Turkey BLT Salad \$15

Mixed greens, grilled turkey, tomato, bacon, cheddar cheese, and croutons tossed in our house ranch dressing.

SANDWICHES

<p>*Chicken Sandwich \$10 Broiled boneless chicken breast on a grilled croissant with Swiss cheese, bacon, lettuce, and tomato. Served with fries.</p> <p>Voyageur Wrap \$11 Freshly roasted turkey, apples, mixed greens, bacon, almonds, and cheddar cheese drizzled with apple cider vinaigrette and rolled in a flour tortilla. Garnished with fresh fruit.</p> <p>Cod Sandwich \$10 Fried Cod on a bakers bun. Served with fries. *Perch \$12</p> <p>*Voyageur Burger \$12 1/2lb. Angus Beef patty stacked with lettuce, tomato and onion. Served on an onion roll with fries. *Additional toppings \$.50 each *\$1.00 for bacon</p>	<p>*Turkey Melt \$10 Tender smoked turkey, bacon, lettuce, tomato, Swiss and American cheese on grilled white bread. Served with Fries.</p> <p>B.L.T. \$9 Bacon, lettuce, tomato and mayo on your choice of bread (white, wheat, or rye.) Served with fries.</p> <p>Club Sandwich \$10 Tender smoked turkey, ham, Swiss and American cheese, bacon, lettuce, tomato, and mayo between two pieces of toast (white, wheat, or rye.) Served with fries.</p> <p>Reuben \$10 Corned beef, sauerkraut, and Swiss cheese on grilled rye bread. Served with a side of Russian dressing and fries.</p>
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LAND FOODS

All entrées includes a choice of tossed salad, coleslaw, or today's soup and a choice of potato: baked, mashed, redskins, french fries, hash browns, or rice pilaf, and fresh steamed vegetables. PLEASE NOTE WE HAVE A SPLIT CHARGE OF \$5.00

ADDITIONAL CHARGE OF \$2.00 FOR SUBSTITUTION OF SOUP OF THE DAY FOR CLAM CHOWDER OR FRENCH ONION SOUP

<p>*Roasted Prime Rib - (served Friday- Sunday) \$24 14oz prime rib slow roasted in our own special seasonings. Served with Horseradish.</p> <p>Louisiana Style Chicken \$17 Sautéed chicken in cajun spices. Served over rice and topped with scallions and Asiago cheese. *Shrimp \$19</p> <p>Roast Turkey \$15 Served with mashed potatoes, dressing, gravy, and a side of cranberry sauce.</p> <p>*Fresh Cut Ribeye Steak \$24 14 oz Ribeye broiled to perfection. Topped with sautéed mushrooms , onions and Boursin cheese.</p> <p>*Certified Angus Filet \$25 Freshly cut 7oz. Tenderloin broiled to perfection and topped whiskey butter.</p> <p>Southwest New York Strip \$18 12oz New York Strip Steak marinated in a Southwest Cilantro Lime sauce and topped with roasted red peppers and onions. Served on a hot sizzle platter.</p>
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SEAFOODS

All entrées include a choice of tossed salad, coleslaw, or today's soup and a choice of potato: baked, mashed, redskins, french fries, hash browns, or rice pilaf, and fresh steamed vegetables. PLEASE NOTE WE HAVE A SPLIT CHARGE OF \$5.00

Shrimp & Scallops \$19
Your choice of shrimp, scallops, or both. Deep fried, broiled, or sautéed. Served with fresh lemon, cocktail sauce and tartar sauce.

Frog Legs \$18
Deep fried, broiled or sautéed in garlic butter. Served with tartar and fresh lemon.

Pickarel \$19
Fresh Pickarel. Deep fried, broiled, or sautéed. Served with tartar and fresh lemon.

Lake Perch \$18
4 pc fresh lake Perch. Deep fried or sautéed. Served with tartar and fresh lemon. (Not available broiled.)

Whitefish \$19
Fresh Lake Superior Whitefish. Deep fried, broiled or sautéed. Served with tartar and fresh lemon.

Fresh Salmon \$19
Broiled to perfection and topped with a Champagne dill sauce or Firecracker teriyaki glaze. Served with fresh lemon.

Fish & Chips \$15
Breaded deep fried Cod. Served with tartar and fresh lemon. (Not available sautéed.)

Three Cheese Crab Cakes \$17
2 of our homemade Crab Cakes grilled and served on a bed of rice. Topped with a three cheese sauce.

PASTA

Classic Alfredo Pasta \$13
Fettuccine pasta with fresh vegetables and Alfredo sauce. Topped with Asiago cheese. *Add Chicken \$17 *Add shrimp, scallops, and Krab \$19

***Chicken Marsala** \$17
Sautéed chicken breast, mushrooms, peppers, and garlic, simmered in a rich Marsala wine sauce. Served over fettuccine pasta and garnished with Asiago cheese and scallions.

Voyageur Signature Pasta \$17
Sautéed chicken and fresh vegetables in olive oil, garlic, and fresh herbs. Tossed with pasta and parmesan cheese, drizzled with balsamic vinaigrette, garnished with Asiago cheese and scallions. *Shrimp \$19

*Consuming raw or uncooked meats or seafoods may increase the risk of food borne illness. *Salad dressings may contain raw eggs. *Consuming raw or uncooked eggs may increase your risk of food borne illness.