

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.

Pickarel Fingers \$13
Fresh pickarel fried and served with lemon and tartar sauce.

Mozzarella Sticks \$8
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 \$10
Deep fried and tossed in our special seasoning. Served with Teriyaki sauce for dipping.

Chicken Wings \$12
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** \$12
Romaine lettuce with Asiago cheese, sliced red onions, and croutons. Tossed in Caesar dressing.
*Small side Caesar \$5 *Add broiled chicken \$16
*Add broiled Salmon \$20

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.

***Greek Salad** \$16
Mixed greens, feta cheese, olives, onions, tomatos, cucumbers, beets, pepperoncinis, topped with grilled chicken, served with Greek dressing. Prime Rib \$19

SANDWICHES

<p>*Chicken Sandwich \$12 Broiled boneless chicken breast on a grilled croissant with Swiss cheese, bacon, lettuce, and tomato. Served with fries.</p> <p>Voyageur Wrap \$12 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 \$12 Tender smoked turkey, bacon, lettuce, tomato, Swiss and American cheese on grilled white bread. Served with Fries.</p> <p>B.L.T. \$10 Bacon, lettuce, tomato and mayo on your choice of bread (white, wheat, or rye.) Served with fries.</p> <p>Club Sandwich \$12 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) \$26 14oz prime rib slow roasted in our own special seasonings. Served with Horseradish.</p> <p>Louisiana Style Chicken \$18 Sautéed chicken in cajun spices. Served over rice and topped with scallions and Asiago cheese. *Shrimp \$20</p> <p>Roast Turkey \$16 Served with mashed potatoes, dressing, gravy, and a side of cranberry sauce.</p> <p>*Fresh Cut Ribeye Steak \$25 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 \$20 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	\$20
Your choice of shrimp, scallops, or both. Deep fried, broiled, or lightly breaded and sautéed. Served with fresh lemon, cocktail sauce and tartar sauce.	
Frog Legs	\$18
Deep fried, broiled or lightly breaded and sautéed in garlic butter. Served with tartar and fresh lemon.	
Pickarel	\$20
Fresh Pickarel. Deep fried, broiled, or lightly breaded and sautéed. Served with tartar and fresh lemon.	
Lake Perch	\$18
4 pc fresh lake Perch. Deep fried or lightly breaded and sautéed. Served with tartar and fresh lemon. (Not available broiled.)	
Whitefish	\$20
Fresh Lake Superior Whitefish. Deep fried, broiled or lightly breaded and sautéed. Served with tartar and fresh lemon.	
Fresh Salmon	\$20
Broiled to perfection and topped with a Champagne dill sauce or Firecracker teriyaki glaze. Served with fresh lemon.	
Fish & Chips	\$16
Breaded deep fried Cod. Served with tartar and fresh lemon. (Not available sautéed.)	
Three Cheese Crab Cakes	\$18
2 of our homemade Crab Cakes grilled and served on a bed of rice. Topped with a three cheese sauce.	

PASTA

Classic Alfredo Pasta	\$15	*Chicken Marsala	\$18
Fettuccine pasta with fresh vegetables and Alfredo sauce. Topped with Asiago cheese. *Add Chicken \$18 *Add shrimp, scallops, and Krab \$20		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	\$18		
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 \$20			

*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.