

APPETIZERS

BISON MEATBALLS 11

in-house smoked bison meatballs sautéed in pearl onions and wild mushrooms, tossed in a burgundy demi-glace

FRIED CHEESE CURDS 9

battered Clock Shadow Creamery white cheddar curds, served with a raspberry chipotle dipping sauce

OUR FAMOUS SEAFOOD FONDUE 13

shrimp, crawfish and a sherried mushroom Mornay sauce, served with garlic crostini

THE BAY'S CRAB CAKES 18

jumbo lump crab meat cakes and crispy slaw, served with house-made rémoulade sauce

FOUR CHEESE STUFFED MUSHROOM CAPS 11

mushrooms stuffed with cream cheese, feta, mozzarella, Boursin, garlic and scallions

BETTA BRUSCHETTA 10

grilled focaccia bread topped with Roma tomatoes, goat cheese, onions, olive oil and basil

CALAMARI MARINARA 12

calamari served with marinara and the Bay's dipping sauce

SALADS & SOUPS

PEPPERCORN SEARED SALMON 15

balsamic dressed greens topped with fresh Atlantic salmon, crisp crostini bread, goat cheese, red onions and tomatoes

EDAMAME CHICKEN 13

romaine tossed with Napa cabbage, grilled chicken, edamame, peanuts, avocado, roasted red peppers, peanut sauce, sesame ginger dressing and crispy wontons

CRUSTED GOAT CHEESE 15

mixed greens tossed topped with pecan-crusted goat cheese, julienned green apples, shredded carrots, blue cheese, crostini and a white balsamic vinaigrette

HOUSE-MADE SOUPS CUP 5 • BOWL 7

French onion • baked potato • soup of the day

CAESAR YOUR WAY 12

romaine tossed with house-made Caesar dressing, garlic croutons and Asiago

Add grilled chicken - 4 • shrimp - 5.5 • salmon - 6

CHOPPED COBB 14

iceberg lettuce with grilled chicken, bacon, avocado, banana peppers, tomatoes, parmesan and balsamic vinaigrette, served with garlic crostini

WALDORF 12

spring greens with tri-colored apples, Gorgonzola, sweet toasted pecans and our house-made Waldorf dressing

Add grilled chicken - 4

SEAFOOD & CAJUN

Includes a side salad
Make it a Caesar for \$1

BOUILLABAISSE 29

shrimp, scallops, clams, whitefish and mussels in a rich broth, served with garlic crostini

FISH AND CHIPS 18

hand-battered Atlantic cod in a farmhouse ale beer batter, served with fries and a house-made tartar sauce

SHRIMP JAMBALAYA 19

shrimp, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice, served with fresh cornbread

CHICKEN JAMBALAYA 17

Cajun chicken breast, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice, served with fresh cornbread

FEATURED DAILY SEAFOOD

Your server will describe our chef's seafood features prepared for you today!

FRESH CEDAR PLANKED SALMON 23

Atlantic salmon with a teriyaki glaze, couscous and roasted vegetables

CRAB STUFFED SHRIMP 28

jumbo shrimp stuffed with lump crab meat atop of a béarnaise sauce, sautéed bacon and brussels sprouts

SALMON FRESCA 22

Atlantic salmon with roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese and citrus butter

WALLEYE 27

blackened or pan-fried, served with roasted vegetables and roasted potatoes

STEAKS, RIBS & SPECIALTY BEEF

All steaks include a side salad and your choice of:
Baked potato, Thunder Crunch® fries or Parmesan mashed potatoes.
Make it a Caesar for \$1. All steaks are aged 28-35 days.

FILET MIGNON TENDERLOIN 6oz 29 | 10oz 39

the most tender cut

CHUBBY CUT TOP SIRLOIN 9oz 23

Certified Angus Beef® makes it the choice of choice



FILET MEDALLION TRIO 31

three individual medallions of choice beef tenderloin topped with parmesan, gorgonzola and smoked bacon butter crust, served with béarnaise, parmesan mashed potatoes and grilled asparagus

PARMESAN CRUSTED NEW YORK STRIP 32

classic cut well marbled with a parmesan butter crust



SLOW ROASTED PRIME RIB* 10oz 25 | 14oz 29 | 18oz 34

slow roasted for peak flavor

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!



CAJUN ROASTED PRIME RIB* 10oz 25 | 14oz 29 | 18oz 34

slow-roasted for peak flavor with Cajun spices

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!



UPGRADE YOUR SIDE 2

grilled asparagus | green beans | loaded baked potato | roasted vegetables | brussels sprouts

BUTCHER'S CUT BONE-IN RIBEYE 39

18oz of Certified Angus Beef®



CHARBROILED RIBEYE 11oz 31

Certified Angus Beef® makes it the choice of choice



FILET MIGNON WELLINGTON 36

filet mignon topped with truffle duxelles and wrapped in prosciutto, baked inside a puff pastry and served with a garlic cream sauce. FRIDAY & SATURDAY ONLY. Limited quantities

BISON SMOKED MEATLOAF 17

smoked in-house bison served with parmesan mashed potatoes, roasted mushroom medley, demi-glace and roasted green beans

24 HOUR PORK RIBS • HALF 20 FULL 27

half-rack or full-rack of pork ribs slow cooked for 24 hours, served with house-made BBQ sauce and seasoned Thunder Crunch fries

STEAK ADD-ONS | parmesan crust - \$3 beer battered shrimp - \$7 bacon butter crust - \$3 roasted mushroom medley - \$4 gorgonzola crust - \$3 grilled onion - \$2

CHICKEN & PASTA

Includes a side salad - Make it a Caesar for \$1

CHICKEN PAILLARD 21

thinly pounded chicken with parmesan breading, garlic and white wine sauce, served with asparagus and an arugula salad with balsamic vinaigrette

This entrée does not include an additional side salad.

CHICKEN ALFREDO 18

grilled chicken breast sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini

SHRIMP ALFREDO 20

shrimp sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini

SALMON ALFREDO 20

salmon sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini

CHICKEN MARSALA RAVIOLI 21

chicken filled ravioli served with a roasted mushroom medley, Marsala cream, peas, shaved Asiago and garlic crostini

SEAFOOD DIABLO 24

jumbo shrimp, mussels, clams and sautéed calamari in Arrabiata sauce, tossed with fettuccine and served with garlic crostini

CHICKEN, BACON & BRUSSELS FETTUCCINE 20

fettuccini tossed in alfredo sauce with grilled chicken breast, brussels sprouts, mushroom blend, truffle oil and parmesan, served with garlic crostini

SHRIMP SCAMPI 24

fettuccine tossed with lemon, jumbo shrimp, cherry tomatoes and spinach, served with garlic crostini

CAJUN SHRIMP & CHICKEN PASTA 23

Cajun shrimp, smoked andouille, red & green peppers and red onions sautéed in a Cajun cream sauce, tossed with fettuccine and scallions, served with garlic crostini

BURGERS

Served with Thunder Crunch® fries or Homemade chips
Upgrade to Sweet potato fries - \$1 • Fresh fruit - \$2

CERTIFIED ANGUS BEEF® BURGER 13

Certified Angus® ground chuck with American cheese on a brioche bun. Add bacon \$2



IMPOSSIBLE BURGER™ 15

plant-based burger with smoked gouda, caramelized onions, roasted red pepper mayonnaise, mixed greens and tomato on a brioche bun

TURKEY BURGER 13

turkey patty topped with baby arugula, roasted garlic mayonnaise, feta and tomato on a brioche bun

BISON BURGER 15

seasoned bison burger on a brioche bun



For your dining experience we offer these cuts in Certified Angus Beef® - this is Angus beef at it's best. It's the tastiest, juiciest, most tender beef you'll ever have. Indulge your taste buds today.

*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. ©2021 HOA Development LLC | 21-0316 Thunder Bay Grille - Pewaukee - Dinner Menu