

APPETIZERS

- BISON MEATBALLS 13**
in-house smoked bison meatballs sautéed in pearl onions and wild mushrooms, tossed in a burgundy demi-glace
- FRIED CHEESE CURDS 11**
battered Clock Shadow Creamery white cheddar curds, served with a raspberry chipotle dipping sauce
- OUR FAMOUS SEAFOOD FONDUE 14**
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 12**
mushrooms stuffed with cream cheese, feta, mozzarella, Boursin, garlic and scallions
- BETTA BRUSCHETTA 11**
grilled focaccia bread topped with Roma tomatoes, goat cheese, onions, olive oil and basil
- CALAMARI MARINARA 14**
calamari served with marinara and the Bay’s dipping sauce

SALADS & SOUPS

- PEPPERCORN SEARED SALMON 17**
balsamic dressed greens topped with fresh Atlantic salmon, crisp crostini bread, goat cheese, red onions and tomatoes
- EDAMAME CHICKEN 15**
romaine tossed with Napa cabbage, grilled chicken, edamame, peanuts, avocado, roasted red peppers, peanut sauce, sesame ginger dressing and crispy wontons
- CRUSTED GOAT CHEESE 16**
mixed greens tossed topped with pecan-cruste 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 13**
romaine tossed with house-made Caesar dressing, garlic croutons and Asiago
Add grilled chicken - 5 • shrimp - 6 • salmon - 7
- CHOPPED COBB 16**
iceberg lettuce with grilled chicken, bacon, avocado, banana peppers, tomatoes, parmesan and balsamic vinaigrette, served with garlic crostini
- WALDORF 13**
spring greens with tri-colored apples, Gorgonzola, sweet toasted pecans and our house-made Waldorf dressing
Add grilled chicken - 5

SEAFOOD & CAJUN

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

- BOUILLABAISSE 33**
shrimp, scallops, clams, whitefish and mussels in a rich broth, served with garlic crostini
- FISH AND CHIPS 19**
hand-battered Atlantic cod in a farmhouse ale beer batter, served with fries and a house-made tartar sauce
- SHRIMP JAMBALAYA 22**
shrimp, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice, served with fresh cornbread
- CHICKEN JAMBALAYA 20**
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 25**
Atlantic salmon with a teriyaki glaze, couscous and roasted vegetables
- CRAB STUFFED SHRIMP 31**
jumbo shrimp stuffed with lump crab meat atop of a béarnaise sauce, sautéed bacon and brussels sprouts
- SALMON FRESCA 24**
Atlantic salmon with roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese and citrus butter
- WALLEYE 29**
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 6^{OZ} 34 | 10^{OZ} 46**
the most tender cut
- CHUBBY CUT TOP SIRLOIN 9^{OZ} 26** 
Certified Angus Beef® makes it the choice of choice
- FILET MEDALLION TRIO 36**
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 33** 
classic cut well marbled with a parmesan butter crust
- SLOW ROASTED PRIME RIB* 10^{OZ} 29 | 14^{OZ} 34 | 18^{OZ} 39** 
slow roasted for peak flavor
FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!
- CAJUN ROASTED PRIME RIB* 10^{OZ} 29 | 14^{OZ} 34 | 18^{OZ} 39** 
slow-roasted for peak flavor with Cajun spices
FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!

- UPGRADE YOUR SIDE 3**
grilled asparagus | green beans | loaded baked potato | roasted vegetables | brussels sprouts

- BUTCHER’S CUT BONE-IN RIBEYE 20^{OZ} 49**
bone-in ribeye that is both flavorful and tender with a perfect amount of marbling
- CHARBROILED RIBEYE 11^{OZ} 35** 
Certified Angus Beef® makes it the choice of choice
- FILET MIGNON WELLINGTON 39**
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 18**
smoked in-house bison served with parmesan mashed potatoes, roasted mushroom medley, demi-glace and roasted green beans
- 24 HOUR PORK RIBS • HALF 23 FULL 29**
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 - \$8 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 23**
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 21**
shrimp sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini
- SALMON ALFREDO 21**
salmon sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini
- CHICKEN MARSALA RAVIOLI 22**
chicken filled ravioli served with a roasted mushroom medley, Marsala cream, peas, shaved Asiago and garlic crostini
- SEAFOOD DIABLO 25**
jumbo shrimp, mussels, clams and sautéed calamari in Arrabbiata sauce, tossed with fettuccine and served with garlic crostini
- CHICKEN, BACON & BRUSSELS FETTUCCINE 22**
fettuccini tossed in alfredo sauce with grilled chicken breast, brussels sprouts, mushroom blend, truffle oil and parmesan, served with garlic crostini
- SHRIMP SCAMPI 25**
fettuccine tossed with lemon, jumbo shrimp, cherry tomatoes and spinach, served with garlic crostini
- CAJUN SHRIMP & CHICKEN PASTA 24**
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 - \$3*

- GRILLED ANGUS CHEESEBURGER 14**
ground chuck with American cheese on a brioche bun. Add bacon \$3
- IMPOSSIBLE BURGER™ 16**
plant-based burger with smoked gouda, caramelized onions, roasted red pepper mayonnaise, mixed greens and tomato on a brioche bun
- TURKEY BURGER 14**
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. ©2022 HOA Development LLC | 22-0205 Thunder Bay Grille - Pewaukee - Dinner Menu