

*Welcome to Fish Tales Restaurant, where old friends gather and new friends meet.
Established in 2000, we are proud to offer you the best dining in the Lake Wisconsin area.
Fresh ingredients, delicious flavors and a great experience in traditional Wisconsin supper club style.*

Appetizers

Tequila Shrimp – 4 large shrimp, sautéed with tequila, garlic, butter and a touch of lime	14
Calamari & Banana Peppers – calamari and banana pepper slices, deep fried, served with cocktail sauce	9
Stuffed Mushrooms – large mushroom caps filled with crab and cheese, topped with hollandaise	9
Jerk Chicken Quesadilla – with sour cream and salsa	9
Chicken Wings – regular or hot	9
Cheese Curds – battered and deep fried white cheddar curds	8
Fried Onion Stack – with chipotle ranch dipping sauce	8
Louisiana Alligator Sausage – grilled on a skewer and served with barbecue sauce	6

Sandwiches

*All sandwiches include french fries. Add a cup of soup for \$2.
Hamburgers are half-pound hand-pattied ground sirloin, charbroiled to your temperature.*

*Classic Burger – with lettuce, onion and tomato. Add any cheese, bacon or mushrooms for \$1	10
*Sharp White Cheddar Burger – with onion straws and barbecue sauce	11
*The Most Important Burger – with hashbrowns, cheese, onions, over-hard egg, bacon & maple mayo	11
Prime Rib French Dip – slow-roasted Prime Rib, thinly sliced, served with au jus	11
Grilled Chicken Sandwich – with lettuce, tomato and mayonnaise	9
Deep Fried Haddock Sandwich – 4 oz. haddock with lettuce and tartar sauce	9
Blackened Mahi Mahi BLT – 4 oz. blackened mahi mahi, cherrywood smoked bacon, lettuce, tomato	11

Pizza

	<u>10 inch</u>	<u>14 inch</u>
Thin Crust Cheese Pizza	9	13
Meat toppings: sausage, pepperoni, Canadian bacon, bacon, alligator sausage, chicken	+2	+4
Other toppings: onion, green pepper, fresh mushrooms, tomatoes, black olives, green olives, pepperoncini, jalapeño, pineapple	+1.25	+2
Vegetable Pizza – artichoke, spinach, tomato, onion, green pepper, black olives & mozzarella	16	21
Chicken and Bacon Pizza – chicken, bacon, fresh spinach and artichoke with alfredo sauce	16	21
Chicken Alfredo Pizza – barbecued chicken, alligator sausage, fresh spinach, white cheddar, mozzarella and alfredo sauce	16	21

Pasta

*Served with fresh baked bread.
Choice of sauce: marinara, alfredo or pesto. Add chicken, shrimp, or sausage \$5.*

Cheese Tortellini – filled with a delicious blend of cheeses	12
Mushroom Ravioli – filled with portobello mushrooms	15
Macaroni and Cheese – house made with a hint of truffle oil	7
All-You-Can-Eat Pasta – your choice of fettuccine or linguini; in marinara, alfredo or pesto sauce	10

Sunday thru Thursday Dinner Specials

All dinner specials served with fresh baked bread. Any substitutions add \$1.

Bacon-wrapped Meatloaf – with crispy fried onion straws, homemade mashed potatoes & vegetable	11
*6 oz. Flat Iron Steak – with homemade mashed potatoes and vegetable	14
Broasted Chicken – with homemade mashed potatoes & vegetable (<i>all white meat add \$2</i>) 2pc dark 8 / 4pc	12
*10 oz. Pork Chop – grilled chop with cup of soup or salad and potato choice	10
2 Deep Fried Shrimp – with cup of soup or salad and potato choice	11

Minnow Menu

For the kids. Add fries for \$2.

Homemade Mac & Cheese	5	Chicken Tenders (2)	5
Mini Pepperoni Pizza	4	Grilled Cheese Sandwich	3
Kid's Burger (add cheese \$1)	4		

Soup and Salad

Add loaf of fresh baked bread \$3. Add chicken to any salad \$5. Anchovies \$2. Blue cheese crumbles \$3.

Homemade Soup of the Day – cup 3 / bowl 4	
Clam Chowder (Friday only) – cup 4 / bowl 5	
House Salad – mixed greens, tomato, cucumber, onion, croutons, shredded cheddar cheese	6
Spinach Salad – fresh spinach and mushrooms, hard boiled egg, real bacon, onion with hot bacon dressing	7
Caesar Salad – romaine, tomato, pepperoncini, black olives, onion, croutons with Parmesan Caesar dressing	7
Chicken Caesar Salad – a double portion of our Caesar Salad with grilled chicken	14
Soup and Salad – all you can eat	14

Seasonal Menu : Fall & Winter

*Introducing a menu that changes with the seasons - using fresh ingredients, unique flavors and local products.
You'll find French and Mediterranean influences in Chef Ben's creations that complement our
traditional Wisconsin supper club fare along the shores of Lake Wisconsin.*

Seasonal Starters/Salads do not include soup, side salad or bread. Add cup of soup \$2. Fresh baked bread \$3.

Braised Beef Short Rib Tacos – Two tacos with cabbage, daikon radish, queso fresco & salsa verde.	8
Oysters Rockefeller – Six traditionally prepared oysters with spinach mixture, parmesan, breadcrumbs, finished with our smoked tomato hollandaise.	14
Crab Cake with Saffron Aioli & Slaw – One 4 oz. sweet corn crab cake with saffron aioli served with fennel and daikon radish slaw. Add crab cake, \$5/each.	13
Waldorf Salad with Walnut Crusted Chicken – Fresh mixed greens, champagne poached fuji apple, golden raisins, chopped celery, creamy balsamic dressing and a walnut crusted chicken breast	14

Seasonal Dinners include choice of salad or cup of soup and fresh baked bread.

Scallops with White Truffle Mushroom Butter – Five pan-seared scallops served with sautéed spinach and mushroom risotto.	28
Mediterranean Tortellini & Shrimp or Chicken – Three jumbo shrimp, tri-color cheese tortellini served with artichokes, kalamata olives and sun-dried tomatoes in seafood cream sauce. Substitute grilled chicken breast for shrimp, \$20.	24
Braised Beef Short Ribs – House braised short ribs served with mashed potatoes, rum glazed carrots, and red-wine demi-glace.	22

Surf

Served with choice of salad or cup of soup, potato choice, and fresh baked bread.

Upgrade to bowl of soup \$1 (clam chowder \$2). Add 50¢ for cheese, onion, sour cream or applesauce with potato.

Jumbo Shrimp – beer battered, broiled and served with drawn butter, or scampi	27
Alaskan Red King Crab Legs – one pound of split legs and claws served with drawn butter	39
Seafood Platter: Haddock, Scallops, Shrimp and Alaskan Red King Crab – beer battered or broiled	45
Walleye Pike – beer battered or broiled	22
Icelandic Haddock – 3 piece (12 oz.) beer battered	18
2 piece (8 oz.) beer battered	14
Broiled (12 oz.) <i>(Add toasted almonds & hollandaise over rice for \$2. No potato.)</i>	19

Turf

Served with choice of salad or cup of soup, potato choice, and fresh baked bread.

Upgrade to bowl of soup \$1 (clam chowder \$2). Add 50¢ for cheese, onion, sour cream or applesauce with potato.

Our steaks are fresh, never frozen, and charbroiled to your temperature.

Add: Fresh sliced mushrooms sautéed with butter and garlic \$5. Blue cheese \$3. Béarnaise sauce \$2.

Add: Jumbo Shrimp \$4/ea. Scallop \$4/ea. Prawn \$6/ea. Crab Leg \$12/ea. Crab Cake with Béarnaise \$5/ea.

*Filet Mignon – 6 oz.	25
*16 oz. Ribeye – charbroiled to your temperature with garlic parsley butter, served with potato choice	29
*Sirloin Hamburger Steak – ¾ lb. ground sirloin served with thick cut grilled onions	14
*Pork Chops – two grilled 10 oz. pork chops	18
Baby Back Pork Ribs – flame broiled, slow roasted and marinated in our BBQ sauce	Full 26 / Half 18
Broasted Chicken – 4-piece , includes breast, thigh, wing and leg	14
2-piece , dark meat <i>(white meat add \$2)</i>	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.