

Welcome to Fish Tales Food & Spirits, where old friends gather and new friends meet. Established in 2000, we are proud to offer exceptional dining and cocktails in the Lake Wisconsin area. Relax and enjoy fresh ingredients and delicious flavors in our old fashioned, friendly Wisconsin supper club style.

Soup and Salad

Add loaf of fresh baked broad \$4. Add arilled chicken to any salad \$8. Blue cheese crumbles \$3.

Add loaf of fresh baked bread \$4. Add grilled chicken to any salad \$8. Blue ci	heese crumbles \$	3.
Homemade Soup of the Day - cup 5 / bowl 6		
Clam Chowder (Friday only) – cup 5 / bowl 6		
House Salad – mixed greens, tomato, cucumber, onion, croutons, shredded cheddar c	heese	7
Caesar Salad – romaine, tomato, pepperoncini, black olives, onion, croutons with Cae		8
Chicken Caesar Salad – a double portion of our Caesar Salad with grilled chicken	osar aressing	18
Soup and Salad – a bowl of soup and a double-sized portion of our house salad		18
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Sandwiches		
All sandwiches include french fries. Add any cheese, bacon or mushro	oms for \$2.	
Our hamburgers are half-pound ground sirloin chargrilled to your ter	•	
*Classic Burger – with lettuce, onion & tomato	1	12
*Olive Burger – with whipped cream cheese and sautéed green olives		14
*Black & Blue Burger – blackened burger with sautéed mushrooms & onions, topped	d with blue chees	
Prime Rib French Dip – shaved prime rib, sautéed mushrooms & onions, with blue of		
Grilled Chicken Sandwich – grilled chicken topped with lettuce, tomato and mayo	meese and ad jus	14
BLT – bacon, lettuce and tomato on thick cut toast served with mayo		12
bell bacon, lettace and tomato on thick cut toust served with mayo		12
\mathcal{P}_{izza}	10 :1-	14:
, ,===	<u>10 inch</u>	<u>14 inch</u>
Thin Crust Cheese Pizza	9	13
Meat toppings: sausage, pepperoni, Canadian bacon, bacon, chicken	+3	+5
Other toppings: onion, green pepper, fresh mushrooms, tomatoes, black olives,	+1.50	+3
green olives, pepperoncini, jalapeño, pineapple	17	24
Vegetable Pizza – tomato, onion, green pepper, black olives, spinach & mozzarella	1 /	24
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Pasta of the Day		
Featured Pasta – chef prepared with fresh ingredients. Served with fresh baked bre	ad.	
Sunday thru Thursday Dinner Specials		
Starts at 4:00pm. Served with bread. Any substitutions add \$1. Soup/salad not include	ed unless otherw	ise noted.
Broasted Chicken – with mashed potatoes and vegetable (all white meat add \$4)	2pc dark 15	/ 4pc 19
*10 oz. Sirloin Steak – with mashed potatoes and vegetable	•	22
*10 oz. Pork Chop – one grilled chop with cup of soup or salad and potato choice		18
2 Deep Fried Shrimp – with cup of soup or salad and potato choice		15
Minnow Menu		
For the kids. Add fries for \$2.		
	Pepperoni Pizza	9

Kid's Burger (add cheese \$1) 9

Spaghetti Marinara

Grilled Cheese Sandwich 8

Appetizers	
Tequila Shrimp – four jumbo shrimp, sautéed with tequila, garlic, butter and a touch of lime Calamari & Banana Peppers – deep fried calamari & banana pepper slices served with creole remoulade Stuffed Mushrooms – large mushroom caps filled with crab and cheese topped with hollandaise sauce Chicken Wings – 8 wings, choice of plain, hot or barbecue Cheese Curds – battered and deep fried white cheddar curds Onion Rings – battered onion rings with chipotle ranch dipping sauce	16 16 16 11 13 12
Chef's Features	
Blackened Chicken & Apple Salad – blackened chicken breast on a bed of fresh mixed greens with sliced apples, crispy bacon, toasted walnuts and blue cheese, served with balsamic vinaigrette. Includes fresh baked bread.	24
Shrimp Scampi Linguine – shrimp tossed with fresh tomato, onion and spinach in scampi-style garlic butter sauce with linguine. Served with fresh baked bread.	28
Roasted Duck with Berry Bacon Glaze – oven roasted half duck topped with chef's berry and bacon glaze over jasmine rice pilaf, served with sautéed fresh vegetable. Includes fresh baked bread and choice of a cup of soup or house salad.	32
Surf Dinners and Turf Dinners are served with salad or cup of soup, one side, and fresh baked bread. Side choices: baked potato, hash browns, french fries, potato pancake, vegetable of the day. Upgrade to bowl of soup \$2 (clam chowder \$4). Add 50¢ for cheese, onion, sour cream or applesauce with po	
Jumbo Shrimp – choice of beer battered, scampi, or broiled and served with drawn butter	29
Prawns – butterflied and broiled prawns in shell, served with drawn butter	
Pan-seared Scallops – pan-seared jumbo scallops served with drawn butter	
Seafood Platter – two prawns, three scallops and three jumbo shrimp – broiled	60
Potato & Cheddar Crusted Cod – two piece baked cod with potato and cheddar crust	27
Walleye – beer battered, or broiled (almondine - add toasted almonds & hollandaise over rice for \$7, no potato)	30
Deep Fried Lake Perch – lightly hand-breaded and deep fried	
Deep Fried Bluegill – lightly hand-breaded and deep fried	27
Icelandic Haddock – beer battered and deep fried 3 piece (12 oz.) \$26 or 2 piece (8 oz.)	z.) 21

Broiled (12 oz.) (almondine - add toasted almonds & hollandaise over rice for \$7, no potato) 27

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

Add: Fresh sliced mushrooms sautéed in butter & garlic \$5. Sautéed onions \$4. Onion rings \$4. Blue cheese \$4. Add: Jumbo Shrimp \$4/ea. Prawn \$8/ea. Scallop \$8/ea.

Chef's Steak — *Blackened Ribeye with Creamy Garlic Shrimp – pan-seared 14 oz. ribeye with 48 our blackened seasoning rub, topped with grilled shrimp and garlic cream sauce *Filet Mignon – 8 oz. filet chargrilled to your temperature 42 40 *Ribeye – 14 oz. ribeye chargrilled to your temperature and served with garlic parsley butter *Sirloin Steak – 10 oz. sirloin chargrilled to your temperature 28 *Ground Sirloin Steak – 12 oz. ground fresh sirloin with sautéed mushrooms and onions 26 28 *Pork Chops – two grilled 10 oz. pork chops Baby Back Pork Ribs – flame broiled, slow roasted and marinated in our barbecue sauce Full 35 / Half 25 **Broasted Chicken** – authentic Broaster® chicken (white meat add \$4) **2-piece**, dark meat 17 / **4-piece** 21

Saturdays Only (while supplies last) — Prime Rib — King 20 oz. / Queen 16 oz. / Petite 12 oz. Slow roasted fourteen hours for ideal tenderness and flavor. (See nightly feature menu sheet for pricing.)