

Fish Tales

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.

Appetizers

Tequila Shrimp – four jumbo shrimp, sautéed with tequila, garlic, butter and a touch of lime	18
Stuffed Mushrooms – large mushroom caps filled with crab and cheese topped with hollandaise sauce	18
Chicken Wings – 8 wings, choice of plain, hot or barbecue	14
Cheese Curds – battered and deep fried white cheddar curds	13
Onion Rings – battered onion rings with chipotle ranch dipping sauce	12
Deviled Eggs – four mustard style deviled egg halves	6

Sandwiches

All sandwiches include french fries. Add any cheese \$2. Add bacon or mushrooms \$3.

Our hamburgers are half-pound ground sirloin chargrilled to your temperature.

*Classic Burger – with lettuce, onion & tomato	14
*Olive Burger – with whipped cream cheese and sautéed green olives	16
*Black & Blue Burger – blackened burger with sautéed mushrooms & onions, topped with blue cheese	18
Prime Rib French Dip – shaved prime rib, sautéed mushrooms & onions, with blue cheese and au jus	19
Grilled Chicken Sandwich – grilled chicken topped with lettuce, tomato and mayo	16
BLT – bacon, lettuce and tomato on thick cut toast served with mayo	13

Pizza & Pasta

	<u>10 inch</u>	<u>14 inch</u>
Thin Crust Cheese Pizza	12	16
Meat toppings: sausage, pepperoni, Canadian bacon, bacon, chicken	+3	+5
Other toppings: onion, green pepper, fresh mushrooms, tomatoes, black olives, green olives, pepperoncini, jalapeño, pineapple	+2	+3
Vegetable Pizza – tomato, onion, green pepper, black olives, spinach & mozzarella	19	29
Pasta of the Day – chef prepared with fresh ingredients. Includes fresh baked bread.	Price Varies	

Sunday thru Thursday Dinner Specials

Dinners served with cup of soup or salad, side choice, and fresh baked bread. Substitutions may be extra.

Broasted Chicken – authentic Broaster® chicken (all white meat add \$4)	2pc dark 17 / 4pc 21
*10 oz. Sirloin Steak – chargrilled to your temperature	27
*Ground Sirloin Steak – 12 oz. ground fresh sirloin with sautéed mushrooms and onions	24
*10 oz. Pork Chop – one grilled pork chop	20
2 Deep Fried Shrimp – two jumbo shrimp served with cocktail sauce	18

Minnow Menu

For the kids. Add fries for \$3.

Homemade Mac & Cheese 9	Chicken Tenders (2) 9	Mini Pepperoni Pizza 9
Spaghetti Marinara 9	Kid's Burger (add cheese \$1) 9	Grilled Cheese Sandwich 8

— Substitutions or add-ons to any menu item may be subject to extra charge —

Soup and Salad

Add loaf of fresh baked bread \$4. Add grilled chicken to any salad \$8. Blue cheese 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 cheese	7
Wedge Salad – crisp lettuce wedge with tomatoes, bacon and blue cheese crumbles	14
Caesar Salad – romaine, tomato, pepperoncini, black olives, onion, croutons with Caesar dressing	10
Chicken Caesar Salad – a double portion of our Caesar Salad with grilled chicken	19
Soup and Salad – a bowl of soup and a double-sized portion of our house salad.	18

Chef's Features

Cajun Shrimp & Strawberry Salad – cajun grilled shrimp on a bed of fresh mixed greens with sliced strawberries, crispy bacon, toasted walnuts and blue cheese, tossed with balsamic vinaigrette. Served with fresh baked bread.	26
Shrimp & Crab Linguine with Lemon Brandy Sauce – shrimp and snow crab sautéed with tomato, onion and spinach, tossed in lemon brandy cream sauce with linguine. Served with fresh baked bread.	30
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 cup of soup or house salad.	36
*Blackened Ribeye or Salmon - with Creamy Garlic Shrimp	14 oz. Ribeye 50
pan-seared with blackening spices, topped with grilled shrimp and garlic cream sauce.	8 oz. Salmon 39
Includes side choice, fresh baked bread and choice of cup of soup or house salad.	

Entrée Enhancements

Jumbo Shrimp \$4/ea. Scallop \$8/ea. Lobster Tail \$35/ea.

Fresh sliced mushrooms sautéed in garlic butter \$5. Blue cheese \$4. Sautéed onions \$4. Onion rings on steak \$4.

Surf Dinners and Turf Dinners are served with salad or cup of soup, one side choice, and fresh baked bread.

Sides: baked potato, hash browns, french fries, potato pancake, vegetable of the day.

Bowl of soup upgrade \$2 (clam chowder \$5). Wedge salad upgrade \$9. Add cheese, onion, sour cream, applesauce 50¢

Surf

Jumbo Shrimp – choice of beer battered, scampi, or broiled and served with drawn butter	30
Pan-seared Scallops – pan-seared jumbo scallops served with drawn butter	40
Lobster Tail – one 7 oz. cold water lobster tail, broiled and served with drawn butter (add a 2nd tail, \$35)	40
Seafood Platter – one 7 oz. lobster tail, two scallops and two jumbo shrimp – broiled	69
Potato & Cheddar Crusted Cod – two piece baked cod with potato and cheddar crust	29
Walleye – beer battered, or broiled (almondine - add toasted almonds & hollandaise over rice for \$7, no potato)	37
Lake Perch – lightly hand breaded and deep fried	29
Bluegill – lightly hand breaded and deep fried	29
Icelandic Haddock – beer battered and deep fried:	
– 3 piece (12 oz.)	29
– 2 piece (8 oz.)	24
– broiled (12 oz.) (almondine - add toasted almonds & hollandaise over rice for \$7, no potato)	30

Turf

*Filet Mignon – 8 oz. filet chargrilled to your temperature	49
*Ribeye – 14 oz. ribeye chargrilled to your temperature and served with garlic parsley butter	48
*Sirloin Steak – 10 oz. sirloin chargrilled to your temperature	34
*Pork Chop – grilled 10 oz. pork chop	2 chops 29 / 1 chop 22
Baby Back Pork Ribs – flame broiled, slow roasted and marinated in our barbecue sauce	Full 38 / Half 28
Broasted Chicken – authentic Broaster® chicken (white meat add \$4)	2-piece, dark meat 18 / 4-piece 22
Saturdays Only - Prime Rib – King 20 oz. / Queen 16 oz. / Petite 12 oz.	
While supplies last.	Slow roasted fourteen hours for ideal tenderness and flavor.