

Breakfast Buffet

\$8

Available

6:30 am – 9 am Monday-Friday
8am – 12pm Saturday and Sunday

Assorted Juices

Orange Juice
Grapefruit Juice
Apple Juice
Cranberry

Assorted Cold Cereal

Total
Cheerio's
Honey nut Cheerio's
Corn Flakes
Rice Krispies

Assorted muffins

Chocolate
Blueberry
Chef's Choice

Oatmeal

Complete with
Craisin, Raisins, Brown Sugar, and Cinnamon

Chef's Choice

Served with Bacon or Sausage

Chef's Griddle Choice

Pancakes or Waffles
Served with Syrup

Lunch

Available 11:00 am to 2:00 pm Monday-Friday

Add Grilled Chicken Breast \$3 or Grilled Shrimp \$4

Soup of the Day
\$4

Soup and Salad \$9

Cup of Soup, Half of House, Caesar, Greek or Chef's Salad

Greek Salad \$7

Mixed Greens, Tomato, Caper Berries, Pepperoncini, Kalamata Olives, Feta Cheese, Roasted Red Peppers
Red Wine Vinaigrette

Pan-Seared Ahi Tuna Salad \$11

Mixed Greens, Crustini, Tomato-Caper Spread, Kalamata Olives, Red Onion, Parmesan, Balsamic Vinaigrette

Black and Tan Onion Rings \$7
Roasted Red Pepper and Feta Remoulade

House Salad \$7

Mixed Greens, Toasted Almonds, Mandarin Oranges
Shaved Manchego Cheese, Pomegranate Vinaigrette

Traditional Caesar Salad \$7

Romaine Lettuce, Parmesan Cheese, Crouton, Kalamata Olive

Chef's Salad \$7

Mixed Greens, Smoked Turkey, Grilled Chicken, Prosciutto Gorgonzola, Cucumber, Red Onion, Tomatoes
Balsamic Vinaigrette

Sandwiches

All Sandwiches served with 5th Avenue Slaw, Fries or Chips

Soup and Lavosh \$7

Half of Today's Featured Lavosh, and a Cup of Today's Soup

The 5TH Avenue Burger \$10

Half Pound Certified Angus Beef, BBQ, Pepper-Jack Cheese, Red Onion, Tomato, Feta Cheese Spread, Cucumber

Make Your Own Burger \$9

Half Pound Certified Angus Beef, Choice of: Bacon, Caramelized Onion, Mushrooms, Red Onion Cheddar, Pepper-Jack, Swiss Cheese

Hot Ham and Gouda \$8

Grilled Ham, Smoked Gouda Sauce, Toasted Sourdough

Fried or Broiled Walleye Sandwich \$11

Lettuce, Tomato, Lemon Black Pepper Aioli

Chicken Sandwich \$9

Grilled Chicken Breast, Feta Cheese Spread
Pepper-Jack Cheese, Salsa Verde

Smoked Turkey Club \$7

Thick-Cut Bacon, Lettuce, Tomato
Chipotle Mayonnaise

Other Selections

Walleye Fish and Chips \$12

French Fries, Tartar Sauce
Tomato Horseradish, Malt Vinegar

Chicken Penne \$10

Sautéed Chicken, Craisins, Walnuts
Toasted Almonds, Thyme White Wine Sauce

DINNER

Available 5 pm - 9 pm Sunday-Thursday
5 pm - 10 pm Friday - Saturday

STARTERS

Crab Cakes \$10

Jicama Slaw, Mustard Sauce, Wasabi

Calamari \$8

Served with Spicy Chili Sauce and Mint Lime Sauce

Shrimp Cocktail \$10

Served with Tomato Horseradish Sauce

Black and Tan Onion Rings \$7

Roasted Red Pepper and Feta Remoulade

White Cheddar Dippers \$7

Beer Battered White Cheddar Cheese Curds,
With a Bacon Shallot Sauce

Chicken Quesadilla \$6

Cilantro, Pepper Jack Cheese, in a Flour Tortilla
Served with Sour Cream and Fresh Salsa

5th Avenue Wings \$8 / Half \$5

Marinated Chicken Wings in your Choice of Barbecue,
Siracha, or Buffalo Sauce

Soup & Salads

Add Grilled Chicken Breast \$3 or Grilled Shrimp \$4

Soup of the Day

\$4

Traditional Caesar Salad \$7

Romaine Lettuce, Parmesan Cheese, Crouton, and
Kalamata Olives

Chef's Salad \$7

Mixed Greens, Smoked Turkey, Grilled Chicken
Prosciutto, Gorgonzola, Cucumber, Red Onion,
Tomatoes, Balsamic Vinaigrette

House Salad \$7

Mixed Greens, Toasted Almonds, Mandarin Oranges
Shaved Manchego Cheese, in Pomegranate Vinaigrette

Greek Salad \$7

Mixed Greens, Tomatoes, Capers, Peppercini,
Kalamata Olives, Feta Cheese, Roasted Red Peppers,
In a Red Wine Vinaigrette

SANDWICHES

The 5TH Avenue Burger \$10

Half Pound Certified Angus Beef, BBQ Sauce,
Pepper-Jack Cheese, Red Onion, Tomato,
Feta Cheese Spread, and Cucumber

Chicken Sandwich \$9

Grilled Chicken Breast, Feta Cheese Spread,
Pepper-Jack Cheese, and Salsa Verde

Deep Fried or Broiled Walleye Sandwich \$11

Lettuce, Tomato, and Lemon Black Pepper Aioli

Make Your Own Burger \$9

Half Pound Certified Angus Beef,
Choice of:
Bacon, Caramelized Onion, Mushrooms, Red Onion,
Cheddar, Pepper Jack, or Swiss Cheese

Steaks and Chops

Choose a Steak or Chop, Sauce, and an Accompaniment
All Entrées Served with your Choice of Featured Soup or House Salad

Entrees		Sauces	Starches
Filet Mignon - 8 oz	\$19	Brandy Peppercorn Sauce	Yukon Gold Mashed Potatoes
New York Strip - 10 oz	\$17	Roasted Garlic	Fennel Potato Ragout
Ribeye - 12 oz	\$18	Béarnaise	Baked Potato
Lamb Chops	Seasonal	Mushroom Tomato Demi Glaze	Rice Pilaf
			French Fries
			Cheddar Bacon Au Gratin

OTHER SELECTIONS

Grilled Salmon \$18

Fennel Fingerling Potato Ragout, Asparagus
With a Dill Remoulade

Deep-Fried Walleye \$18

Pearl Onion, Cheddar Bacon Potato Gratin
With a Citrus Butter Sauce

Portabella Mushroom Linguini \$12

Roasted Portabella, Roasted Red Pepper and Feta
Spread, and Arti chokes in Extra Virgin Olive Oil

St. Germain Scallops \$16

Seared Sea Scallops, Crimini Mushrooms,
Swiss Cheese, Rice Pilaf, in a White Wine Sauce

Seared Ahi Tuna \$17

Ahi Tuna, Grilled Beef-Steak Tomato, Fennel
Fingerling Potato Ragout, in Balsamic Vinegar

Roasted Chicken Breast \$15

Yukon Gold Mashed Potatoes with an
Andouille Sausage Cream Sauce

Chicken Penne \$12

Sautéed Chicken, Craisins, Walnuts, Toasted
Almonds, in a Thyme White Wine Sauce

Walleye Fish and Chips \$14

French Fries, Tartar Sauce
Tomato Horseradish Sauce, and Malt Vinegar

Desserts

Our signature Chocolate Bread Pudding \$6

Vanilla Bean Cheesecake \$6

Scoop of Vanilla or Chocolate Ice Cream \$3

Vanilla Crème Brulee \$6