



# Dinner

3:30pm - 10:00pm Sunday - Thursday  
3:30pm - 11:00pm Friday - Saturday

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## Soups & Chili

Choo Choo Cabbage & Ham.....	Cup.....	\$3.95	Soup du Jour.....	Cup.....	\$3.95
	Bowl.....	\$4.95		Bowl.....	\$4.95
Homemade Beef Chili.....	Cup.....	\$4.95			
	Bowl.....	\$5.95			

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## Appetizers

Crabmeat Stuffed Mushrooms.....	\$9.25	Crab Cake Sliders.....	\$11.95
6 large Mushroom Caps, stuffed with a Crabmeat and Mozzarella Cheese Stuffing, sprinkled with Butter, baked and finished with a Citrus White Wine Sauce		Three (3) Maryland Crab Cakes, crusted in Ritz Cracker Crumbs, sautéed, served on Pretzel Rolls with Micro Greens and a Honey Mustard Aioli	
Chicken & Mushroom Quesadilla.....	\$9.25	Chicken & Artichoke Heart Flatbread...	\$12.95
Chicken Breast Meat, sautéed with Mushrooms and Scallions, grilled on a Flour Tortilla with Cheddar/Jack Cheese. Garnished with Tomato and Sliced Black Olives		Crisp Flatbread, layered with Alfredo Sauce, Grilled Chicken, Sun-Dried Tomato, Artichoke Hearts, Basil, Feta and Mozzarella Cheeses	
Cheesy Garlic Toast.....	Half (3 slices)..... \$6.95	Vegetarian Bruschetta Flatbread.....	\$11.95
	Full (5 slices)..... \$8.95	Crisp Flatbread, brushed with a Balsamic Vinaigrette, topped with rough-cut Tomato and Basil Bruschetta, Mushrooms, Asparagus and Garlic finished with Mozzarella Cheese	
Slices of French Baguette, topped with Garlic Butter and Mozzarella Cheese, baked and served with a side of warm Marinara Sauce		Thai Peanut & Chicken Flatbread.....	\$11.95
Scallop & Prosciutto Lollipops.....	\$10.95	Crisp Flatbread, layered with a mixture of Teriyaki and Thai Peanut Sauces, hand-pulled Fire-Braised Julienne of Chicken, Scallions, Shredded Carrots, Peanuts and finished with Mozzarella Cheese	
2 Jumbo Sea Scallops, wrapped with thinly shaved Ham, skewered, pan seared, served on a bed of asparagus-corn & red bell pepper risotto. Served with drawn Butter and Lemon on the side		Turkey Meatballs.....	\$9.95
Wisconsin White Cheese Curds.....	\$7.95	3 Jumbo, perfectly seasoned ground Turkey meatballs, deep fried, covered in Marinara sauce and baked, topped with a sprinkling of Parmesan cheese	
White Cheese Curds, deep fried and served with a tangy Marinara Sauce on the side			

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## Entrée Salads

*All Salads served with a warm Bread Stick and Butter*

Chef Salad.....	Med.....	\$9.95	Caesar Salad.....	\$8.95	
	Full.....	\$10.95	Crisp Romaine Lettuce, topped with Tomato, Parmesan Cheese, Hard Cooked Egg, and House-made Croutons. Served with a tangy Caesar Dressing on the side		
Mixed greens, topped with Ham, Turkey, shredded Cheddar-Jack Cheese, Bell Peppers, Tomato, Black Olives, Hard Cooked Eggs and House-made Croutons. Served with your choice of Dressing		Add Chicken.....	\$10.95	Add Smoked Salmon Nuggets.....	\$11.95
Oriental Chicken Salad.....	\$10.95	Royale Chicken.....	\$10.95	Mixed Greens, topped with chopped Bacon, Black Olives, Tomato, mixed Bell Peppers, Cheddar-Jack Cheese, Hard Cooked Egg and House-made Croutons. Topped with grilled Chicken Breast and served with your choice of Dressing on the side	
Mixed Greens, topped with Water Chestnuts, Bamboo Shoots, Celery, Peapods, Carrots and Sweet Red Onions, garnished with Chow Mein Noodles, Mixed Sesame Seeds, and topped with grilled Julienne Chicken Breast and served with our own Oriental Dressing on the side					

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# Wings By The Dozen

*All Wings served with one sauce upon request. Additional sauces \$.50 each.*

Your Choice of: Our house Choo Choo Wings (*45+ Years Running*) or Buffalo Wings, Teriyaki Wings, Thai Peanut Wings, BBQ Wings, Dry Rub Jerk Wings, Sweet Chili Wings, or Honey Mustard Wings  
**\$8.95**

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## Sandwiches

*All Sandwiches served with Homemade Potato Chips and Kosher Dill Pickle Chips and one sauce upon request. Additional sauces \$.50 each.*

Add French Fries.....	\$1.25	Grilled Breast of Chicken.....	\$7.95
Add Cup of Soup, Chili, or Waffle Fries.....	\$1.95	Two 4 oz. Chicken Breasts, grilled and served on a Bun with Lettuce, Tomato and Mayo	
Add Bowl of Soup, Chili, Garden Salad or Onion Rings.....	\$2.25	Royale Style.....	\$9.95
Hamburger.....	\$6.95	Topped with Swiss Cheese and Bacon with a side of BBQ Sauce	
Add Cheese.....	\$7.45	French Dip.....	\$7.95
1/2 lb. hand-crafted Choice Ground Sirloin, grilled to your liking.		Thinly sliced Roast Beef served on a toasted Ciabatta Roll. Au Jus on the side	
Bacon Cheeseburger.....	\$8.25	Philly Style.....	\$9.95
1/2 lb. hand-crafted Choice Ground Sirloin, grilled to your liking. Topped with American Cheese and Bacon		Topped with assorted Bell Peppers, Red Onions, and Swiss Cheese	
Mushroom Swiss Burger.....	\$7.95	Cracker-Crumb Walleye Sandwich.....	\$11.95
1/2 lb. hand-crafted Choice Ground Sirloin, grilled to your liking. Topped with Swiss Cheese and Sautéed Mushrooms		Canadian Walleye Fillet, lightly coated in Ritz Cracker Crumbs, pan fried, served on a toasted Ciabatta Roll with Lettuce. Served with Tartar Sauce and Lemon Wedge on the side	
Patty Melt.....	\$8.50	Grilled Reuben.....	\$8.95
1/2 lb. hand-crafted Choice Ground Sirloin, grilled to your liking. Set on grilled Marble Rye Bread with Sautéed Onions, Swiss and American Cheeses		Thinly shaved Corned Beef, set on Marble Rye Bread with Swiss Cheese, 1000 Island Dressing, Sauerkraut and grilled	
Turkey Burger.....	\$10.95	Rachel available on request	
1/2 lb. ground Turkey, perfectly seasoned, grilled, served on a Ciabatta Roll with peppery micro greens, tomato & garlic mayo		Served with Turkey substituted for the Corned Beef	
Prime Rib Melt.....	\$10.95	Sirloin Steak Sandwich.....	\$10.95
Thinly shaved Prime Rib of Beef, grilled on Marble Rye Bread with Swiss Cheese and Sautéed Mushrooms		8 oz. Choice Strip Sirloin, broiled, served open-faced on Grilled Garlic Baguette with an Onion Ring Garnish	

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## House Feature Sandwiches

### Choo Choo 2/3 Pounder

*For the Adventurous*

Two 1/3 lb. Hamburger Patties, seasoned, grilled, each topped with Sharp Cheddar Cheese, 2 strips of Crispy Bacon, stacked on a Bun laden with a Peanut Butter/Brown Sugar spread. Served with crisp Kosher Dill Pickle slices and House-made Chips

**\$10.95**

**This House Burger Sandwich was developed by one of our young apprentice chefs, "Joe Jerome," as part of a menu development contest.**

### Meatball Sandwich

*Back by Popular Demand*

Jumbo Homemade Meatballs set atop a toasted Ciabatta Roll, topped with Marinara Sauce and shredded Mozzarella Cheese

**\$11.95**

**A definite crowd pleaser, sure to satisfy the hungriest of appetites**

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## From the Land

*All Entrées served with choice of Soup or Salad and choice of Baked Potato,  
French Fries, Garlic Mashed, American Fries, Steamed Broccoli or Rice Pilaf*

Substitute Au Gratin, Pan-fried Hash Browns, Asparagus-Corn & Red Bell Pepper Risotto or Steamed Asparagus, add \$2.75

Filet Mignon..... \$24.95

7 oz. The Queen of all Steaks, this USDA Angus Tenderloin is seasoned and grilled to your liking

### BBQ Pork Loin Back Ribs

Seasoned with our own Rib Rub, slow roasted, glazed with Homemade BBQ Sauce, and garnished with 2 Gourmet Onion Rings

1/2 Rack..... \$14.95

Full Rack..... \$19.95

Top Sirloin of Beef..... \$17.95

10 oz. Choice USDA Top Sirloin, grilled to your liking, set on a bed of braised Wild Mushrooms and garnished with Crispy Onion Straws

Stuffed Boneless Pork Chop..... \$16.95

Two 5 oz. boneless center cut pork chops, pounded flat, lightly floured, pan-seared, stuffed with a sage stuffing combined with Italian sausage, mixed dried fruit & walnuts. Finished with a rich pork demi-glaze sauce

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## From the Waters

*All Entrées served with choice of Soup or Salad and choice of Baked Potato,  
French Fries, Garlic Mashed, American Fries, Steamed Broccoli or Rice Pilaf*

Substitute Au Gratin, Pan-fried Hash Browns, Asparagus-Corn & Red Bell Pepper Risotto or Steamed Asparagus, add \$2.75

### Canadian Walleye

Canadian Walleye Fillet, lightly coated in Ritz Cracker Crumbs, pan fried and served with Lemon Wedge and Tartar Sauce

1 Fillet..... \$17.95

2 Fillets..... \$22.95

Jumbo Shrimp Scampi..... \$19.95

5 Jumbo Shrimp, seasoned with our own House Seasoning and broiled. Served with drawn Butter and Lemon Wedge

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## House Feature

### Broasted Chicken

Fresh Chicken, lightly coated in seasoned Flour and broasted

*Choice of Soup or Salad and choice of Baked Potato, French Fries,  
Garlic Mashed, American Fries, Steamed Broccoli or Rice Pilaf*

Substitute Au Gratin, Pan-fried Hash Browns, Asparagus-Corn & Red Bell Pepper Risotto or Steamed Asparagus, add \$2.25

Quarter..... \$11.95

Half..... \$14.95

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## Combos & Baskets

Add Cole Slaw \$.75

*All Baskets served with one sauce upon request. Additional sauces \$.50 each.*

Rib & Wing Combo..... \$14.95

A generous portion of our House Pork Ribs coupled with 5 Jumbo Choo Choo Wings, served with French Fries and Toast

Chicken Strip Basket..... \$10.95

4 Strips of Chicken Tenderloins, lightly breaded, deep fried and served with French Fries and Toast

Wing Combo..... \$9.95

7 Jumbo Choo Choo Wings, marinated in our House recipe, deep fried and served with French Fries and Toast. *(Other flavors available upon request)*

Breaded Butterflied Shrimp Basket..... \$10.95

10 Shrimp, Butterflied, lightly breaded, deep fried and served with French Fries and Toast. Served with Tartar or Cocktail Sauce and Lemon Wedge

Walleye Finger Basket..... \$11.95

Strips of Canadian Walleye, prepared campfire-style, deep fried and served with French Fries and Toast. Served with Tartar or Cocktail Sauce and Lemon Wedge

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## Comfort Foods

*All Entrées served with choice of Soup or Salad*

Linguine Alfredo.....	\$11.95	Grilled Homemade Meatloaf.....	\$14.95
A generous portion of Linguine, smothered in creamy Alfredo Sauce, topped with shredded Parmigiano-Reggiano Cheese and Garlic Toast		A 10 oz. mixture of Pork Sausage, Italian Sausage and Ground Beef, specially seasoned, grilled and served with Garlic Mashed Potatoes and a rich Brown Gravy infused with Mushrooms and Tomatoes	
Add Twin Grilled Chicken Breasts.....	\$15.95		
Add Sautéed Assorted Vegetables.....	\$13.95		
Add 3 Jumbo Broiled Shrimp.....	\$21.95		

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## À La Carte

Baked Potato.....	\$3.25	French Fries.....	\$1.75
Garlic Mashed Potato.....	\$3.75	American Fries.....	\$3.25
Au Gratin Potato.....	\$4.75	Rice Pilaf.....	\$3.75
Pan-fried Hash Browns.....	\$4.75	Asparagus-Corn Risotto.....	\$4.75
Add Cheddar-Jack Cheese.....	\$5.25	Steamed Broccoli.....	\$3.75
		Steamed Asparagus.....	\$4.95

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## Dessert Menu

Homemade Crème Brûlée.....	\$5.95	Homemade Raspberry Bread Pudding.....	\$6.75
		Topped with a homemade warm Caramel Sauce	
Towering Chocolate Torte.....	\$6.95	Single Scoop Sundae.....	\$3.75
Five layer high Chocolate Cake with a chocolate ganache filling and a rich dark chocolate icing. Garnished with Raspberry and White Chocolate Sauces		Served in a Waffle Bowl with your choice of topping: Hot Fudge, Chocolate Syrup or Caramel Sauce	
Homemade Apple Crisp.....	\$5.95	Double Scoop Sundae.....	\$5.25
Granny Smith Apples, tossed with Sugar, Lemon Juice, Brandy, Cinnamon and Fresh Nutmeg, topped with an Oat Crumble. Served with a scoop of Vanilla Ice Cream		Twin scoops of Premium Ice Cream topped with your choice of Hot Fudge, Chocolate Syrup or Caramel Sauce	

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## Seasonal Drink Features

### Wine of the Month

Available by the Glass or Bottle  
*Check with Your Server on this Month's Selection and Price*

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## Choo Choo Cocktail Features

### Blueberry Martini

Fresh Blueberries infused with Absolut Vodka, gently shaken with Limoncello Smirnoff 100 and a splash of lemonade  
\$8.75

### Bootlegs

A Minnesota summer time classic, fresh mint leaves, simple syrup, lemonade & limeade concentrates, finished with sparkling club soda, your choice of **Cruzan Citrus Rum, Tanquarey Gin, Absolut Vodka, or Jack Daniels Whiskey**

\$6.75

### Bumble Bee

A blend of Smirnoff Vodka, Lemon Juice, Honey, and Sierra Mist make for a refreshing summer cooler.

**Be Careful Not to Get Stung**

\$5.75

### Dandy Brandy Alexander or Grasshopper

\$9.25