

Marina II Dinner Menu

All entrées on this page include our bottomless house salad or soup, rolls, and choice of side dish, unless indicated by a *.

Breezy Grill

USDA Prime Top Sirloin

10 oz center cut lightly seasoned and grilled to your request. \$21.95

Rib-Eye

12 oz cut from the prime rib broiled the way you like it. Served with horseradish sauce. \$26.95

Peppered Rib-Eye

12 oz rib eye topped with sautéed onions and portabello mushrooms and finished with a browned butter peppercorn sauce. \$28.95

Filet

An 8oz cut of USDA choice tenderloin grilled to perfection and served with horseradish sauce. \$29.95

NY Strip

16 oz KC Brand, dry aged, seasoned, and grilled to your request. \$31.95

Deluxe Combinations

Steak & Shrimp

A 6 oz choice, center-cut top sirloin and 3 jumbo shrimp grilled on a bamboo skewer. Served with drawn butter. \$26.95

Steak & Scallops

Our 6oz sirloin and three jumbo scallops grilled on a bamboo skewer Served with drawn butter. \$28.95

Ribs & Scallops

Unusual but delicious. A half rack of our dry rub pork ribs with a skewer of flame grilled jumbo scallops \$29.95

Steak & Lobster

The best combo of all! A 6oz sirloin flame grilled the way you like it and a petite lobster tail broiled to perfection and served with drawn butter and lemon. \$34.95

Steak & Walleye

6 oz choice sirloin paired with a 6oz deep-fried walleye fillet. Served with lemon and tartar sauce. \$26.95

Early Bird Special: \$3.00 off any item on this page from 5:00 to 5:30 PM.

Marina II Specialties

Dry Rub Pork Ribs

A full rack of our slow roasted loin back ribs finished with locally produced award winning Demon Pig BBQ sauce. \$22.95

Chicken Ricotta

Chicken breast sautéed with garlic, tomatoes, and fresh mushrooms and then simmered with in a ricotta cream sauce. Served over fettuccini *. \$19.95

Twin Pork Chops

Two 12 oz bone-in porterhouse chops seasoned, seared, and roasted to perfection. \$25.95

Raspberry Chicken

Grilled chicken breast basted with a raspberry amaretto glaze and topped with toasted almonds. Served with wild rice pilaf *. \$17.95

From The Waters

Walleye Pike

Canadian walleye fillet broiled with almond butter sauce or deep fried in beer batter..... \$21.95 Try it stuffed with crab and shrimp stuffing..... \$27.95

Shrimp

Six large shrimp done the way you like it! Scampied, deep fried in beer batter, or flame grilled. \$19.95

Jumbo Sea Scallops

1/2 pound of jumbo scallops broiled in wine and garlic butter. \$26.95

Lobster Tails

Twin tails broiled to perfection and served with drawn butter. \$39.95

King Crab

From Alaskan waters succulent crab legs served with drawn butter & lemon. .. \$33.95

Beer Steamed Shrimp

A pound of shell on shrimp with butter and lemon. \$23.95

Service charge is the property of Breezy Point Resort and will be distributed as management sees fit.

Lighter Fare

Fettuccini Alfredo

Wide pasta tossed with our homemade parmesan cream sauce and topped with shredded parmesan. Served with cheese bread. \$11.95 Add grilled chicken breast or scampied bay shrimp \$15.95

Wild Mushroom Ravioli

Pasta stuffed with wild mushrooms and three cheeses and topped with marinara sauce and shredded parmesan. Served with cheese bread. \$13.95

Walleye Sandwich

Dipped in beer batter and deep fried golden brown. Served on a toasted sesame roll, with fries and cole slaw. \$13.95

Steak & Spud

6 oz top sirloin steak and a large baked potato. Served with cheese bread. \$14.95

1/2 Rack Ribs

A half rack of our dry rubbed pork ribs served with fries and cole slaw. \$14.95

Grilled Chicken Sandwich

Chicken breast grilled and served on a bakery bun toasted with Swiss. Served with fries and Cole slaw. \$11.95

Breezy Burger

Fresh ground beef patty topped with cheese, bacon, lettuce, and tomato. Served with fries and Cole slaw. \$11.95

Catfish & Hushpuppies

Southern Pearl Catfish fried golden brown, served with buttermilk hush puppies and Cole slaw. \$13.95

Sides

Au Gratin Potatoes

Our special au gratins served hot and cheesy. \$4.95

Loaded Baked Potato

Large baked potato with butter, sour cream, shredded cheddar, bacon bits, and chives. \$3.95

Wild Rice Pilaf

Savory wild rice with sautéed carrots and celery. \$2.95

Vegetable du Jour

Ask your server about today's selection. \$2.95

Fettuccini Alfredo

Wide pasta tossed with our homemade Alfredo sauce. \$4.95

Appetizers

Brew City Onion Rings

Sweet Vidalia onions beer battered and served Golden Brown. \$7.95

Wisconsin Cheese Curds

A basket of Wisconsin's most famous fryer food. Served with red sauce. \$8.95

Wings and Drumsticks

Deep fried chicken wings and drumsticks served with Demon Pig BBQ sauce. ... \$8.95

Gorgonzola Stuffed Portobellos

Giant portabello mushroom cap simply stuffed with caramelized onions, fresh garlic, and bleu cheese and oven broiled. Served with red sauce. \$8.95

Shrimp Cocktail

Five jumbo tiger shrimp served chilled with lemon wedge and cocktail sauce. \$12.95

Soups & Salads

Spinach Salad

Fresh spinach with mandarin oranges, strawberries, amaretto glazed almonds, and raspberry vinaigrette dressing. Add a grilled chicken breast for \$4.00 more. \$7.95

Caesar Salad

Romaine, parmesan cheese, purple onion, and croutons with Caesar dressing. Add \$4.00 for sautéed shrimp or grilled chicken breast. \$6.95

French Onion Soup

Crock of sweet Vidalia onion soup topped with melted provolone cheese. \$5.25

Soup Du Jour

Homemade soup prepared daily. Ask your server about today's selection. Cup.....\$3.50 Crock \$4.50

House Salad

Mixed greens with tomato, cucumber, purple onion, and croutons with house peppercorn ranch dressing. \$2.95

Dessert

Hot Apple Pie ala Mode

Served with cinnamon ice cream. \$5.95

New York Style Cheese Cake

Served with your choice of strawberry or chocolate topping \$4.95

Chocolate Death

Homemade brownie topped with vanilla ice cream, hot fudge, whipped cream, and walnuts. \$4.95

Dessert of the Day

Ask your server about today's dessert feature.