



Dinner

3:00pm - 10:00pm Sunday - Thursday

3:00pm - 11:00pm Friday - Saturday

Soups & Chili

Choo Choo Cabbage & Ham	Cup	\$4.50	Soup du Jour	Cup	\$4.50
	Bowl	\$5.50		Bowl	\$5.50
Homemade Beef Chili	Cup	\$5.25			
	Bowl	\$6.25			

Appetizers

Crabmeat Stuffed Mushrooms		\$10.95	Chicken & Artichoke Heart Flatbread		\$13.95
6 Large Mushroom Caps, stuffed with a Crabmeat and Mozzarella Cheese Stuffing, sprinkled with Butter, baked and finished with a Citrus White Wine Sauce			Crisp flatbread, layered with Alfredo Sauce, Fire braised Chicken, Sun-Dried Tomato, Artichoke Hearts, Basil, Feta and Mozzarella Cheeses		
Jumbo Gourmet Onion Rings	Half	\$4.75	Vegetarian Flatbread		\$13.95
	Full	\$8.75		Crisp flatbread, brushed with olive oil, topped with cheddar jack cheese, broccoli, mushrooms, tomato, red & green bell peppers, red onions, chopped fresh garlic and shredded carrots & mozzarella cheese, and drizzled with a balsamic glaze	
Cheese Garlic Toast	Half (3 slices)	\$6.95	Thai Peanut & Chicken Flatbread		\$13.95
	Full (5 slices)	\$8.95		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	
Wisconsin White Cheese Curds		\$8.75			
White Cheese Curds, deep fried and served with a tangy Marinara Sauce on the side					
Crab Cake Sliders		\$11.95	Turkey Meatballs		\$9.95
Three Maryland Crab Cakes, crusted in Ritz Cracker Crumbs, sautéed, served on Pretzel Rolls, with Micro Greens and a Honey Mustard Aioli			3 Jumbo, perfectly seasoned ground Turkey meatballs, deep fried, covered in Marinara sauce and baked, topped with a sprinkling of Parmesan cheese		

Entrée Salads

All salads served with a warm Bread Stick and Butter

Chef Salad	Med	\$9.95	Caesar Salad		\$8.95
Mixed greens, topped with Ham, Turkey, shredded Cheddar-Jack Cheese, Bell Peppers, Tomato, Black Olives, Hard Cooked Egg and House-made Croutons. Served with your choice of Dressing.	Full	\$11.95	Crisp Romaine Lettuce, topped with Tomato, Parmesan Cheese, Hard Cooked Egg, and House-made Croutons Served with a tangy Caesar Dressing on the side		
			Add Fire-Braised Chicken		\$11.95
Oriental Chicken Salad		\$11.95	Add Crispy Walleye Fillet		\$13.95
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 Fire-Braised Chicken and served with our own Oriental Dressing on the side			Royal Chicken		\$11.95
			Mixed Greens, topped with chopped Bacon, Black Olives, Tomato, mixed Bell Peppers, Cheddar-Jack Cheese, Hard Cooked Egg and House-made Croutons. Topped with Fire-Braised Chicken and served with your choice of Dressing on the side.		

Wings By The Dozen

All wings served with one sauce upon request. Additional sauces \$0.50 each

Mark's Choo Choo Wings (50+ Years Running) Most Popular!, or choose from other options: Buffalo, Teriyaki, Thai Peanut, BBQ, Dry Rub Jerk, Sweet Chili, or Honey Mustard

\$9.95

Sandwiches

All Sandwiches served with Homemade Potato Chips and Kosher Dill Pickle Chips and one sauce upon request. Additional sauces \$0.50 each

Add French Fries \$1.50 Add Cup of Soup, Chili, Waffle Fries, Onion Rings or Garden Salad \$2.25
Add Bowl of Soup or Chili \$2.75

Hamburger	\$8.25	Grilled Breast of Chicken	\$8.95
1/2 lb. Hand-crafted Choice Ground Sirloin, grilled to your liking		Two 4 oz. Chicken Breasts, grilled and served on a Bun with Lettuce, Tomato and Mayo	
Add Cheese	\$8.75	Royal Style	\$10.95
		Topped with Swiss Cheese and Bacon with a side of BBQ Sauce	
Bacon Cheeseburger	\$9.50	French Dip	\$8.75
1/2 lb. Hand-crafted Choice Ground Sirloin, grilled to your liking. Topped with American Cheese and Bacon		Thinly sliced Roast Beef served on a toasted Ciabatta Roll. Au Jus on the side	
Mushroom Swiss Burger	\$9.25	Philly Style	\$10.25
1/2 lb. Hand crafted Choice Ground Sirloin, grilled to your liking. Topped with Swiss Cheese and Sautéed Mushrooms		Topped with assorted Bell Peppers, Red ions, and Swiss Cheese	
Patty Melt	\$9.50	Cracker-Crumb Walleye Sandwich	\$13.95
1/2 lb. Hand-crafter Choice Ground Sirloin, grilled to your liking. Set on grilled Marble Rye Bread with Sautéed Onions. Swiss and American Chesses		Canadian Walleye Fillet, lightly coated in Ritz Cracker Crumbs, pan fired, served on a toasted Ciabatta Roll with Lettuce. Served with Tartar Sauce and Lemon Wedge on the side.	
Turkey Burger	\$11.95	Grilled Reuben	\$9.95
1/2 lb. ground Turkey, perfectly seasoned, grilled, served on a Ciabatta Roll with peppery micro greens, tomato & garlic mayo		Thinly shaved Corned Beef, set on Marble Rye Bread with Swiss Cheese, 1000 Island Dressing, Sauerkraut and grilled	
Prime Rib Melt	\$11.95	Sirloin Steak Sandwich	\$12.95
Thinly shaved Prime Rib of Beef, grilled on Marble Rye Bread with Swiss Cheese and Sautéed Mushrooms		8 oz. Choice Top Sirloin, broiled, served open faced on Grilled Garlic Baguette topped with Crispy Onion Straws	

House Featured Sandwiches

Choo Choo 2/3 Pounder \$12.95

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

Meatball Sandwich \$12.95

Back by Popular Demand

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

Entrées

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, Mushroom-Scallion Risotto, add \$2.75

Filet Mignon \$25.95

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

Top Sirloin of Beef \$19.95

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

BBQ Pork Loin Back Ribs

Seasoned with our own Rib Rub, slow roasted, glazed with Homemade BBQ Sauce, and garnished with Crispy Onion Straws

Jumbo Shrimp Scampi \$19.95

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

1/2 Rack \$15.95

Full Rack \$20.95

Canadian Walleye

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

1 Fillet \$18.95 2 Fillets \$23.95

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, Mushroom-Scallion Risotto, add \$2.75

Quarter \$11.95**Half** \$14.95

Combos & Baskets

Add Cole Slaw \$0.75

All Baskets served with one sauce upon request. Additional Sauces \$0.50 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 & Toast

Breaded Butterflied Shrimp Basket \$11.95

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

Chicken Strip Basket \$10.95

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

Walleye Finger Basket \$12.95

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

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)

Comfort Foods**Linguine Alfredo** \$12.95

A generous portion of Linguine, smothered in creamy Alfredo Sauce, topped with shredded Parmigiano-Reggiano Cheese and Garlic Toast

Add Twin Grilled Chicken Breasts \$16.95

Add 3 Jumbo Broiled Shrimp \$21.95

Grilled Homemade Meatloaf \$14.95

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

A La Carte

Baked Potato \$3.25

Garlic Mashed Potato \$3.75

Au Gratin Potato \$4.75

Pan-Fried Hash Browns \$4.75

Add Cheddar-Jack Cheese \$5.25

French Fries \$2.00

American Fries \$3.25

Rice Pilaf \$3.75

Mushroom-Scallion Risotto \$4.75

Steamed Broccoli \$3.75

Dessert Menu**Homemade Crème Brulée** \$5.95**Homemade Raspberry Bread Pudding** \$6.95

Topped with a homemade warm Caramel Sauce

Salted Caramel Brownie Sundae \$6.95

Warm Salted Caramel Brownie topped with a scoop of Vanilla Ice Cream finished with Hot Fudge, caramel Sauce and garnished with Whipped Cream

Single Scoop Sundae \$3.75

A Single Scoop of Premium Ice Cream with our choice of Hot Fudge, Chocolate Syrup or Caramel Sauce

Homemade Apple Crisp \$5.95

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.

Double Scoop Sundae \$5.25

Twin scoops of Premium Ice Cream Topped with your choice of Hot Fudge, Chocolate Syrup or Caramel Sauce