

The original resort property was founded in the 1850s where the first trading post in the Northwoods was located. The trading post, known as the Kee Mi Con (*translated "I found it"*) grew rapidly developing a post office and bank. The first county votes for President Lincoln were cast here at the trading post.

As the years passed, the property evolved into Eagle Waters Resort where many families have enjoyed the "good life," year after year. Our northern Wisconsin resort has served many memorable meals and hosted some galas folks still talk about. Many weddings and parties have been celebrated on the grounds. A past tradition called for a tree to be planted for each couple married at the resort. Many families still return to visit their tree and recollect.

Now open is the new Trading Post building featuring Check-in, an Internet library, conference room, exercise, sauna, locker, massage rooms as well as a general store and gift shop with antiques.

Our northwoods vacation resort offers 24 Kee Mi Con Lodge units, all of which include full kitchens, washer/dryer, gas fireplace, air conditioning, satellite TV, phone and lakeviews. There are also 15 cabins ranging from brand new to rustic with a Northwoods charm and 6 additional condo units.

The staff at Eagle Waters is committed to making your dining experience enjoyable. Our dining room menu has been carefully prepared to offer unique specialties. Our meals are cooked from scratch and you cannot rush homestyle cooking. Please enjoy our surroundings while you wait for your meal. Our Chef will happily prepare your dinner of choice and vary the menu to your liking.

If you have any special requests, please ask your waitstaff or your hosts. Bon Appetit!

*Jeff and Laura
Koranda*

*1-800-8-waters or
(715) 479-4411
eaglewaters.com*

*Located off
Highway 70 East,
to Rangeline Rd.
to Eagle Waters Rd.*

Hours, menu items and prices are subject to change.



on beautiful Eagle Lake

~ Live Entertainment ~

Dining Specials

Friday- Fish Fry

All you care to eat. Traditional northwoods fish fry broiled or deep fried or combo plate with choice of potato pancakes, potato wedges or potato salad and creamy coleslaw and rolls \$ 10.99 children \$ 5.99

Friday & Saturday- Prime Rib

*Slow roasted, seasoned with fresh rosemary and garlic
10oz. \$ 15.99 14oz. \$ 19.99 20oz. \$ 29.99*

Saturday- Black Forest Pork Prime Rib

Slow roasted, moist, marinated bone-in pork loin served over red cabbage with herb sage dressing and your choice of potato \$ 13.99

Saturday- Northwoods Shrimp Boil

Hot or cold, seasoned peel-and-eat shrimp served with veggie and potato \$ 13.99

EAGLE ONION BLOSSOM	\$ 4.99	HADDOCK FINGERS	\$ 6.99
Batter-fried onion cut into blossom shape		Tender morsels of walleye lightly battered and deep-fried served with tartar sauce	
POTATO SKINS	\$ 5.99	SWEET POTATO FRENCH FRIES	\$ 5.99
Cheddar cheese and bacon, with sour cream		A unique twist on french fries served with maple syrup	
CHEESE CURDS	\$ 5.99	GRILLED PORTABELLA MUSHROOM	\$ 5.99
A basket of Wisconsin classic deep-fried cheddar cheese curds		2 mushroom caps marinated in olive oil & herbs, topped with marinara, mozzarella and parmesan	
ARTICHOKE DIP	\$ 5.99	BRUCHETTA	\$ 5.99
Artichoke hearts blended with cheeses, served hot and creamy with pita bread		5 pieces of french bread toast rounds topped with a mixture of tomato, fresh basil, onion and garlic, and sprinkled with parmesan	
MIXED BASKET	\$ 5.99	BLACKENED AND SEARED AHI TUNA	\$ 6.99
Onion rings, mushrooms and Jalapeno poppers		4 oz. of tuna pan-seared with blackened spices flamed and served with tarragon mayo over spring greens	
CHEESEY GARLIC BREAD	\$ 4.99	FRIED DILL PICKLES	\$ 4.99
Served with marinara sauce		Nuggets of dill pickle seasoned with special spices and deep-fried with roasted garlic dill mayo dip	
BUFFALO HOT WINGS	\$ 5.99		
Original recipe from Buffalo, New York served with celery and blue cheese dressing			

Sandwiches

CAJUN GRILLED TUNA STEAK SANDWICH \$ 8.99
1/2 LB. EAGLE BURGER
WITH AMERICAN OR SWISS CHEESE
\$ 6.99
PORTABELLA MUSHROOM SANDWICH \$ 7.99
GRILLED PRIME RIB SANDWICH
\$ 9.99
GRILLED CHICKEN SANDWICH
\$ 6.99
<i>All sandwiches served w/french fried potato wedges & pickle.</i>

Entrees

All entrees served with soup and salad bar, rolls, vegetable, choice of potato – baked, twice baked, pasta, sweet potato french fries, or fried potato wedges.

BEEF

<i>All steaks can be prepared charbroiled, blackened, cajun or with peppercorns. Compliment your steak with sauteed mushrooms or sauteed onions \$ 1.75 or \$ 2.50 for both.</i>
FILET MIGNON
8 ounces of tenderloin charbroiled to perfection
\$ 20.99
STUFFED FILET MIGNON
8 ounces stuffed with garlic and mushrooms, prepared to your liking
\$ 21.99
RIBEYE
10 ounce \$ 15.99 14 ounce \$ 19.99 16 ounce \$ 20.99
A tender juicy beef cut form the center of the prime rib
TOP SIRLOIN
10 ounces of tender steak cut from the front shoulder
\$ 13.99
TOURNEDOS OF BEEF
Two 4 oz. medallions of tenderloin with madeira sauce
\$ 18.99
BEEF STROGANOFF
Tenderloin tips in a creamy sherry brown sauce served over fettuccini
\$ 11.99
CHOPPED SIRLOIN STEAK
Prepared to your liking, smothered with sauteed mushrooms and onions
\$ 11.99
LIVER AND ONIONS
Two 4 ounce flavorful veal liver, pan-fried or grilled served with sauteed onions

SEAFOOD

LAKE SUPERIOR WHITEFISH	\$ 11.99
8-10 ounce fillet broiled with lemon butter or seasoned with cajun spices	
WALLEYE	\$ 16.99
10-12oz. fillet hand-dipped, battered, pan-fried, or broiled with lemon butter or cajun spices	
LAKE PERCH	\$ 17.99
8oz. fillet hand-dipped, battered, pan-fried, or broiled with lemon butter or cajun spices	
BLUEGILL	\$ 17.99
8 oz. panfish hand-dipped battered and fried, or pan-fried with lemon butter or cajun spices	
BATTER FRIED SHRIMP	\$ 16.99
8 large shrimp hand-dipped and batter fried served with lemon and cocktail sauce	
SEAFOOD FETTUCCINI ALFREDO	\$ 17.99
Shrimp, crabmeat and scallops in a creamy alfredo sauce served over pasta	
SCALLOP, SHRIMP OR COMBO SCAMPI	\$ 17.99
8 large sea scallops or 8 large shrimp sauteed in garlic butter and tomatoes, served over fettuccini	
POACHED SALMON BUERRE BLANC	\$ 17.99
North Atlantic salmon fillet poached and covered with buerre blanc	
ORIENTAL GRILLED TUNA STEAK	\$ 11.99
Grilled tuna steak with a coin of ginger butter	
GROUPE ADOBO	\$ 15.99
8 ounce grouper fillet marinated in cumin and lime, grilled and served with fresh salsa	

*Book your special event with us!
Resort • Dining • Banquets*

Famous Sunday Brunch

Enjoy delicious breakfast and lunch entrees in a relaxing historic lodge setting with piano music to soothe the soul... Choose from made-to-order omelets and Belgium waffles, eggs benedict, biscuits & gravy, fruit, cold shrimp, smoked salmon, soup & salad bar, sausage, bacon, potatoes, french toast... all your breakfast favorites – plus a variety of dinner selections including, but not limited to, prime rib, pasta and roasted chicken. Finish with a dessert from our one-of-a-kind 10-foot sweet table. Don't miss our "sassy" Bloody Mary! Adults...\$ 14.99 Children...\$ 1.00 per year (12 and under)

Appetizers

HADDOCK FINGERS	\$ 6.99
Tender morsels of walleye lightly battered and deep-fried served with tartar sauce	
SWEET POTATO FRENCH FRIES	\$ 5.99
A unique twist on french fries served with maple syrup	
GRILLED PORTABELLA MUSHROOM	\$ 5.99
2 mushroom caps marinated in olive oil & herbs, topped with marinara, mozzarella and parmesan	
BRUCHETTA	\$ 5.99
5 pieces of french bread toast rounds topped with a mixture of tomato, fresh basil, onion and garlic, and sprinkled with parmesan	
BLACKENED AND SEARED AHI TUNA	\$ 6.99
4 oz. of tuna pan-seared with blackened spices flamed and served with tarragon mayo over spring greens	
FRIED DILL PICKLES	\$ 4.99
Nuggets of dill pickle seasoned with special spices and deep-fried with roasted garlic dill mayo dip	

Kid's Menu

BURGER & CURLY FRIES	\$ 4.99
CHEESEBURGER & CURLY FRIES	\$ 4.99
CHICKEN TENDERS & CURLY FRIES	\$ 4.99
KIDDIE SOUP & SALAD	\$ 4.99
TWO CORN DOGS & CURLY FRIES	\$ 4.99
GRILLED CHEESE & CURLY FRIES	\$ 4.99
SPAGHETTI	\$ 4.99
HADDOCK FINGERS & CURLY FRIES	\$ 4.99

FOWL / PASTA / VEGETARIAN

CHICKEN CHARDONNAY	\$ 14.99
Two 4 ounce boneless chicken breasts sauteed with mushrooms in Chardonnay sauce	
LEMON PEPPER CHICKEN	\$ 13.99
Two 4 ounce boneless chicken breasts seasoned lightly with lemon and pepper with roasted garlic and lemon sauce and served over pasta	
BROASTED CHICKEN	\$ 11.99
Four-piece chicken dinner (the best!)	
ROAST DUCK	\$ 19.99
One half duck baked until crisp and golden with a savory orange glaze	
CHICKEN PARMESAN	\$ 14.99
Chicken breast covered with parmesan, marinara sauce served over pasta	
SMOTHERED CHICKEN BREAST	\$ 11.99
8 ounce grilled chicken breast smothered with mushrooms, onions, peppers and melted cheese served over pasta or with choice of potato	
PASTA MARINARA	\$ 11.99
Angel hair pasta covered with delicious marinara sauce	
CHICKEN MARSALA	\$ 14.99
Two 4-ounce chicken breasts sauteed with fresh mushrooms in Marsala wine served over fettuccini	
EGGPLANT PARMESAN	\$ 13.99
Pan-fried eggplant layered with cheese and rich marinara sauce served over pasta	
FETTUCCINI WITH MARSALA OR JERK ALFREDO	\$ 12.99
Noodles tossed with our homemade alfredo, marsala or jerk sauce	
ADD CHICKEN OR VEGETABLES	\$ 13.99 BOTH \$ 14.99
PASTA VEGETABLE OLIÓ	\$ 11.99 WITH CHICKEN \$ 12.99
Seasonal vegetables sauteed in garlic and olive oil tossed with pasta	
ITALIAN RAVIOLI TRIO	\$ 15.99
2-2" wild mushroom and cheese ravioli; 2-2" roasted pepper and cheese ravioli; 2-2" roasted vegetable and cheese ravioli; and 8 triangle-shaped ravioli stuffed with mushrooms sauteed with shallots, butter, red wine and brandy folded with a blend of cheeses (with choice of alfredo or marinara sauce)	

PORK

BREADED PORK CHOPS	\$ 14.99
Two 7-ounce center-cut bone-in pan-fried chops with seasoned bread crumbs	
SWEET PEPPER PORK	\$ 14.99
10-ounce panfried chop covered with crushed peppercorns served with yellow, red and green peppers, mushrooms and onions	
CHARBROILED PORK CHOPS	\$ 14.99
Two thick 7-ounce center-cut bone-in chops broiled to perfection	
BBQ BABY BACK RIBS	FULL SLAB \$18.99 1/2 SLAB \$ 15.99
Tender pork baby back ribs smothered with tangy barbecue sauce	

ASK ABOUT OUR PIZZA MENU AND DESSERT SELECTIONS!