



### *A HISTORICAL NOTE*

Eagle Waters Resort was Eagle River's first settlement originally occupied by fur traders, woodsmen and loggers. In the mid-1800's, the property consisted of a trading post, bank, and the first regional post office. The first presidential votes for Lincoln were cast on this very property.

The area was given the Chippewa name "Kee-Mi-Con," which means "I have found it." When you experience our spectacular sunsets and eagles in flight, you will understand the concept of Kee-Mi-Con.

Today, Eagle Waters is a four-season historical resort offering an array of amenities as well as over 60 lodging units that include condos, hotel units, duplexes, and cabins.

The staff at Eagle Waters is committed to making your dining experience enjoyable. Our entrees and desserts are made from scratch. As your meals are being prepared, please enjoy our resort and the beauty that surrounds it. We thank you for making Eagle Waters your dining choice.

*Bon appétit,*

Laura Koranda and Téam Eagle



# APPETIZERS

## POUND OF WINGS

Fried wings available plain, in hot sauce, sweet BBQ, or sweet Thai chili, served with a side of dipping sauce and celery sticks. \$7.99

## SANTE FE ROLLS

Smoked chicken, black beans, corn, jalapeño-jack cheese, red peppers and spinach rolled into a crispy flour tortilla, served with a Southwest ranch salsa. \$7.99

## MIXED BASKET

Onion rings, mushrooms, jalapeño poppers, chicken strips, shrimp, and mozzarella sticks served with ranch dressing. \$8.99

## ARTICHOKE DIP

Artichoke hearts blended with cheeses, served hot and creamy with pita bread. \$8.99

## EAGLE BLOSSOM

A juicy, batter-fried onion cut into a blossom, served with ranch dressing. \$6.99

## FRIED DILL PICKLES

Nuggets of dill pickles, seasoned with secret spices and deep-fried, served with roasted garlic dill mayo. \$6.99

## PORTABELLO MARINARA

Grilled portabello mushroom caps served with marinara sauce and mozzarella cheese. \$7.99

## WISCO CHEESE CURDS

A basket of these cheddar-filled classics. \$7.99

## SWEET POTATO FRIES

A variation on traditional French fries, served with maple syrup. \$5.99

## BRUSCHETTA

Five pieces of French bread toast topped with tomato, basil, onion and garlic. \$6.99

## POTATO SKINS

Fresh skins smothered with cheddar cheese, bacon and served with sour cream. \$6.99

## SEARED AHI TUNA\*

Six-ounce pan-seared tuna with blackened spices, fanned over spring greens and served with tarragon mayo. \$9.99

## DUCK TENDERS

Basket of crispy and tender duck strips served with a sweet Thai chili dipping sauce. \$7.99  
(One of Laura's Fave's)

## A LA CARTE

SOUP AND SALAD BAR \$9.99

## GRILLED CHICKEN BREAST

Add 6 oz. chicken breast to your salad. \$6.99

## TUNA STEAK\*

Add 6 oz grilled tuna steak (Asian, jerk or Cajun) to your salad. \$9.99

## BATTERED-FRIED SHRIMP

Four \$4.99 Eight \$9.99

TWICE-BAKED POTATO \$2.50

SIDE OF PASTA \$4.99

WILD RICE \$3.99

## SUNDAY BRUNCH

*Join us for our famous Champagne Brunch featuring delicious breakfast and lunch entrées that include prime rib, omelets, Belgian waffles, eggs benedict, biscuits and gravy, fruit, cold shrimp, smoked salmon, soup and salad bar, sausage, bacon, potatoes, French toast and broasted chicken. Finish with some incredible desserts from our one-of-a-kind 16-foot long dessert table featuring home-made sweets. Don't miss our secret recipe Bloody Mary!*

**Adults: \$17.99**

**Kids: \$1.25 per year (12 and under)**

\*Whether dining out or preparing food at home consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SANDWICHES AND TOPPINGS

All sandwiches are served with potato wedges or sweet potato fries, lettuce, tomato and a pickle.

Add soup & salad bar for \$4.99

## 1/2 # EAGLE BURGER\*

A traditional chop house burger served on a Kaiser roll. \$8.50

*Try it with cheese, onions, bacon, or mushrooms.*

## PRIME RIB\*

Grilled prime rib slow-roasted with rosemary and garlic, served on French bread with a side of au jus and horseradish. \$13.99

## GRILLED CHICKEN BREAST

Served on a Kaiser roll. \$8.50

*Try it with Swiss cheese and bacon; or add mozzarella and marinara for a chicken Parmesan delight!*

## AHI TUNA STEAK\*

Prepared traditional or Jerk, with tarragon mayo on a Kaiser roll.

\$9.99 *Try Laura's Fave: Jerk with grilled onions, mushrooms and peppers.*

## EGGPLANT PARMESAN

Classic eggplant with marinara, parmesan and mozzarella, served on a hoagie. \$8.99

## MAKE YOUR OWN

Add Swiss, mozzarella, American, mushrooms, bacon, grilled onions, salsa, sweet peppers or marinara sauce to any sandwich. \$.75 each.

# NIGHTLY SPECIALS

## FISH FRY TUESDAY & FRIDAY

Broiled, deep-fried or combo: served with potato pancakes, wedges or potato salad, creamy Cole slaw and rolls.

\$13.99 Kids \$6.99 Add Salad Bar \$4.99

## FRIDAY BUFFET (seasonal)

Broiled fish, beer-battered fried fish, broasted chicken, vegetable, baked beans, potato pancakes, mashed potatoes, gravy, and French fries. \$15.99

## SHRIMP BOIL SATURDAY

All you can eat, hot or cold, seasoned peel-and-eat shrimp with vegetable, potato and soup & salad bar. \$19.99

## PRIME RIB\* THURSDAY & SATURDAY

Slow-roasted prime rib, tender and flavorful, seasoned with fresh rosemary, garlic and herbs, carved to order, served with au jus and horseradish (on the side) with choice of potato and soup and salad bar.

10 oz. \$22.99 14 oz. \$27.99 20 oz. \$35.99

## NORTHWOODS SHRIMP BOIL SUNDAY

Shrimp mixed with red potatoes, sausage, corn on the cob, tossed with garlic butter, served in a bucket and dumped on a tray. \$16.99

*Gift certificates available*

*We LOVE special events! Book your Wedding, Party or Meeting with us.*

*Don't forget to ask about our  
**Royalty Rewards Program**  
where dining pays dividends!*

## PIZZA MONDAYS & THURSDAYS

Traditional thin-crust, Italian-style pizza  
with a Northwoods twist.

Try our Margarita, BLT, Cheeseburger Wisconsin  
Bratwurst, BBQ, Italian Beef pizzas, or  
create your own masterpiece!

*Parties of ten or more may have 17% gratuity added to their bill.*

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# ENTREES

Entrees are served with soup and salad bar, rolls, vegetable and choice of baked, twice-baked, garlic mashed, confetti wild rice pilaf (add \$1.00) sweet potato fries, fried wedges, or pasta (choice of marinara or alfredo).

*Ask your server for Chef Pete's nightly special*

## BEEF AND PORK

Add sautéed mushrooms or onions. \$1.99 each

*\*Rare: cool center*

*\*Medium-rare: red center*

*\*Medium-well: no blood, slight pink*

*We are not responsible for meat ordered well done*

### FILET MIGNON\*

USDA Choice 8 oz. tenderloin, grilled to order.  
Our most tender steak. \$26.99

### STUFFED FILET\*

USDA Choice 8 oz. tenderloin stuffed with  
garlic and mushrooms. Grilled to order.  
\$27.99

### RIBEYE\*

Tender and flavorful cut of USDA Choice beef  
from the center of the prime rib.

10 oz. \$21.99    14 oz. \$27.99    20oz. \$35.99

### CHOPPED SIRLOIN STEAK\*

Half-pound burger prepared to your liking,  
smothered in sautéed mushrooms and onions.  
\$12.99

### BBQ BABY BACK RIBS

Fork-tender pork baby back ribs smothered  
with Sweet Baby Ray's® sauce, grilled to  
perfection and broiled.

Full Rack: \$25.99    Half Rack: \$20.99

## FISH AND SEAFOOD

### GRILLED AHI TUNA\*

Six-ounce grilled ahi tuna steak marinated in  
Asian spices and served with a coin of ginger  
butter. \$18.99

### JERK-STYLE AHI TUNA\*

Six-ounce grilled ahi tuna steak marinated in jerk  
spices, served with wasabi, sautéed peppers, onions,  
and mushrooms. \$18.99

### SEAFOOD ALFREDO

Succulent shrimp and crab meat tossed in a  
creamy Alfredo sauce, served over fettuccine.  
\$19.99

### SHRIMP SCAMPI

Sautéed in garlic butter and tossed with tomatoes  
and fresh basil, served over fettuccine. \$19.99

### BATTER-FRIED SHRIMP

Seven large, hand-dipped, beer-battered shrimp  
served with lemon and cocktail sauce. \$18.99

### POACHED SALMON BUERRE BLANC\*

Six-ounce North Atlantic salmon poached in  
white wine then covered with a creamy  
garlic buerre blanc sauce and topped with  
fresh mushrooms, tomatoes and basil.  
\$21.99

### CANADIAN WALLEYE

Ten to twelve ounce hand-dipped battered or  
pan-fried walleye fillet, served with lemon  
butter. Or try it with Cajun spices and  
maple butter. \$21.99

### PERCH PLATE

Fish fillets hand-dipped beer-battered, or  
pan-fried and served with lemon butter,  
or pan-fried with Cajun spices and maple  
butter. \$21.99

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# FOWL ♦ PASTA ♦ VEGETARIAN

## CHICKEN CHARDONNAY

Six-ounce boneless chicken breast sautéed with mushrooms in a chardonnay cream sauce served over pasta or choice of starch. \$17.99

## CHICKEN PARMESAN

Six-ounce lightly breaded and pan-fried chicken breast, baked with marinara, parmesan and mozzarella, served over pasta. \$17.99

## BROASTED CHICKEN

Grandma's favorite four-piece (one-half) broasted chicken dinner. \$15.99

## ROAST DUCK

One-half duck slow-roasted until crisp and glazed with a savory orange sauce. \$20.99

## FETTUCCINE YOUR WAY

Pasta tossed with your choice of our home-made alfredo, scampi, or marinara sauce. \$14.50.

Add vegetables \$16.50 Chicken \$17.99 Shrimp \$18.99

## PASTA MARINARA

Angel hair pasta served with marinara and parmesan. \$14.50

## CHICKEN MARSALA

Six-ounce lightly breaded and pan-fried chicken breast sautéed with fresh mushrooms and rosemary in marsala wine sauce, served over fettuccine. \$17.99

## CHICKEN PICCATA

Six-ounce boneless chicken breast sautéed until golden brown and topped with a tangy sauce of lemon, butter and capers. \$17.99

## EGGPLANT PARMESAN

Eggplant lightly breaded and pan-fried, baked with marinara, parmesan and mozzarella, served over pasta. \$17.99

## BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with a sweet butternut squash filling and flavored with a maple-butter sauce. \$17.99

## PASTA AGLIO OLIO

Vegetables sautéed in garlic and olive oil tossed with pasta. \$13.50 Add chicken \$15.99

## DESSERT

### XANGO

Banana, caramel cream cheese cake rolled in a tortilla, deep-fried and covered with cinnamon sugar and a scoop of ice cream. \$5.99

### BANANAS FOSTER

Bananas sautéed with brown sugar, walnuts and rum compote, served over ice cream. \$6.99

### CHEF'S HOME-MADE SPECIAL

Ask your server what incredible dessert Chris has freshly made today. \$4.99

### TRADING POST ICE CREAM & MORE

Visit our Trading Post Ice Cream Shoppe for sundaes, cones, shakes, malts, slushies and our "leaded" slushies just for the adults.

*(Seasonal)*

## KIDS

*(Includes small soda)*

BURGER \$7.99

CHEESEBURGER \$7.99

CHICKEN TENDERS \$7.99

CORN DOGS \$7.99

GRILLED CHEESE \$7.99

FISH FRY \$7.99

SOUP & SALAD BAR \$7.99

SPAGHETTI \$7.99

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