



Bull's Eye Country Club Friday Night Specials

Bacon Cheddar Crusted Haddock

North Atlantic haddock topped with a bacon, cheddar topping and baked until golden, served with choice of potato and fresh vegetable

\$11.95

Prime Rib Au Jus

12oz. aged angus Prime Rib, slow roasted and tender served with whole garlic mushrooms and choice of potato, served with fresh vegetable.

\$18.95

Chicken and broccoli Fettuccine Alfredo

Grilled strips of seasoned chicken tossed in a rich, creamy alfredo sauce with fresh broccoli, topped with asiago cheese.

\$13.95

Broiled Salmon with Shrimp Cream Sauce

Our 8oz. salmon fillet broiled until flaky and topped with a creamy shrimp seafood sauce with your choice of potato, and fresh vegetable.

\$17.95

Baked Scallops Vera Cruz

Succulent scallops baked in a tomato, Wine sauce with green olives and capers, served on a bed of fresh fettuccine alfredo sautéed in a garlic olive oil, topped with asiago cheese. Served with fresh vegetable

\$16.95

All entrees come with your choice of home made soup or fresh garden salad and fresh baked dinner rolls



Bull's Eye Country Club Friday Evening Dinner Menu

***Friday evenings will feature Wisconsin fish, fresh seafood, and
More culinary creations***

Appetizers

Shrimp Cocktail

Chilled gulf shrimp served with traditional cocktail sauce

\$6.25

Escargot Bordelaise

Snail's sautéed in garlic mushroom bordelaise sauce. Topped with Swiss cheese and seasoned crumbs served with garlic rounds

\$7.50

Crab and Swiss Stuffed Portabella Mushrooms

Crab and Swiss Filled Portabella Mushrooms Caps Baked to a Golden Brown. Served on a Bed of Spring Mix and Tossed in a Dijon Vinaigrette.

\$7.50

Scallops Cortez

Succulent Scallops tossed with Chopped Tomatoes, Green Onions, Fresh Cilantro, Cucumbers, With a South of The Border Flair.

\$7.25

Friday Fish Fry

Beer Battered Haddock

Light and crispy, a Friday night tradition

\$9.25

Broiled Bluegill Fillets

Wisconsin pan fish broiled with lemon and butter

\$12.50

Breaded Perch Fillet

The tastiest of the pan fish

\$11.25

Baked Haddock

Tender and flaky baked with lemon butter, wine sauce

\$9.50

All above dinners include fresh baked roll, your choice of potato and Cole slaw

Featured Entrees

Grilled Rib Eye

Our Black Angus Rib Eye Seasoned to Perfection and Served with a Red Wine Reduction.

12oz \$19.50

16oz \$21.50

New York Strip

12 oz New York Strip Grilled to your Liking and Served with Herb Garlic Butter.

\$19.50

Add Bleu Cheese for an additional .75 extra.

Center Cut Choice Tenderloin

6 oz

8 oz

\$16.50

\$20.25

Topped with Thin Fried Onion Stacks, Sautéed Mushrooms for and additional \$1.00.

May add Broiled or Deep Fried Shrimp for and additional \$4.25.

BBO Ribs

Slow Roasted Pork Ribs Basted with our own Cranberry Jack Daniels Sauce.

½ Rack \$14.95

Full Rack \$19.95

Crab and Artichoke Stuffed Salmon Crowns

Fresh Salmon Fillet Stuffed with our own Artichoke & Crab Filling and Served on a bed of Rice Pilaf with a Rich Lemon Hollandaise Sauce.

\$17.95

Broiled Walleye

Fresh Walleye Fillets Broiled and Served with a Smoked Almond Basil Butter.

\$16.50

Pasta Primavera

Fettuccini Sautéed with Peppers, Onions, Broccoli, Mushrooms, Tomatoes, in a Garlic Olive Oil and Topped with Asiago Cheese.

\$10.95

May add Chicken or Shrimp for and additional \$4.25

All above Dinners Served with your Choice of Soup or Salad, Choice of Potato, Fresh Vegetable, and Dinner Roll.

Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.