

Clipper Room & Porthole

Soups

Soup Du Jour *Our Chef's Creation* \$2/\$3

French Onion Soup *a tangy house favorite topped with melted Swiss Cheese* \$3/\$4

New England Clam Chowder *a rich and hearty House Specialty for over 30 years* \$3/\$4

Specialty Salads

Spinach Salad *Baby Spinach leaves with Red Onion, Candied Walnuts and Gorgonzola Cheese tossed with Honey Champagne Vinaigrette* \$6

Caesar Salad *Romaine Hearts, Shaved Parmesan, with Croutons and our House Caesar Dressing* \$6
Served with Grilled Chicken Breast \$7

Black & Bleu Salad* *Fresh Spring Mix Salad drizzled with Champagne Honey Vinaigrette Dressing topped with Crumbled Bleu Cheese and Blackened Steak Strips* \$12

Entrees

All entrée items served with cup of Soup Du Jour or House Salad (or upgrade to one of our Specialty Salads for \$2) Homemade Dinner Rolls, Vegetable Du Jour and your choice of Wild Rice or Potato (Garlic Mashed, Baby Red, or Baked).

Steaks*

12 oz. Prime Rib *a House Specialty, Specially Seasoned and Slow Roasted, served with Au Jus* \$19

Ball Tip Sizzler *Thick Juicy 6 oz. Steak, Flame Broiled to perfection* \$13

New York Strip *12 oz. Steak, Well Marbled and Properly Aged* \$19

Grilled Ribeye *12oz Ribeye, Well Marbled and Marinated, then Charbroiled* \$19

Seafood

Michigan Walleye *lightly seasoned, sautéed or broiled in a Wine and Butter Sauce* \$15

Seared Atlantic Salmon *set on Mixed Greens with a Honey Champagne-Plum Vinaigrette Sauce* \$16

Fisherman Style Perch *dusted in seasoned flour, sautéed in Wine and Butter Sauce* \$14

House Specialties

Grilled Pork Tenderloin* *topped with Sun Dried Cherries, finished with an Amaretto Butter Sauce* \$16

Tender Fettuccine* *tossed in Clipper Room's own light Alfredo Sauce, and topped with Fresh Grated Parmesan Cheese* \$13

Served with Grilled Chicken Breast \$15

Served with Grilled Jumbo Shrimp \$17

Garlic Chicken Pasta *Grilled Chicken Breast served over Fettuccine "al dente", tossed with Capers and Artichoke Hearts, flavored with a Light Garlic and Oil Dressing* \$16

Vegetarian Entrees Available Upon Request

**Cooked to Order. Please be aware that Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness*

For the Lighter Appetite

Appetizers & Munchies

Win Schuler's Bar Cheese served with a Variety of Crackers and Fresh Fruit \$5

Hot and Spicy Chicken Wings served with Celery Sticks and Blue Cheese Dressing \$6

Escargot served in a Red Wine Garlic Butter Sauce, topped with Parmesan Cheese \$9

Outback Fries Brew City Fries, topped with Melted Cheddar Cheese and Bacon Crumbles \$5

Potato Skins filled with Bacon Bits, Chives, Cheddar Cheese and topped with Sour Cream \$5

Jumbo Shrimp served with our House Cocktail Sauce and Garnished with a Lemon Wedge \$8

Sautéed Scallops baked with Fresh Mushrooms, Wine and Herb Butter, topped with Seasoned Bread Crumbs \$8

Sandwiches & Other

Club Wrap Chicken Tenders, Bacon Bits, Lettuce, and Sliced Tomatoes with Ranch Dressing wrapped in a Tomato Tortilla, served with French Fries \$8

French Dip Sandwich Our Slow Roasted Prime Rib thinly sliced layered on French Bread, served with Au Jus and French Fries \$10

Grilled Breast of Chicken with Caramelized Onions and Swiss Cheese, served on a toasted Kaiser Roll with French Fries \$9

Grilled Chicken Quesadillas in a Tomato Tortilla with Sour Cream and Salsa \$9

Sirloin Steak Sandwich* Grilled & Served open face on Garlic French Bread, with French Fries \$10

Fresh Ground Beef Pattie* specially seasoned, on a toasted Kaiser Roll, served with lettuce, tomato, onion, pickle spears and French Fries \$7

Add-On's (.50 cents per item)

Bleu Cheese, American Cheese, Swiss Cheese, Bacon, Mushrooms, or Onions

Pizza

12-inch, 2-item Pizza \$10

Toppings: Choice of Ham, Pepperoni, Onions, Mushrooms, Peppers, Bacon, Tomato or Olives
(.75 cents per additional item)

Extras

Onion Rings \$5

French Fries \$3

Sautéed Onions \$3

Sautéed Mushrooms \$4

Split Plate Charge \$3

Entrée is divided and each guest receives a full portion of sides and salad.

15% Gratuity added to tables of 8 or more

*Cooked to Order. Please be aware that Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness

